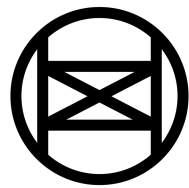


THE
HUNTING
LODGE



NEW ZEALAND

Trust the Chef

LEAVE IT TO US

last orders for our Trust the Chef menu are
Lunch 2pm & Dinner 7.45pm

6 courses
\$105pp

Indulge in the full sensory experience with
reccomended wine pairing from our selection.
\$159pp

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.

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

*allergen requirements available on request. However our kitchen environment is not set up to cater for severe allergies. Not all dietaries are able to be catered for in Trust the Chef.

Please note our menu is seasonal so is subject to change.

SUMMER SEASONAL MENU

For the table

Homemade focaccia, flavored butter 12.

Antipasto platter, cold cut meats, cheese, olives, farm pickles & ciabatta 42.

Entrees

Duck liver pate, shallot jam, cornichons, walnuts, crostini 26.

(nf*)

Smoked beetroot terrine, goat cheese, balsamic reduction, candied walnuts 24.

(v, nf*)

THL fried chicken, pickle, chipotle yoghurt 24.

Island styled ceviche, coconut cream, chili, wakame 25.

(nf, df)

Mains

Asparagus & green pea risotto, parmesan 32.

(v, vg*, df*)

Burratina, medley tomatoes, prosciutto, basil vinaigrette 32.

(v*)

Seafood of the day P.O.A

Duck leg confit salad, grapes, black walnuts, apple 39.

(df, nf*)

Smoked venison loin, kumara puree, berries, blueberry sauce 39.

(df, nf)

Slow cooked pork ribs, cucumber kimchi 38.

(df, nf)

Sides

Homemade wedges, garlic aioli 15.

(nf, df*)

Sautéed green beans, garlic butter 15.

(v, vg*, df*)

Melon, feta, tomato salad, pumpkin seeds 15.

(v, nf)

Desserts

Chocolate mousse, raspberry, meringue, crumb 18.

Mixed berries, Riesling jelly, garden mint sorbet 18.

Poached baby pear, frangipani tart 18.

THE HUNTING LODGE
BEVERAGES



Glass

Bottle

SPARKLING / CHAMPAGNE

Blanc de Blanc 2020, Methode Traditionnelle 17. 70.

HOMEBLOCK WINE SELECTION -GROWN ONSITE

Sauvignon Blanc 2021, Waimauku 16. 77.

Chardonnay 2021, Waimauku 26. 98.

Albarino 2022, Waimauku 19. 92.

SEASONAL WINE COLLECTION

Rose 2023, Hawkes Bay 16. 74.

Albarino 2023, Marlborough 16. 74.

Organic Sauvignon Blanc 2023, Marlborough 15. 69.

Chardonnay 2020, Hawkes Bay 18. 84.

Syrah 2020, Hawkes Bay 18. 84.

Pinot Noir 2020, Central Otago 19. 89.

Organic Pinot Noir 2020, Marlborough 17. 79.

Lagrein 2020, Marlborough 19. 89.

Malbec 2021, Hawkes Bay 17.

EXPRESSIONS WINE COLLECTION

Pinot Gris 2022, Hawkes Bay 14. 64.

Oak Spoken Chardonnay 2020, Hawkes Bay 15. 69.

LIMITED WINE RELEASES

Blush Crush Wine Spritz 250mls 14.

Project X Tennessee Red Merlot Malbec 2021 17. 79.

BAR 307 COCKTAILS

Espresso Martini 16.

Honduran coffee, vodka & notes of caramel cream

Raspberry Gin Sour 16.

Distilled gin blended with real lemon & raspberry juice

Italian Spritz 15.

Italian apéritif with bitter orange, citrus, premium distilled vodka and sparkling wine

BEER

First Sun Pacific Lager 12.



Beverages

COCKTAILS

Kir Royale	18.
<i>Chambord, prosecco & raisin</i>	
Tequila Margarita Fizz	18.
<i>Tequila, cointreau, ginger beer & lime</i>	
Lychee Fling	18.
<i>Lychee, vodka, lime & soda</i>	

BAR 307 COCKTAILS

Espresso Martini	16.
<i>Honduran coffee, vodka & notes of caramel cream</i>	
Raspberry Gin Sour	16.
<i>Distilled gin blended with real lemon & raspberry juice</i>	
Italian Spritz	15.
<i>Italian apéritif with bitter orange, citrus, premium distilled vodka and sparkling wine</i>	

MOCKTAILS

THL Mimosa	10.
<i>Orange, grenadine, ginger ale, bitters</i>	
Raspberry Fizz	10.
<i>Raspberry, lime, soda</i>	

JUICES

Orange, Cranberry, Pineapple, Apple or Tomato	5.5
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SOFT DRINKS

Cola Lemonade Diet Cola	5.5
Lemon, Lime & Bitters	5.5
Ginger Beer	5.5
Soda Water	5.
THL Sparkling Water	9.
Antipodes Still Water	10.

Noughty Soda	4.
<i>All natural soda, made for kids but tasty for adults too. Sweetened only with NZ apples & flavoured with natural extracts</i>	
Lemonade, Appleberry, Cola*	
<i>*Contains hazelnut extract</i>	

BEER & CIDER – BOTTLE

Heineken Light- 2.5%	10.
Heineken 0%	10.
First Sun Pacific Lager	12.
Steinlager Pure	11.
Hallertau Cider	12.
Hallertau #4 Schwarzbier	12.

BEER – CAN

Liberty Oh Brother Pale Ale	11.
Liberty Juice Bro Hazy Pale Ale	11.
Liberty Jungle Juice Hazy IPA	12.

BEER ON TAP

Hallertau #2 Pale Ale	12.
Hallertau #5 Pilsner	12.

SPIRITS 15mL

Vodka	15.
Absolut	
Gin	15.
Tanqueray, Gordons, Bombay Sapphire	
Rum	15.
Bacardi, Havana, Appletons, Stolen dark	
Tequila	15.
Alba Dorado, El Jimador blanco	
Whisky/Whiskey	15.
Canadian Club, Jameson	
Jack Daniels	
Bourbon	15.
Batch 10 Honey, Wild Turkey, Makers Mark	
Scotch	15.
Glenmorangie	
Bas - Armagnac Delord	18.

Liqueurs and other spirits also available	
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SPARKLING / CHAMPAGNE

Blanc de Blanc 2020, Methode Traditionnelle	17.	70.
J.K 14 Prosecco, Extra dry	16.	65.
Albert Lebrun Cuvee reserve, NV	23.	118.
Bollinger Special Cuvee, NV		220.

DESSERT & STICKY

Soljans 'Founders' Tawny Port, Kumeu	16.	74.
Misha Late Harvest Gewurztraminer, 2022	15.	67.

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: Thurs – Sun 11.30am-3pm
Dinner: Thurs – Sat 5:30pm – late
(kitchen closes 8.30pm)

LAWN BAR OPENING HOURS

Thurs & Sun 11am - 6pm
Fri & Sat 11am – 7pm

