

THE HUNTING LODGE SPRING MENU
\$40pp - choose one option from each

ENTREE

Beetroot three ways
 with walnuts, ricotta & flatbread

Pumpkin veloute
 brown butter croutons & parmesan

Buttermilk fried chicken
 chipotle yoghurt & pickles

The Hunting Lodge Charcuterie
 plate for two

MAIN

Coq au vin
 caramelised onions & potato puree

Kaipara lamb meatballs and fricelli pasta
 dried apricot gremolata

Creamy chicken & truffle pie
 with rustic salad

Roasted cauliflower steak
 medjool date, beurre noisette & hazelnut

OPTIONAL SIDES

Grilled broccoli
 preserved lemon emulsion
 8

Triple cooked Dutch wedges
 12

Bread & butter
 4

DESSERT

A selection of sweet treats
 for the table



THE HUNTING LODGE



SEASONAL MENU

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.

Trust the Chef

80

Wine Matching

140



As our menu changes frequently, we will pick a wine that will pair best with each of our options. Leave it to us and have a drink match included.

The full experience 30
 3 x 150ml glasses

Just a wee tipple 15
 3 x 50ml glasses

What's On

Glamping Tent Watch this space

26th Sept – 11th Oct Kids eat FREE at the Lawn bar

THE HUNTING LODGE WINES

SEASONAL COLLECTION

	Glass	Bottle	Take Home (750mL)
Albariño 2019, Marlborough	11	45	25
White Mischief Crowd Blend 2019, Marlborough	10	44	26
Chardonnay 2019, Hawkes Bay	12	48	30
Sauvignon Blanc 2018, Marlborough	12	56	36
Pinot Noir 2018, Central Otago	14	59	39
Syrah 2019, Hawkes Bay	11	52	36
Lagrein 2019, Marlborough	12	56	30
Malbec Merlot 2019, Hawkes Bay	12	54	32

EXPRESSIONS RANGE

Pinot Gris 2018, Marlborough	10	42	21.99
Sauvignon Blanc 2019, Marlborough	10	42	21.99
Chardonnay 2018, Hawkes Bay	10	44	23.99
Pinot Noir 2018, Marlborough	-	44	23.99

HOMEBLOCK

Homeblock Sauvignon Blanc 2019, Waimauku	17	75	33
Homeblock Chardonnay 2019, Waimauku	17	75	33

LIMITED RELEASE

Blush Crush 250mL	-	11	24 (4pack)
Project X 'Chardy Jack' 2019, Hawkes Bay	-	90	-
Project X 'Tennessee Red' 2019 Hawkes Bay	15	70	36

BAR SNACKS

Roasted olives, farm aromatics	8
Homebaked focaccia, whipped brown butter	6
Triple cooked dutch wedges, black garlic mayonnaise	12
Buttermilk fried chicken, smoked chipotle yoghurt	14
The Hunting Lodge charcuterie to share	22

**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. Unfortunately, due to council regulations within our food control plan we are unable to allow guests to take food away.*



BEVERAGES

SPARKLING / CHAMPAGNE

Borga Prosecco Doc Extra Dry, Italy
 Beaumet Brut NV, Epernay France
 Laurent-Perrier NV, Epernay France

GUEST WINES

Misha's 'Limelight' Riesling 2017, Central Otago
 Bond Road Gewürztraminer 2009, Gisborne
 Blackenbrook Rose 2019, Nelson
 Element Syrah 2017, Hawkes Bay
 Tony Bish 'Golden Egg' Chardonnay 2017, Hawkes Bay
 Amisfield Pinot Noir 2016, Central Otago

WINERIES OUT WEST

Westbrook Sauvignon Blanc 2018, Marlborough
 Cooper's Creek Pinot Gris 2017, Kumeu
 Kumeu River Chardonnay 2018, Kumeu

Cooper's Creek Cabernet Sauvignon 2014, Huapai
 Babich Pinot Noir 2018, Marlborough
 Kumeu River 'Rays Road' Pinot Noir 2018, Hawkes Bay

DESSERT AND STICKY

Boneline Noble Riesling 2017, Waipara
 Stanley Estates Noble Harvest 2014, Marlborough
 Soljans 'Founders' Tawny Port, Kumeu

BEER – BOTTLE

Steinlager Pure Light- 2.5%
 Heinekin

Hallertau Luxe Kolsch #1

Hallertau Schwarzbier #4
 Liberty Oh Brother Pale Ale
 Liberty Halo Pilsner
 Liberty Highbeam XPA

BEER – CAN

Liberty Divine Wind Lager
 Liberty Jungle Juice Hazy IPA

BEER ON TAP

Hallertau Statesman Pale Ale #2
 Hallertau Pilsner #5

Glass	Bottle	COCKTAILS	
12	56	Blush Mojito	10
17	90	Blush Crush, lime, mint & elderflower 2.5%	
-	170	Bellini peach, prosecco Spritz	16
-		prosecco with either aperol	15
-	67	Sloe Gin Fizz	15
-	80	sloe gin, lemon	
12	65	Negroni	18
-	65	gin, Campari, martini rosso	
-	90	Daiquiri	16
-	110	white rum, Cointreau, lime Spring Fling lychee, vodka, lime Siesta	18
-		tequila, campari, grapefruit, lime	18
-	46	The Hunting Lodge Whiskey Sour	18
-	45	Espresso Martini	18
-	95		
		SPIRITS	30mL
-	60	Vodka – Karven, Belvedere*, Belvedere Citrus*	12
-	60	Absolut	
-	95	Gin – Haymans, Tanqueray, Karven, Scapegrace*	12
		Rum – Bacardi, Havana, Appletons, Ron Matusalem	12
		Tequila – El Jimador blanco or anejo	12
14	65	Whisky/Whiskey – Canadian Club, Johnnie	12
-	50	Black, Jameson	
15	70	Bourbon - Batch 10 Honey*, Wild Turkey, Makers Mark	12

MOCKTAILS

10	Rosehip Mimosa	10
10	Raspberry Fizz - blueberry, lime, soda	10
10	Elderflower & Rosemary Cooler - elderflower, rosemary, lime, soda	10
10	Peach Sour - peach puree, lemon, apple	10

Spirits with * are \$15 for 30mL
 Liqueurs and other spirits also available

RESTAURANT OPENING HOURS

Lunch: Fri – Sun 11.30am-3pm
 Dinner: Thurs – Sat 5:30pm - late
 (kitchen closes 9pm)

LAWN BAR OPENING HOURS

Thurs – Sun: 11am – 5pm



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, working with award winning Executive Chef Des Harris to create a fresh dining experience that intends to have you feeling at ease, and made to be best enjoyed with good company.

Welcome to The Hunting Lodge, we look forward to hosting you for many occasions to come...

