lunch 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

Lunch Specials

Chicken Pot Pie | d, g — 36
cucumber, tomato, kalamata olives, lettuce, oregano & lemon vinaigrette

Pearl Farm's Veal Schnitzel | d, g, p, m — 36
warm potato salad, sweet mustard vinaigrette

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

Fish & Chips | sf, d, g — 38
catch of the day, steak fries, cucumber, tomato, kalamata olives, lettuce, oregano & lemon vinaigrette

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

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

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

Burger & Wraps

Served with Shoestring French Fries

Chicken Burger | d, g — 38
cajun ranch dressing, rucola, parmesan

Blackened Snapper Wrap | sf, d, g — 40
grilled red snapper, blackened spice, lemon aioli

Black Angus Beef Burger | d, g — 38
pōhutukawa red cheddar, red onion jam, bbq sauce

Poke Bowl

Choice of Sushi Rice, Quinoa or Mixed Leaves

Yellowfin Tuna | sf, se, g — 38
sesame soy, avocado, crispy onion, edamame, wakame

Spicy Salmon | sf, d — 36
chilli mayo, tomato salsa, avocado, edamame

Beef Tataki | g — 38
ponzu, fried garlic, avocado, crispy onion, edamame

Kimchi Chicken | d — 32
spicy kimchi, kewpie, cucumber & daikon

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

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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