

PLATTERS TO SHARE

CHARCUTERIE / \$45

A selection of cold cuts, preserves & mustard served with fresh bread.

ANTIPASTO / \$42

Hummus, cheese, cold cuts, olives & pickles with fresh bread.

VEGETARIAN ANTIPASTO / \$42

Hummus, cheese, seasonal vegetable salad, olives & pickles with fresh bread.

FROMAGE / \$50

A selection of four Artisan Hub cheeses and condiments served with fresh bread.

HOUSEMADE FOCACCIA & OLIVE OIL / \$15

BURGERS, SALADS & TOASTIES

WAGYU BRISKET BURGER/ \$25

Salad leaves, swiss cheese, pickles, doris plum ketchup

SEARED HALLOUMI WRAP/ \$26

Bacon, salad leaves, beetroot, minted yoghurt and hummus

PULLED LAMB WRAP / \$24

Hummus, salad, tomato, olives & tzatziki

HALLOUMI SALAD / \$18

Farm leaves, pickles, beetroot & tzatziki with crispy bacon /\$5

NORDIC SALAD / \$28

Cold smoked salmon, farm leaves, pickles, beetroot, capers & tzatziki

3 CHEESE TOASTIE / \$15

add bacon / \$5

PORK & CHEESE TOASTIE / \$22

Braised pork in enchilada sauce grilled cheese & onion with dipping sauce

CHEESE BURGER / \$18

Homemade beef patty, burger cheese, pickles & tomato sauce

SIDES

GREEN LEAVES SALAD / \$8

SHOESTRING FRIES / \$12

1/2 PORTION / \$8

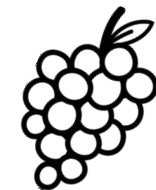
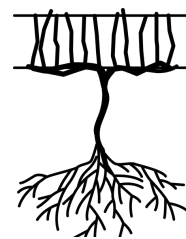
AIOLI / \$2

TRUFFLE AIOLI / \$4

LAWN BAR

MENU

THE
HUNTING
LODGE



WOOD FIRED OVEN

THL ROASTED OLIVES/ \$15

in red wine & thyme

GARLIC & ROSEMARY FLATBREAD/ \$15

served with hummus

THL GARLIC BREAD/ \$10

Loaded with cheese & Bacon/ \$15

WOOD FIRED OVEN PIZZA

MARGHERITA / \$26

Mozzarella & Basil
with prosciutto / \$29

THL HAWAIIAN / \$30

Shaved ham, fresh pineapple, mozzarella

MEDITERRANEAN / \$28

Chorizo, olives, roasted capsicum & mozzarella

FLAMICHE / \$35

Crème fraiche, confit onion, bacon & mozzarella

VEGETARIAN / \$28

Roasted seasonal farm vegetables & garden pesto
with parmesan

COLD SMOKED SALMON / \$35

Crème fraiche, capers, rocket, pickled red onion &
lemon drizzle

RUSTIC / \$30

Blue cheese, pear, balsamic reduction, rocket leaves,
walnuts & mozzarella

KIDS MARGHERITA / \$14

PIZZA EXTRAS

Gluten free base /\$4

Dairy free cheese/\$4

DESSERTS

CREME BRULEE / \$14

CHOCOLATE BROWNIE / \$12
with cream & more chocolate

WOOD FIRED S'MORES / \$16

Chocolate and marshmallow

KIDS VANILLA ICE CREAM / \$5



NON ALCOHOLIC BEVERAGES

PHOENIX JUICES/ 6.

Apple
Apple, Orange & Mango

SOFT DRINKS

EAST IMPERIAL/ 4.5.

Ginger Beer | Thai Ginger Ale | Kima Kola |
Yuzu Lemonade
Grapefruit Soda Water | Grapefruit Tonic Water |
Yuzu Tonic Water | Tonic Water

PHOENIX / 6.

Diet Cola | Lemon Lime & Bitters

EAST IMPERIAL SODA WATER 500ML/ 5.

KOMBUCHA/ 6.5

Ask the staff for flavours

COFFEE | HOT CHOC/ 5.5

Flat white | latte | cappuccino |mochaccino
large size +/ .50
iced +/ 3
extra shot, decaf, sweet or spicy chai +/ .50
soy, almond, coconut. oat +/ 1.

ESPRESSO/ 4.

Macchiato, long black

TEAS/ 5.

English breakfast, earl grey, citron green,
chamomile, lemon, peppermint

ADULT NON-ALCOHOLIC

0% Alba Original Sparkling Margarita /7.
0% Alba Coconut Sparkling Margarita /7.
0% Alba Grapefruit Sparkling Margarita /7.
0% Heineken / 8.

@ the_hunting_lodge f thehuntinglodgenz

PLEASE TELL US ABOUT ANY DIETARY OR ALLERGEN REQUIREMENTS YOU HAVE AND WE WILL DO OUR BEST TO CATER FOR THEM, HOWEVER OUR KITCHEN ENVIRONMENT IS NOT SET UP TO CATER FOR SEVERE ALLERGIES

OUR WINES

SEASONAL COLLECTION

Boutique, small batch release

Rose 2023, Hawke's Bay

Stone fruit & red berries | Fresh, crisp & dry

Albariño 2024, Marlborough

Citrus, stone fruits & white florals | Zesty, acidic & dry

Organic Sauvignon Blanc 2024, Marlborough

Passionfruit, grapefruit & grassy | blackcurrant, melon & gooseberry | Exuberant & acidic

Chardonnay 2023, Hawke's Bay

St one fruit, almond meal |Cashew, biscuit & nectarine Creamy & French oak

Organic Pinot Noir 2022, Marlborough

Dark cherries, cooked plums & black current | firm silky tannins

Syrah 2021, Hawkes Bay

Red & dark fruits with cacao | Elegant & complex

Lagrein 2021, Marlborough

Wild cherry, liquorice & tobacco | Full bodied & fruit forward

HOMEBLOCK RANGE

Small batch hand picked parcels from our home vineyard - wines that truly speak for themselves.

Sauvignon Blanc 2021, Waimauku

Wild fermented in French oak barriques | Complex & textural

Chardonnay 2022, Waimauku

Elegant & sumptuous | Beautifully balanced with layered complexity

EXPRESSIONS COLLECTION

Everyday crowd pleaser classics

Pinot Gris 2023, Hawkes Bay

Stone fruits & pear | Citrus blossom | Textured & generous

Sauvignon Blanc 2023, Marlborough

Passionfruit & gooseberry | Grapefruit & basil | Crisp & fresh

Chardonnay 2023, Hawkes Bay

Stone fruit & hazelnut | Crème brulee & nectarine Generous & balanced

Merlot Malbec 2021, Hawkes Bay

Blackberry & cacao | Dark fruit & spices | Rounded & earthy

Merlot 2019, Hawkes Bay

Red berries & toasted coconut | Structured & off-dry

GLASS
BOTTLE

15. 69.

15. 69.

15. 64.

17. 79.

16. 74.

17. 79.

18. 84.

16. 77.

26. 98.

13. 58.

13. 58.

14. 63.

14. 63.

14. 63.

TASTING BOARDS

WINE BOARDS \$17

SEASONAL COLLECTION

Albarino 2024, Marlborough

Organic Sauvignon 2024, Marlborough

Chardonnay 2023, Hawke's Bay

Lagrein 2021, Marlborough

RED COLLECTION

Organic Pinot Noir 2022, Marlborough

Syrah 2021, Hawkes Bay

Lagrein 2021, Marlborough

Merlot Malbec, 2022 Hawke's Bay

AROMA COLLECTION

Rose 2023, Hawkes Bay

Pinot Gris 2023, Hawkes Bay

Albarino 2024, Marlborough

Organic Sauvignon 2024, Marlborough

BEER BOARDS \$17

LIBERTY

Oh Brother Pale Ale

Halo Pilsner

Knife Party IPA

Yakima Monster APA

HALLERTAU

No.1 Lager

No.2, Pale Ale

No.5, Pilsnah

No. 10, Hazy Pale Ale

EAST IMPERIAL & GIN BOARD \$45

30mls of London Dry Gin

served with 3x individual tonics

Grapefruit Tonic

Yuzu Tonic

Tonic Water

SPARKLING / CHAMPAGNE

J.K 14 'I Tre Fratelli' NV Prosecco, Extra Dry

16. 65.

Charles Urban Champagne Blanc De Noir

22. 116.

COCKTAILS | OTHER

Raspberry Gin Sour

Distilled gin, real lemon & raspberry juice

16.

Aperol Spritz

Aperol, prosecco & soda water

18.

Absolut Vodka 30ml

With East Imperial mixer - please see non alcoholic section for choices

18.5

Zesty Sparkling Margarita 5.9%

served on ice with lemon

10.

BOTTLED BEERS

First Sun Pacific Lager

11.

Hallertau #6 Session IPA 3.8%

10.

Heineken Beer 0%

8.

Steinlager Light Beer 2.5%

8.

EAST IMPERIAL GIN

El Tonic Water with London Dry Gin 7%

13.

El Grapefruit Tonic with London Dry Gin 7%

13.

El Rhubarb Tonic with London Dry Gin 7%

13.

REASON BOURBON



Reason 1 Bourbon Sour, Tart, smooth, zesty 5.9%

11.

Reason 2 Bourbon Mule, Spicy, fresh, citrusy 5.9%

11.

Reason 3 Bourbon Punch, Crisp, juicy, refreshing 5.9%

11.

ALBA DRINKS

Alba Original Sparkling Margarita 5.9%

11.

Alba Coconut Sparkling Margartia 5.9%

11.

Alba Grapefruit Sparkling Paloma 5.9%

11.

Alba Chili Sparkling Margarita

11.

Alba Cuba Libre 5.9%

11.

0% Alba Original Sparkling Margartia

7.

0% Alba Coconut Sparkling Margarita

7.

0% Alba Grapefruit Sparkling Margarita

7.

ON TAP

\$5.79

JUG

Zesty Sparkling Margarita 5.9%

served on ice with lemon

10.

Hallertau NO.1 Low Carb Lager 4.5%

Zesty and tangy, lush passionfruit and blueberries Dry and refreshing

12.

46.

Hallertau NO.2 Pale Ale 5.3%

Charismatic beer with floral bouquet, honey, citrus and tang

12.

46.

Hallertau NO.5 Pilsnah 5%

Dry and Unparching. Citrus and woodchips

12.

46.

Hallertau NO.10 Hazy Pale Ale 4.5%

Rather neat made with a bunch of Canterbury wheat. A luscious fruit salad of NZ hops

12.

46.

Hallertau Granny Smith Apple Cider 5.1%

Crisp, clean and refreshing, and has very little lingering sweetness

12.

46.

Liberty Juice Bro Hazy Pale Ale 5%

Soft mats highlight the citrusy pomelo and orange stylings of Mosaic and Amarillo cones

12.

47.

Liberty Oh Brother Pale Ale 5.1%

Peaches & mangoes, biscuit malt, subtle sweet finish

12.

47.

Liberty Halo: NZ Pilsner 5.4%

Crisp & zesty, vinous, bran cracker malt, subtle sweet finish

12.

47.

Liberty Knife Party: West Coast IPA 7.1%

Aromatic floral & tropical hops, minimal malt sweetness, bitterness, intensely satisfying finish

14.

52.

LibertyYakima Monster: American Pale Ale 6%

Pungent, stone fruit, big caramel body, firm bitterness, long finish

14.

52.

