



Bookings required for dinner

**Lochmara Restaurant
2024-2025 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

Bowl of Fries	\$12
Lightly salted and served with garlic aioli.	
House Salad (GF) (V)	\$18
Salad greens with cucumber, pickled vegetables, cherry tomatoes and mojo dressing.	
<i>Make it a main</i>	\$26
Salmon (GFA)	\$20
House made cured salmon with celeriac remoulade and pickles on grilled sourdough.	
Prawns (GF)	\$20
Grilled garlic butter prawns, lemon, and rocket. Add some chilli flakes if you wish to spice it up!	

Mains

Fresh Pasta of the Day (Veg)	\$28
Our wait staff will advise you of today's special.	
Roasted Pork Belly (GF) (DF)	\$32
Roasted pork belly served on a bed of warmed lentils and vegetables with salsa verde.	
Seafood Chowder (GFA)	\$32
Creamy mussels, prawns, squid, and fish served with grilled sourdough.	
Mussels (GFA)	\$32
Marlborough green mussels served with a mariniere sauce and char-grilled sour dough.	
Fish (GF)	\$33
Pan-fried butterfish served on a bed of avocado and broccoli puree, with fried potatoes, chorizo, and lemon parsley oil.	
Ribeye Steak (GF)	\$48
300g Ribeye steak served on creamy mash with buttered baby carrots and rich jus.	

Kids Menu

Green Salad (GF) (V) Green salad, tomato, carrot, and red onion.	\$12
Chicken Tenders (GF) Fried chicken tenders and chips.	\$14
Bolognaise Pasta and beef mince topped with parmesan cheese.	\$14
Creamy Pasta (VegA) Pasta, bacon, mushrooms, topped with parmesan cheese.	\$14
Fish N' Chips (GF) (DF) Battered fish and chips.	\$14

Desserts

Ice-cream (GF) Small 110ml ice-cream tubs available on request.	\$5.50
Sundae (DFA) (VA) Two scoops of ice-cream sundae served with cream and chocolate sauce.	\$15
Affogato (GF) Affogato with vanilla ice cream, espresso, and a double shot of Frangelico.	\$20
Fruit Galette (DFA) Seasonal fruits on a puff pastry shell served with vanilla ice-cream.	\$20
Cheesecake Passionfruit cheesecake served with berry sorbet and a white biscuit crumb.	\$22
Chocolate Lava Cake (GF) Built to be shared between two – or simply own it and indulge! Hot chocolate lava cake served with cream and berries.	\$30
Cheese Board for Two (Veg) (GFA) A trio of NZ cheeses, served with crackers and house made chutney.	\$30

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