



À LA CARTE DINNER

Available from 6.00pm to 10:00pm

 ENTRÉE

Cheesy Garlic Bread (v) French baguette with garlic butter, topped with mild cheddar	8.5
Chef's Soup of the Day created with the freshest ingredients	10
Risotto Balls (v/g) sundried tomato and risotto rice dusted with parmesan cheese	12
Lakes Caesar Salad anchovies, garlic roasted croutons, parmesan, crispy bacon and a soft poached egg	16.5
add chicken	2
Chili Chicken Salad (g) with plum dressing on Asian slaw	16.5
Chef's Salad of the Day (v/g) using seasonal fresh ingredients	16

 SIDES

Garlic Mash	5
Chunky Fries	5
Wedges	5
Steamed Vegetables	5
Garden Salad	5

(v) Vegetarian option available (g) Gluten free option available

All prices include GST. A surcharge of 1.5% applies to all credit card transactions.
Please advise the service team of any allergies or special dietary requirements.



MAINS

Ratatouille Wellington (v) ratatouille, mushroom and feta cheese paired with sweet tomato & basil sauce	25
Sudima Gourmet Burger (v) home-made prime New Zealand beefburger with streaky bacon, beetroot relish, coleslaw, tomato, avocado, served with chunky fries and aioli	21.5
Butter Chicken (g) mild, medium or hot to taste, with fragrant basmati rice, pappadum and paratha	28
Mustard Crusted Pork Fillet (g) on a pepper, tomato, & olive confit and topped with potato rosettes	30
Roast of the Day (g) served with seasonal vegetables, roast potatoes and a brandy pepper sauce	29
Pale Ale Battered Fish with chunky fries, coleslaw tossed in ranch dressing and tartar sauce	29
Garlic Prawns sautéed garlic prawns on a mushroom & risotto cake, demitasse of prawn bisque and salsa	32
Grilled Salmon served on panzanella salad and avocado mousse and accompanied with polenta chips	32
New Zealand Lamb with garlic mash, glazed pumpkin, edamame beans on cauliflower puree and mint jus	35
Horopito Beef Eye Fillet served on truffle mash with asparagus, baby carrot and red wine jus	35

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DESSERTS

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Chocolate Fudge Cheesecake with morsel of berry coulis	15
Pavlova & Fruits (g) traditional New Zealand pavlova served with lashings of whipped cream, sliced fruits and berry topping	13
Fresh Fruit Salad served with vanilla ice cream and drizzled with honey & ginger syrup	14
Orange Scented Crème Brulee perfected with peach and pistachio gateau	14
White Chocolate & Strawberry Mousse accompanied with cranberry pistachio biscotti	14

(g) Gluten free option available

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