dinner menu

Starters & Salads

Housemade Breads | g, d — 15
whipped butters

Minted Summer Peas Soup | d, sf, se — 22
sesame salmon bites

Spring Salad | ve — 20
mixed berries, mushroom sauté, elderflower vinaigrette

Melon & Black Forest Ham | d, n, p — 26
chardonnay & macadamia vinaigrette

4 NZ Oysters | sf — 46
lemon & peppermint gel, pickled fennel

Pine Smoked NZ Swordfish & Gisborne Citrus Fruit Crudo | sf, d — 24
avocado ice-cream, yuzu & ginger vinaigrette

Cauliflower & Poppy Seed Tempura | ve — 24
pickled cucumber, fermented black garlic aquafaba

Dinner Specials

First Light Wagyu Brisket | d — 52
triple baked kūmara, summer asparagus, smoked bone marrow, sauce bordelaise

Bangers & Mash | d, p, g — 38
tauranga griller, potato purée, red onion jus

Fried Yellow Tofu & Roasted Heirloom Baby Carrots | ve, n — 38
kailaan, jackfruit pickle, turmeric gaeng garee curry

Catch Of The Day | d, sf — 48
saffron risotto, vegetable brunoises, spinach beurre blanc

Lumina Lamb Rump & Truffled Paupiette | n, d — 56
baked beetroot & oat, potato & buttermilk aligoté, sauce barigoule

Free Range Chicken Chasseur | a, d, g — 40
spring mushrooms, cognac, potato gnocchi

Free Range Pork Loin | p, d, g, n — 46
pomme macaire, haloumi cheese candy, broccoli stems, campari tomato velouté

From the Grill

NZ Beef Striploin — 50
250gram

NZ Beef Eye Fillet — 58
200gram

NZ Beef Ribeye — 58
250gram

Salmon Fillet — 46
180gram

Skull Island Shrimp Rouge — 54
5 pieces

Lamb Loin Chops — 46
250grams

For Two

Grassfed Beef Tomahawk | d — 199
triple cooked potatoes, roasted garlic greens, selection of sauces

Sauces

Chimichurri | n

Mixed Mushroom Cream | d

Red Wine Jus | a

Café de Paris | d, m

Peppercorn Jus

Sides

Baked Potato | v, d — 14

Buttered Spring Vegetables | v, d — 14

Pomme Purée | v, d — 14

Shoestring Fries | ve — 14

Truffle Fries | v, d — 16

Asparagus | ve — 18

Grilled Zucchini | ve — 18

Fresh Gnocchi | v, d, g — 16

d - dairy | g - gluten | m - mustard | se - seeds | sf - seafood | a - alcohol | p - pork | n - nuts | v - vegetarian | ve - vegan

Vegan & Vegetarian options available. Please ask our team for recommendations.

BISTRO LAGO

From New Zealand to the Table

We source seasonal produce from trusted partners across the country, chosen for quality, traceability and a shared respect for the land.



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