



FURNEAUX LODGE

M E N U

Soft milk buns, whipped butter	\$9
Grilled flatbread, fennel, orange, Cranky Goat feta, red onion, dill	\$15
Cranky Goat Haloumi, romesco, roasted grapes, herbs, olive oil gf	\$22
ViaVio mozzarella, asparagus, courgette, salsa verde, lemon gf	\$20
Harissa roasted carrots, green olives, sultanas, tamari roasted nuts gf	\$19
Troy's hāpuku sliders, Japanese mayo, watercress	\$18
Ōra King salmon ceviche, citrus, avocado, red onion, sesame, corn chips gf	\$22

B U R G E R S

Spiced pumpkin and chickpea, hummus, garlic yoghurt, slaw, red onion pickle	\$25
Blackened hāpuku burger, slaw, chipotle mayo	\$25
Grass-fed beef, streaky bacon, smoked cheddar, iceberg, white onion, pickles	\$25

L A R G E R P L A T E S

Roasted cauliflower, tahini yoghurt, zhoug, pomegranate, herbs, dukkah gf	\$28
Beer-battered market fish, thick-cut chips, tartare sauce, lemon, salad	\$27.50
Cloudy Bay clam linguine, chilli, garlic, tomato, lemon, pangrattato	\$32
Free-range chicken schnitzel, green goddess dressing, Italian slaw	\$32
Ribeye minute steak, crushed potatoes, rocket, parmesan gf	\$32.50

O N T H E S I D E

Grilled asparagus, salsa verde, toasted nuts gf	\$12.50
Makikihi chips, garlic aioli, herb salt	\$10
Potato wedges, sour cream, sweet chilli	\$10
Rocket and parmesan salad gf	\$12

S O M E T H I N G S W E E T

Warm chocolate brownie, crème fraiche, sour cherries gf	\$15
Banoffee pie, banana, dulce de leche, dark chocolate, malt biscuit	\$15
Coconut, vanilla and mango rice gf/df	\$15
Local cheese selection, seasonal accompaniments, crackers	\$29.50

We will take all reasonable efforts to accommodate guests' dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team members.