

PLATTERS TO SHARE

CHARCUTERIE / \$42

A selection of cold cuts, preserves & mustard served with fresh bread.

ANTIPASTO / \$35

Hummus, cheese, cold cuts, olives & pickles with fresh bread.

VEGETARIAN ANTIPASTO / \$32

Hummus, cheese, seasonal vegetable salad, olives & pickles with fresh bread.

FROMAGE / \$30

A selection of cheeses and condiments served with fresh breads.

ROLLS, SALAD & TOASTIES

SEARED HALLOUMI ROLL/ \$15

pickled farm beetroot, minted yoghurt.

PULLED LAMB WRAP / \$18

salad, tomato, onion, pickles & tzatziki

WAGYU BRISKET ROLL/ \$18

pickles, doris plum ketchup.

3 CHEESE TOASTIE /\$10

add bacon /\$5

HALLOUMI SALAD / \$16

Farm leaves and tomato.
with crispy bacon /\$5

SIDES

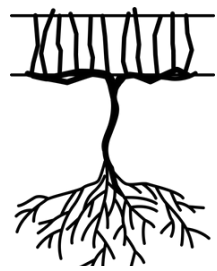
GREEN LEAVES SALAD / \$8

SHOESTRING FRIES / \$10

1/2 PORTION /\$5

AIOLI / \$2

LAWN BAR



MENU

THE
HUNTING
LODGE



SIT BACK & ENJOY A
LEISURELY MEAL
SOAKING IN THE
SURROUNDINGS.
IF YOU ARE IN A
HURRY, PLEASE LET
US KNOW.

MAKE SURE YOU BELONG
TO OUR LOVE LOCAL
FAMILY TO BE IN THE
LOOP!

TAKE AWAY

TO KEEP THINGS AS
FRESH AS POSSIBLE
PLEASE ORDER AT THE
COUNTER OR ONLINE

WOOD FIRED OVEN

GARLIC & ROSEMARY

ROASTED OLIVES/ \$10

FLATBREAD/ \$15

served with farm
pumpkin hummus.

WOOD FIRED OVEN PIZZA

MARGHERITA / \$20

Massimo mozzarella
with prosciutto/ \$24

MEDITERRANEAN / \$23

Chorizo, olives and
roasted capsicum.

VEGETARIAN / \$24

Roasted seasonal
Farm vegetables &
garden pesto with
parmesan.

GLAM HAM / \$24

Glazed Champagne
ham & garlic roasted
portobello mushrooms

RUSTIC / \$25

Blue cheese, pear,
balsamic reduction,
rocket leaves & walnuts

KIDS MARGHERITA / \$12

PIZZA EXTRAS

Gluten free base /\$2

Dairy free cheese/\$3

DESSERT

BAKED CHEESECAKE / \$9

CHOCOLATE BROWNIE / \$10

with cultured cream

CREME BRULEE / \$10

WOOD FIRED S'MORES / \$12

Chocolate and marshmallow



OPENING HOURS

LAWN BAR

Mon - Wed- Closed

Thur- Sun 11am – 7.30pm

RESTAURANT

Monday - Wednesday- Closed

Thursday- 5:30pm- late

Friday & Saturday-11:30am- 3pm- 5:30pm- late

Sunday-11:30am- 3pm

PLEASE TELL US ABOUT ANY DIETARY OR ALLERGEN REQUIREMENTS YOU HAVE AND WE WILL DO OUR BEST TO CATER FOR THEM, HOWEVER OUR KITCHEN ENVIRONMENT IS NOT SET UP TO CATER FOR SEVERE ALLERGIES

OUR WINES

EXPRESSIONS RANGE

Rose 2020, Hawke's Bay

Melon, strawberries and candy floss with traces of white florals and dried thyme adorn the nose

Pinot Gris 2020, Marlborough

Lemonade, white peach and Nashi pear are complemented by subtle fermentation characters of honeysuckle and lemon curd

Sauvignon Blanc 2020, Marlborough

Passionfruit & pineapple, grapefruit & dried sage, blackcurrant & gooseberry, vibrant, lively & intense

Chardonnay 2018, Hawke's Bay

Nectarine & hazelnut, citrus & gun flint, lustrous, sumptuous & complex

Pinot Noir 2019, Marlborough

Dark cherries & red plums, licorice, dried herbs & wild mushrooms, rich, smooth & silky *

HOMEBLOCK RANGE

Sauvignon Blanc 2019, Waimauku

The palate reveals grilled pineapple and green mango flavours with a generous helping of savoury, toasty oak

SEASONAL COLLECTION

Pinot Noir Rose 2020, Hawke's Bay

Delicate aromas of strawberries and cream, red cherry and rock melon tease the nose.

Pinot Gris 2020, Marlborough

Poached pear and Lemon sherbet aromas. Honeysuckle, grilled nectarine and red apple flavours follow with a subtle nod to Lemon Custard

White Mischief 2020, Marlborough

Mandarin, peach and white floral aroma. Full bodied packed with stone fruits, limes and green apple.

Albariño 2020, Marlborough

a foray of citrus and fleshy stone fruit aromas intertwined with white florals, wild fennel and crushed seashells

Chardonnay 2019, Hawke's Bay

Savoury cashew and biscuit cruxes add layers of interest to the citrus rind and nectarine kernel flavours from the grapes

Pinot Noir 2018, Central Otago

Black cherry & vanilla bean, boysenberry & cocoa, full bodied & concentrated, enticing & assertive

Lagrein 2019, Marlborough

Hints of tobacco, vanilla and a mineral edge dance around firm acidity and pronounced tannins

Syrah 2019, Hawke's Bay

Bitter Cacao and Juniper highlights offset the sweet fruit characters which are also lifted by natural acidity

Malbec Merlot 2019, Hawke's Bay

Cassis, cherries and dark plum can be found on the nose with a touch of cedar

LIMITED RELEASES

BLUSH CRUSH

A frizzante inspired sparkling Sauvignon Blanc with a hint of pink

2015 Southern Valley Pinot Noir

Packed with black cherries, strawberries and currents, an earthy undertone emerges once you take a sip

GLASS
BOTTLE
TAKE HOME
750ML

10. 42. 21.99.

10. 42. 21.99.

10. 42. 21.99.

10. 44. 23.99.

10. 35. 23.99.
(*CARAFE)

33.

26.

12. 48. 28.

11. 52. 28.

12. 46. 26.

12. 48. 30.

14. 59. 39.

12. 56. 36.

11. 52. 30.

12. 54. 32.

11. 24.
(4pk)

3L 210. 180.
*DINE IN

ON TAP LIBERTY BEER

Divine Wind: Japanese Lager 5%

Crisp clean, bright, fresh cut hay, balanced & refreshing finish

Halo: NZ Pilsner 5.4%

Crisp & zesty, vinous, bran cracker malt, subtle sweet finish

Oh Brother: Pale Ale 5.1%

Peaches & mangoes, biscuit malt, bitter sweet balance, long fruity finish

Knife Party: West Coast IPA 7.1%

Aromatic floral & tropical hops, minimal malt sweetness, bitterness, intensely satisfying finish

Yakima Monster: American Pale Ale 6%

Pungent, stone fruit, big caramel body, firm bitterness, long finish

HALLERTAU BEER

NO. 09: The beer of Auckland 4.5%

Refreshing lager with delicate citrus on the nose and crisp hop bitterness on the finish

Granny Smith Apple Cider

Crisp, clean and refreshing, and has very little lingering sweetness

OTHERS

Heineken Light Beer 2.5%

7.5

Summer Spritz 9%

13.

Sparkling Rose delicately perfumed with French Lychee & Hibiscus Liqueurs, Grapefruit Tonic and Soda and fresh Grapefruit zest

SPARKLING / CHAMPAGNE

Borga Prosecco Doc

12. 56.

Extra Dry

Beaumont Brut NV Epernay France

17. 90.

LIMITED RELEASES

PROJECT X TENNESSEE RED 2019 HAWKE'S BAY MERLOT MALBEC



Where Bordeaux meets Tennessee. Two cultures that couldn't be more worlds apart, yet this cultural mash-up is a marriage of joy and intrigue and pushes the boundaries of the wine frontier.

Bottle: 70. (Dine In)
Glass: 15. (Dine In)
Bottle: 36. (Take Home)

TASTING BOARDS \$12 EACH



WINE BOARDS

SEASONAL COLLECTION MIXED

Albariño 2020, Marlborough
White Mischief 2020, Marlborough
Chardonnay 2019, Hawkes Bay
Pinot Noir 2018, Central Otago

REDS

Pinot Noir 2018, Central Otago
Syrah 2019, Hawkes Bay
Lagrein 2019, Marlborough
Malbec Merlot 2019, Hawkes Bay

EXPRESSIONS RANGE

Pinot Gris 2020, Marlborough
Sauvignon Blanc 2020, Marlborough
Chardonnay 2018, Hawke's Bay
Pinot Noir 2019, Marlborough

BEER BOARD

Liberty Rockstars
(The popular go to's)
Divine Wind
Halo Pilsner
Oh Brother
Knife Party



NON ALCOHOLIC

KARMA SODAS/ 5.

Cola, sugar free cola, lemonade, gingerale, lemon lime & bitters

KARMA JUICES/ 5.5.

Mango, apple & orange | apple | orange.



ANTIPODES SPARKING OR STILL WATER 1000L/ 10.

MAMA'S BREW KOMBUCHA/ 6.

Warrior- lemongrass, ginger, thyme, tumeric
Love- lavender rosehip, hibiscus, vanilla

COFFEE, HOT CHOC/ 5.

Flat white, latte, cappuccino, mochaccino
large size +/- .50
iced +/- 3
soy, extra shot, decaf, sweet or spicy
chai +/- .50

ESSPRESSO/ 4.

Macchiato, long black

AFFOGATO/ 7.

TEAS/ 5.

English breakfast, earl grey, citron
green, chamomile, lemon, peppermint