

Kinloch Lodge

Winter Menu

Served: 12 - 6:30 pm. Reservations are required for dining after 6pm as the restaurant may otherwise close

Chef's home made Soup - 15
made from fresh seasonal vegetables and served with
toasted ciabatta bread

White wine & mascarpone risotto - 16
with toasted pine nuts and Parmesan wafers

Winter Platter for one - 23
either
warm belly pork, apple sauce and prosciutto
or
warm roasted vegetables and sheep's feta
with
Whitestone Brie, pickled onion, gherkin,
ciabatta toast and herb butter.

Slow cooked wild Venison stew - 36
Sourced from Fiordland and Stewart Island this
wild caught venison is tenderly cooked with bacon,
red wine and herbs and served with potato gratin
and buttered carrots

250g Savannah Black Angus sirloin beef steak - 37
with shoestring fries or potato gratin,
dressed salad leaves and garlic & herb butter

Mushroom and parsnip cashew nut loaf - 30
served with a winter vegetable hot pot
as a hot and filling vegan dish

Beer battered Snapper - 27
served with shoestring fries, tartare sauce,
winter greens and slaw

Shoestring fries - 10
with ketchup and home made aioli

Desserts - 14

Chocolate and rum torte
a rich, dark, firm chocolate mousse on a biscuit
crumb base with more than a hint of rum

Rhubarb and orange crumble
a vegan dessert, served warm
with coconut milk ice cream

Home baked cheesecake
Gluten free - served with blueberries

A little bit of history...
Kinloch lodge was built by Capt. Richard Bryant in C1870 as accommodation for the sawmill workers working nearby.
A guesthouse was added as visitors to the area increased.

The steamship TSS Earnslaw brought people from Queenstown to the lodge, docking at the Kinloch wharf.

His son, Tom started offering tours to the Routeburn Valley by either horseback or vehicles and later, his son Harry Bryant took over with open topped buses.

In 2000 John and Toni Glover took ownership, restoring it lovingly.



Please advise us of any dietary requirement or allergies.
10 % surcharge on public holidays

Our bread is homemade & baked right here on site.



Our seasonal greens are picked from our very own gardens that are exposed to the very best of our Kinloch weather



Regal Salmon from the clear waters of Marlborough sounds and the top of the South Island

Our eggs are laid by our own beautiful free range hens

