

THE
HUNTING
LODGE

Summer
SEASONAL MENU

Trust the Chef
\$80pp

Wine Matching
\$140pp

Two Courses
\$45pp

Three Courses
\$55pp

Four Courses
\$65pp

TO BEGIN

Homemade Focaccia Bread served with whipped butter
\$3pp

ENTREE

DUCK LIVER MOUSSE
Shallot jam, cornichons, crostini
(gf*, nf)

CHARCUTERIE PLATE FOR TWO
Cold cut meats, duck liver pate, farm pickles, crostini
(gf*, nf)

CITRUS FENNEL SALAD
Granny smith, asparagus, dried blood orange
(gf*, nf, v, vg)

BUTTERMILK FRIED CHICKEN
Chipotle yoghurt, pickles
(nf)

DUNEDIN QUEEN SCALLOPS
Parsley, garlic butter
(gf*, nf)

CITRUS CURED STEWART ISLAND SALMON
Cucumber and dill cream, balsamic beetroot syrup
(gf, nf, df*)

GROWN LOCALLY & EATEN SEASONALLY

Our philosophy is inspired by the seasons where the wine and food experience evolves throughout the year. With ambitions for a genuine pasture-to-plate approach, producing what we can onsite and sourcing local produce to round out our offering, we look to add extra bursts of flavour and colour to our plates by using the best ingredients when nature intends.

MAIN

DUNEDIN QUEEN SCALLOPS
Chorizo linguine, garlic, parsley, tabasco
(df)

FARM SMOKY COURGETTE
Yoghurt curd, marinated olive, barley
(gf*, nf, df*, v)

RATATOUILLE CRUMBLE
Goat cheese, nut crumble, herb pesto
(v)

MARKET FISH
Fresh catch of the day

THL HOT SMOKED CHICKEN BREAST
Beetroot puree, chimichurri butter, seasonal greens
(gf, nf)

TWICE COOKED PORK BELLY (12 HOUR)
Apple, coleslaw, barbecue glaze
(gf, nf, df)

OPTIONAL SIDES

Triple cooked Dutch wedges 12
Grilled vegetables, preserved lemon emulsion 10
Green leaves 7

Glamping Colab

WHATS ON

Valentine's Day

Check out our new Glamping Tent perched next to the Restaurant!
www.thehuntinglodgeglamping.co.nz

Book now to reserve your spot for you and your someone special. Our Set Menu will be released soon.

gf = Gluten Free nf = Nut Free df = Dairy Free v = Vegetarian vg= vegan

*Additional allergen requirements available on request.

However our kitchen environment is not set up to cater for severe allergies. Unfortunately, due to council regulations within our food control plan we are unable to allow guests to take food away.

DESSERT

BRULEE
Classic crème brulee (gf, nf)

CHOCOLATE AND MILK
Chocolate three ways, dulce de leche (gf, nf)

STRAWBERRY VACHERIN
Meringue with basil, lemon curd (gf, nf, df*)

FRENCH PROFITEROLES
Choux pastry, Praline, 70% dark chocolate, vanilla bean ice cream

CHEF'S FROMAGES

Kikorangi blue cheese and raisin custard with walnuts (gf)

Brie with apple and truffle feuilleté (nf)

Goat cheese and THL honey filo parcel (gf, nf)

All cheeses served with green leaves

The Hunting Lodge Wines

SEASONAL COLLECTION	Glass	Bottle	Take Home (750 ml)
Rose 2020, Hawkes Bay	12	58	26
Pinot Gris 2020, Marlborough	12.5	59	28
Albariño 2020, Marlborough	12	58	26
White Mischief 2020, Marlborough	12.5	59	28
Chardonnay 2019, Hawkes Bay	13	62	30
Pinot Noir 2018, Central Otago	15	64	39
Syrah 2019, Hawkes	13	62	30
Lagrein 2019, Marlborough	14	65	36
Malbec Merlot 2019, Hawkes Bay	13.5	63	32

EXPRESSIONS RANGE

Sauvignon Blanc 2020, Marlborough 10 44 21.99

HOMEBLOCK

Homeblock Sauvignon Blanc 2019, Waimauku 17 75 33

LIMITED RELEASE

Blush Crush 250mL 11 (4 pack) 24

Project X 'Tennessee Red' 2019, Hawkes Bay 15 70 36

Project X 'Chardy Jack' 2019, Hawkes Bay 70

EXCLUSIVE TO THE RESTAURANT

Beverages

COCKTAILS

Blush Mojito	
<i>Blush Crush, cucumber, mint, elderflower 2.5%</i>	
Bellini	
<i>peach, prosecco</i>	
Sea Breeze	
<i>sloe gin, cranberry & pineapple</i>	
Negroni	
<i>sloe gin, lemon</i>	
Madras	
<i>vodka, cranberry & orange</i>	
Tequila Sunrise	
<i>tequila, grenadine & orange juice</i>	
The Hunting Lodge Sangria	

SPIRITS 30mL

Vodka – Karven, Belvedere*, Belvedere Citrus*	
Absolut	12
Gin – Haymans, Tanqueray, Karven, Scapegrace*	12
Rum – Bacardi, Havana, Appletons,	
Ron Matusalem	12
Tequila – El Jimador blanco or anejo	12
Whisky/Whiskey – Canadian Club, Johnnie	
Black, Jameson, Jack Daniels	12
Bourbon - Batch 10 Honey*, Wild Turkey,	
Makers Mark	12

MOCKTAILS

Rosehip Mimosa - peach, rosehip & lemonade	10
Rasberry Fizz - raspberry, lime & soda	10
Peach Sour - peach puree, lemon & apple	10
Lemoncito	10

Spirits with * are \$15 for 30mL
Liqueurs and other spirits also available

JUICES

Orange, Cranberry, Pineapple or Apple	5.5
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SOFT DRINKS

Karma Cola, Sugar Free Karma Cola,	5
Gingerella, Lemmy Lemonade, Soda or Tonic	
Antipodes 1L - Still or Sparkling	10

SPARKLING / CHAMPAGNE

Borga Prosecco Doc Extra Dry, Italy	12	56
Beaumet Brut NV, Epernay France	17	90
Laurent-Perrier NV, Epernay France		170

GUEST WINES

10	Misha’s ‘Limelight’ Riesling 2017, Central Otago	67
16	Bond Road Gewürztraminer 2009, Gisborne	80
	Blackenbrook Rose 2019, Nelson	65
15	Element Syrah 2017, Hawkes Bay	65
	Tony Bish ‘Golden Egg’ Chardonnay 2017,	
18	Hawkes Bay	90
	Amisfield Pinot Noir 2018, Central Otago	110
15		

WINERIES OUT WEST

18	Westbrook Sauvignon Blanc 2018, Marlborough	46
15	Cooper’s Creek Pinot Gris 2017, Kumeu	45
	Kumeu River Chardonnay 2018, Kumeu	95
	Cooper’s Creek Cabernet Sauvignon 2014,	
	Hawkes Bay	60
	Babich Pinot Noir 2018, Marlborough	60
	Kumeu River ‘Rays Road’ Pinot Noir 2018, Hawkes Bay	95

DESSERT AND STICKY

12	Boneline Noble Riesling 2017, Waipara	14	65
	Soljans ‘Founders’ Tawny Port, Kumeu	15	70

BEER – BOTTLE

12	Steinlager Pure Light- 2.5%	10
	Heineken	10
	Hallertau Luxe Kolsch #1	10
10	Hallertau Schwarzbier #4	10
10	Liberty Oh Brother Pale Ale	10
10	Liberty Halo Pilsner	10
10	Liberty Highbeam IPA	10

BEER – CAN

	Liberty Divine Wind Lager	10
	Liberty Jungle Juice Hazy IPA	11

BEER ON TAP

	Hallertau Statesman Pale Ale #2	10
	Hallertau Pilsner #5	10

WE LOVE A GOOD STORY

The heritage of The Hunting Lodge dates back to 1868 as the very first house built in the Waimauku area. Then owned by Scotsman Allan Kerr-Taylor, the Lodge was situated on an 8000-acre property used primarily for timber and was his country estate 2.5hrs journey from the family home, Alberton House.

While The Hunting Lodge building has seen its fair share of change over the years, it’s been a constant on the hosting scene, privy to many a yarn and special occasion. As a family hunting escape through to fine dining restaurant, The Hunting Lodge perhaps came to popular fame in the late 80’s and 90’s, where the long lunch turned into longer dinners and the helipad got a serious work out! Closing in 2011, it was then converted into the Matua Wines Cellar Door (under Treasury Wine Estate).

Since 2016, the latest chapter in this story features the Sutton family who have had a long history with the land after sharing many years here with the original vineyard owners, the Margan and Spence families. It was the Sutton’s vision for the homestead to return to its culinary past once more, creating a fresh dining experience that intends to have you feeling at ease with wine and food best enjoyed with good company.

Welcome to The Hunting Lodge, we look forward to hosting you for many occasions to come...

RESTAURANT OPENING HOURS

Lunch: Fri – Sun 11.30am-3pm
Dinner: Thurs – Sat 5:30pm – late
(kitchen closes 9pm)

LAWN BAR OPENING HOURS

Thurs – Sun: 11am – 7:30pm

