

ENTREE

soup of the day*

with lombardi bread. 19



cured venison loin

compressed peach, soy mayo, spiced parsnip crisps. 22

twice cooked harmony pork belly*

fennel & apple slaw, peanut praline, salsa roja. 21



pan seared scallops

red cabbage puree, pickled blueberries, savoury granola. 21



heirloom tomato carpaccio

basil oil, fennel, buffalo mozzarella, pine nuts & balsamic. 20

seafood plate*

smoked salmon parfait, confit mt cook salmon, marinated raw fish ceviche, crumbed squid, pan seared scallops, grilled tiger prawns served with Lombardi bread, pickles, salad greens and sauces. 58

SIGNATURE MAINS



butter poached market fish

young cucumber, tomatoes, buckwheat, basil oil and soy ginger sesame dressing. 38

seafood linguine aglio e olio

mussels, prawns, salmon, white fish, calamari, rocket and heirloom tomato. 38



beetroot gnocchi

crispy tempeh, cashew butter, baby carrots, vegan cheese, walnuts. 36



lombardi signature venison. 42

• THE STORY OF WILD NZ VENISON

• A pioneering NZ spirit and desire to save our
• forests established heli hunting in the 1960's to
• manage destructive populations of deer. Now, we
• celebrate this goodness-filled delicacy.

• Raised on the freshest of water and the cleanest
• of mountain air, wild venison is a staple on our
• menu each season.



BRASSERIE

from the pastures & farms of south island

all mains pair up with your choice of one sauce and one side

mt cook salmon 180gm. 38

southland hereford ribeye 250gm. 40

southland angus eye fillet 200gm. 42

southland lamb rack (4 points). 42

harmony free range pork belly 200gm. 38

fairgame venison loin 180gm. 42

sauce selection (choose one)

all gluten free

green peppercorn jus

béarnaise sauce

forest mushroom jus

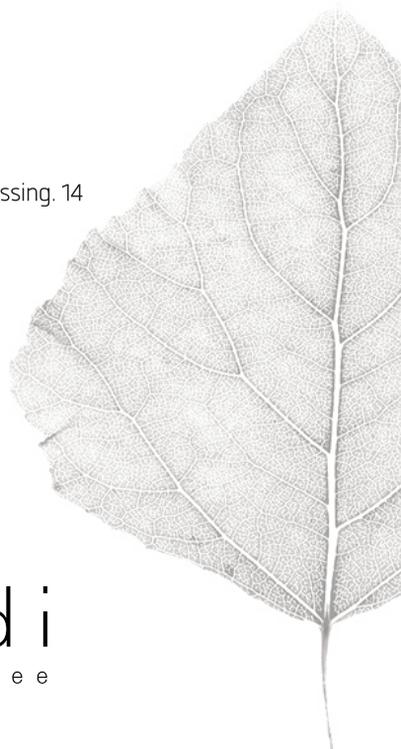
port wine jus

grain mustard jus

cafe de paris

sides (choose one)

-  locally sourced seasonal greens tossed in olive oil & lemon. 14
-  nevis garden baby carrots with otago honey, sliced almonds. 14
- stir fry broccoli and bok choy in oyster sauce, chilli oil, fried shallot. 14
- garlic & thyme scented polenta chips with curry mayo*. 12
-  perlas potatoes with rosemary and garlic. 12
-  cos salad with buttermilk dressing. 14
-  garden salad, tomato, cucumber, spring onion, lemon dressing. 14
- skinny fries. 10
- kumara wedges. 12
- bread & butter. 9



WOOD-FIRED

one pizza 25



lombardi

parma ham, red onion, finely shaved potato, roasted garlic, rocket & mozzarella on an olive oil & garlic base.



margherita

tomato, basil & mozzarella.

chicken & bacon

mushrooms, spring onions, olives, pesto, mozzarella, sweet chilli sauce & sour cream.



roasted veggie

honey roasted vegetables, caramelised onion, spinach, feta, mozzarella, drizzled with parsley & garlic oil.

my creation

your choice of toppings (up to 5) or half & half.

pepperoni

oregano & mozzarella.



gluten & dairy free bases are available on request for an additional \$2 per pizza.



wood fired lasagne. 34

OUR LASAGNE STORY

Now twenty-one years on our menu, and considered the heirloom dish of Lombardi, our Woodfired Lasagne is the original recipe given us by our founding chef's Italian mother.



vegetarian



gluten free



inspired by her



lombardi signature



vegan

* gluten free on request

