

Pavilion

RESTAURANT

LUNCH MENU

ENTREES

House Baked Sour Dough , with butter and olive oil (v)	8
Flat Bread , with pumpkin seed and capsicum tapenade, and brie (v) (df/gf on request)	12
Grilled Focaccia Bread , with marinated olives and beetroot hummus (v)	12
Arancini Balls with Mozzarella , with rocket and semi-dried tomato salad and roast garlic aioli (v)	15
Soup of the day – changes daily	15
Duck Spring Roll , with Asian slaw, toasted seeds, and plum hoisin sauce (df)	18

MAINS

Lakeman Beer Battered Fish Fillets , with chunky fries, pea mash and green salad	19.5
Taupo Beef Pappardelle , slow braised beef cheek with salsa verde and parmesan cheese (df on request)	27
Kumara Gnocchi , with butternut puree, sautéed forest mushrooms, baby peas and broccoli (v)	25
Wairakei Double Beef & Bacon Burger , with onion jam, smoked gouda and chips (df/gf on request)	25
Crispy Chicken Salad , with cos lettuce, pickled vegetables and kewpie mayo	19.5
Replace chicken with falafel bites for plant-based option	

SIDES

Chunky Fries , with roast garlic aioli (v)	6.5
Green Salad , with house made dressing (v)	6.5

TO FINISH

White Chocolate and Lemon Mousse , with lemon curd and butter crumb (gf)	13
Self-Saucing Chocolate Pudding , with vanilla ice-cream	12
Over The Moon Cheeseboard , three cheeses with crackers and quince paste	20

*(df) dairy free (gf) gluten free (v) vegetarian
(Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety)*

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KIDS MEAL

Fish and Chips	12
Beef Burger	12
Mac n' Cheese	12
Kid's Sundae (Chocolate, Caramel, or Strawberry)	5

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