

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 / \$45

A selection of cheeses and condiments served with fresh bread.

BURGERS, SALAD & TOASTIES

WAGYU BRISKET BURGER / \$22

Salad leaves, swiss cheese, pickles, doris plum ketchup

SEARED HALLOUMI WRAP / \$26

Bacon, salad leaves, beetroot, minted yoghurt and hummus

PULLED LAMB WRAP / \$22

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 / \$14

add bacon / \$5

SIDES

GREEN LEAVES SALAD / \$8

SHOESTRING FRIES / \$12

1/2 PORTION / \$8

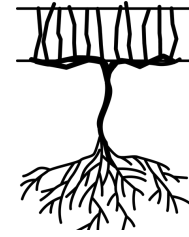
AIOLI / \$2

TRUFFLE AIOLI / \$4

LAWN BAR

MENU

THE
HUNTING
LODGE



NON ALCOHOLIC BEVERAGES

NOUGHTY SODA / 4.

All natural soda, made for kids but tasty for adults too
Sweetened only with NZ apples & flavoured with natural extracts

Appleberry | Lemonade | Cola*

*Cola contains hazelnut extract

SOFT DRINKS / 6.

Cola | Lemonade | Ginger Beer |
Lemon Lime & Bitters

JUICES / 6.

Apple
Apple, Orange & Mango

THL SPARKLING WATER 750ML / 9.

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

WOOD FIRED OVEN

THL ROASTED OLIVES / \$15

in red wine & thyme

GARLIC & ROSEMARY FLATBREAD / \$15

served with hummus

THL GARLIC BREAD / \$8

Loaded with cheese & Bacon / \$15

WOOD FIRED OVEN PIZZA

MARGHERITA / \$26

Mozzarella & Basil
with prosciutto / \$29

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 / \$12

PIZZA EXTRAS

Gluten free base / \$4

Dairy free cheese / \$4

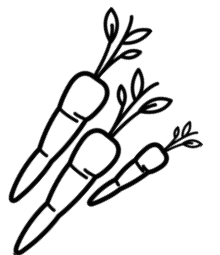
DESSERT

BASQUE CHEESECAKE / \$14

CHOCOLATE BROWNIE / \$12
with cream & more chocolate

WOOD FIRED S'MORES / \$16

Chocolate and marshmallow



 the_hunting_lodge  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 2023, Marlborough

Citrus & white florals | Zesty, acidic & dry

Organic Sauvignon Blanc 2023, Marlborough

Typical Marlborough savvie | Grassy & acidic

Chardonnay 2020, Hawke's Bay

Cashew, biscuit & nectarine | Creamy & light oak

Organic Pinot Noir 2020, Marlborough

Dark cherries & red plum | Rounded tannins & rich

Syrah 2021, Hawkes Bay

Red & dark fruits with cacao | Elegant & complex

Lagrein 2020, 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

Albariño 2022, Waimauku

This Spanish Migrant possesses both character & resilience | Zesty, full-bodied & complex

EXPRESSIONS COLLECTION

Everyday crowd pleaser classics

Pinot Gris 2022, Hawkes Bay

Pear & honeysuckle | Mouth filling & drier style

Sauvignon Blanc 2022, Marlborough

Passionfruit, mango & grapefruit | Crisp & fresh

Chardonnay 2022, Hawkes Bay

Nectarine & grapefruit | Biscotti, marzipan & hazelnut | Bountiful & complex


Merlot Malbec 2021, Hawkes Bay

Black plum & cassis | Mocha & spice | Poised & sophisticated

Merlot 2019, Hawkes Bay

Red berries & toasted coconut | Structured & off-dry

SPARKLING / CHAMPAGNE

 **THL Blanc de Blanc 2020, Methode Traditionnelle**

17. 70.

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

15. 60.

Charles Urban Champagne Blanc De Noir

22. 116.

GLASS
BOTTLE

15. 69.

15. 69.

14. 64.

17. 79.

16. 74.

17. 79.

18. 84.

16. 77.

26. 98.

19. 92.

13. 58.

13. 58.

14. 63.

14. 63.

14. 63.

TASTING BOARDS

\$17 EACH

WINE BOARDS

SEASONAL COLLECTION

Albarino 2023, Marlborough
Organic Sauvignon 2023, Marlborough
Chardonnay 2020, Hawke's Bay
Lagrein 2020, Marlborough

RED COLLECTION

Organic Pinot Noir 2020, Marlborough
Syrah 2021, Hawkes Bay
Lagrein 2020, Marlborough
Malbec, 2021 Hawke's Bay

AROMA COLLECTION

Rose 2023, Hawkes Bay
Pinot Gris 2022, Hawkes Bay
Albarino 2023, Marlborough
Organic Sauvignon 2023, Marlborough



FLORIDAYS WINE COOLERS

Rose, watermelon pink grapefruit 5%

Pinot Gris, white peach pear 5%

ALBA DRINKS

Alba Original Sparkling Margarita 5.9%

Alba Coconut Sparkling Margartia 5.9%

Alba Grapefruit Sparkling Paloma 5.9%

Alba Chili Sparkling Margarita

Alba Cuba Libre 5.9%

BOTTLED BEERS

First Sun Pacific Lager

Hallertau #6 Session IPA 3.8%

Heineken Beer 0%

Heineken Light Beer 2.5%



OUR LIMITED RELEASES

Project X Tennessee Red Merlot Malbec 2021, Hawkes Bay
Blueberry pie with cream | blackcurrent & smoked cedar| savory complex

GLASS
BOTTLE

16. 74.

Seasonal Malbec 2021, Hawkes Bay
Blackberry, cherries & dark plum | forest fruits & vanilla | rustic & robust

17.

Blush Crush, Sparkling Pink Wine, 8.5% 250ml
A vivacious blend of New Zealand Rosé and Sauvignon Blanc

13.

BAR 307 COCKTAILS

Espresso Martini

Honduran coffee, vodka & notes of caramel cream

16.

Italian Spritz

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

15.

BEERS ON TAP

First Sun Pacific Lager 5.1%

Refreshing taste with subtle sweet & light happy finish

GLASS
JUG

12. 45.

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.

CAN

11.

11.

CAN

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8.

8.

