



# FURNEAUX LODGE

## BREADS & BITS

- Soft milk buns, whipped butter \$9
- Turkish bread, extra virgin olive oil, dukkah \$9
- Grilled flatbread, fennel, orange, feta, red onion \$12
- Grilled flatbread, confit garlic oil, fried rosemary \$9

## SMALLER PLATES

- Cranky Goat haloumi, honey, herbs, nuts, roasted grapes \$16
- Heirloom tomatoes, ViaVio mozzarella, basil, pangrattato \$19
- Smoked eggplant, tahini yoghurt, mint, dukkah \$19
- Roasted carrots, green olive, tamari roasted nuts \$18
- Cloudy Bay popcorn clams, chipotle, lime \$19
- Troys hapuku sliders, watercress kewpie mayo \$18
- Premium Game wild pork croquettes, roasted apple \$19

## PLATTERS

### THE FURNEAUX

\$29/\$49

A selection of local charcuterie, cheeses, and seafood with seasonal chutneys, relishes and pickles.

Served with artisan breads and our sesame lavosh

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### CHEESE PLEASE

\$29/\$49

A selection of local cheeses from our favourite artisan cheesemakers. Served with seasonal accompaniments, breads and our sesame lavosh

## MENU

### CAN'T DECIDE?

Just say 'FEED ME' and our chefs will send out a selection of small and large plates for you to enjoy for just \$55 per person



## THE RAW BAR

### OYSTERS

(subject to availability)

SEE OUR SPECIALS BOARD FOR TODAY'S OYSTERS

### CLOUDY BAY CLAMS

- Diamond, salty with a clean ocean finish \$2.50
- Tuatua, sweet with a briny finish \$3

### FISH AND SHELLFISH

- Local salmon tostada, crème fraiche, coriander, shallot \$17
- Troys hapuku crudo, capers, shallot, local olive oil \$19

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

Find us @furneauxlodge

## BURGERS & SANDWICHES

- Eggplant 'Parma', tomato, mozzarella, basil \$20
- Nashville hot chicken, iceberg, cheddar, special sauce \$25
- Blackened local hapuku, slaw, chipotle \$25
- Grass-fed beef, smoked cheddar, bacon, iceberg lettuce \$25

All burgers served on a brioche bun with Makikihi fries

## LARGER PLATES

- Roasted cauliflower, tahini, zhoug, pomegranate, herbs \$25
- Beer battered local market fish, chips, salad, tartare sauce, lemon \$25
- Cloudy Bay clam and mussel 'low country boil' smoked sausage, potatoes, Old Bay \$28
- Mills Bay mussels, white wine, garlic, parsley, toasts \$15/\$25
- Chicken schnitzel, Italian slaw, green goddess dressing \$28
- Grilled skirt steak, chimichurri, warm tortillas \$28

## ON THE SIDE

- Makikihi chips, confit garlic aioli, herbed salt \$9
- Potato wedges, sour cream, sweet chilli sauce \$12
- Iceberg wedge, ranch dressing, chives, fried shallots \$10

## SOMETHING SWEET

- Banoffee pie, dulce de leche, banana, dark chocolate, cream \$15
- Coconut and vanilla rice, pistachio, mango sorbet \$15
- Dark chocolate tart, sour cherries, crème fraiche, sea salt \$15