



***Bookings required for dinner***

**Lochmara Restaurant  
2023-2024 Season  
Dinner Menu**

*"Once discovered.....never forgotten"*

Menu subject to change.  
Please let us know if you have any allergies or dietary requirements.

## Small Plates

<b>Karaage Chicken (GF)</b>	<b>\$20</b>
Crispy double fried Karaage chicken, sesame dressing, wasabi mayo, and scallions.	
<b>Eggplant (GF) (V)</b>	<b>\$21</b>
Smoky eggplant, pomodoro, fresh soft herbs, pickled shallot, and furikake.	
<b>Prawns (GF)</b>	<b>\$23</b>
Grilled garlic butter prawns, lemon, and rocket.	
<b>Mussels (GFA)</b>	<b>\$27</b>
Marlborough green mussels served with a mariniere sauce and char-grilled sour dough.	

## Mains

<b>Gnocchi (Veg)</b>	<b>\$34</b>
Potato gnocchi served in a blue cheese gorgonzola cream, with confit pear, spinach, and crumbed walnuts.	
<b>Chicken Breast (GF)</b>	<b>\$38</b>
Free range chicken breast pan roasted on a bed of warm risoni and roast vegetable and feta salad, with kumara puree.	
<b>NZ Silver Fern Eye Fillet Steak (GF)</b>	<b>\$40</b>
250gm beef eye fillet served with potato bake, broccoli, and a peppercorn jus.	
<b>Fish (GF)</b>	<b>\$40</b>
Pan-fried butterfish served on a bed of spinach and pea risotto.	
<b>Lamb (GF)</b>	<b>\$40</b>
Pan fried lamb rump on creamy polenta with roasted carrots and chimichurri sauce.	

## Sides

<b>Truffled Fries (VA)</b> Truffled agria fries with parmesan.	<b>\$12</b>
<b>Seasonal Salad (DF) (V)</b> Seasonal salad with a French dressing.	<b>\$14</b>
<b>Broccoli (DF) (GF) (V)</b> Charred broccolini, with preserved lemon dressing.	<b>\$14</b>
<b>Beans (DF) (GF) (V)</b> Green beans with sesame oil.	<b>\$14</b>
<b>Baby Carrots (GF) (DF) (V)</b> Baby carrots with smoked vegan labneh, dukkha.	<b>\$14</b>
<b>Baby Potatoes (Veg) (GF) (DFA) (VA)</b> Crispy baby potatoes and whipped feta.	<b>\$14</b>

## Desserts

<b>Affogato (GF)</b> Affogato rum raisin ice cream, praline, espresso, amaretto.	<b>\$18</b>
<b>Cheesecake</b> House made baked lemon cheesecake served with berry sorbet.	<b>\$20</b>
<b>Chocolate Mousse (GFA)</b> Dark chocolate mousse with marinated berries and fresh cream with a biscuit crumble.	<b>\$20</b>
<b>Cheese Platter for Two</b> Trio of NZ cheese, house made chutney, and cracker selection.	<b>\$27</b>
<b>Ice-cream (GF)</b> Small 110ml ice-cream tubs available. Flavours are strawberries and cream, maple and walnut, vanilla bean, or Belgian chocolate.	<b>\$5.50</b>