



DINNER MENU

To start...

Garlic bread (4 slices)	\$9.00	Topped with cheese	\$12.00
Italian-style rosemary and garlic prawns served with focaccia or ciabatta			\$16.00

Main dishes

Hereford beef fillet grilled to your liking, with your choice of creamy mushroom & stilton or peppercorn sauce, served on smashed potatoes with seasonal vegetables **\$48.00 GF**
- Extra sauce \$5.00
Unforgettable with a glass of Central Otago Pinot Noir

Moroccan style blue cod cooked en papillote served with couscous and a dressed garden salad
Pairs well with a Sauvignon Blanc or Riesling **\$39.00 DF**

Slow-cooked duck leg served on top of kumara and caponata with a dressed garden salad
Your choice of Pinot Gris or Chardonnay **\$36.00 GF, DF**

Swiss brown mushroom risotto topped with wilted spinach and shaved parmesan cheese, served with green salad
Beautiful with a glass of Sauvignon Blanc **\$33.00 GF, V**

Please note: This is a full version of the menu, and not all positions are available every day. The staff will advise you on today's availability before taking your order. Not all ingredients are listed on our menu, if you have a particular food allergy or any foods you prefer not to eat, please discuss with the wait staff. Vegetarian options available upon request.

To finish...

Tarte Tatin **\$14.00**
Luscious caramel tart made with local seasonal fruits, served with vanilla bean ice-cream

Ptasie Mleczko (Bird's Milk cake) **\$14.00 GF**
Traditional Central European tender souffle dessert

Trio of ice cream **\$14.00 GF**
Scoops of a tasty trio of Kapiti ice cream flavours

Affogato **\$17.00 GF**
Double shot of Espresso coffee poured over vanilla bean ice-cream - Add a double shot of liqueur of your choice – delicious with Baileys, Frangelico or Kahlua

Cheese Plate (serves one) **\$26.00 GF available**
A selection of New Zealand cheeses, nuts and local fruits

If you feel you have eaten enough but still want to relax and enjoy the ambience, then why not order an organic, fair trade coffee and sip on a liqueur, Port or Malt Whisky of your choice, please ask for details of what we have available, or order a liqueur coffee from the list below and feel totally indulgent and contented!!

Liqueur Coffee \$20.00

A double shot of your choice of liqueur, double shot of freshly ground espresso, topped with thick cream and dark chocolate shavings

Irish ~ Irish whisky
Seville ~ Cointreau
French ~ Brandy

Caribbean ~ Dark Rum
Russian ~ Vodka

COFFEES & TEAS

Latte (glass) \$6.50
Cappuccino, Mochaccino, Flat White \$6.00
Long or short black (Decaf available) \$5.00
Hot chocolate (glass) \$6.50
Plunger coffee ~ Regular or decaffeinated \$4.50
English Breakfast \$4.50
A selection of herbal and green teas \$4.50
All available with full cream or trim milk
Alternative milk ~ extra \$1.00

DF ~ Dairy Free **GF** ~ Gluten Free **V** ~ Vegetarian

Dinner service 6 – 8 pm Monday to Saturday, Sunday closed, reservations are essential
20A Tamblin Dr., Lake Roxburgh, Central Otago, NZ P. 034468220
E. stay@lakeroxburghlodge.co.nz W. www.lakeroxburghlodge.co.nz