



At Tongariro Lodge we believe the enjoyment of food and fine wine to be an integral part of your visit to the Turangi region. Our Executive Chef Antony Ngenga and his team have prepared the following menu that highlights traditional New Zealand cuisine, with extensive use of local ingredients, grown here in the Tongariro.

Selection of Breads with Dips and Oils for 2 **\$10**

The First Cast

Dukkah Crusted Seared Venison **\$26**

Roasted red onion puree, watercress and parmesan tuile

Suggested wine accompaniment: Kahurangi Estate Montepulciano 2010

Tempura Soft Shell Crab and Crispy Squid **\$25**

Presented with sweet sesame soy dressing and wasabi aioli

Suggested wine accompaniment: Highfield Estate Sauvignon Blanc 2009

Scallops' Four Ways  **\$28**

Five spice pork fillet, crab mousse and crisp pancetta, celeriac puree with lemon oil, sweet and sour julienne of pickled beetroot

Suggested wine accompaniment: Toi Toi Riesling 2009

Confit Duck  **\$26**

Confit duck leg with petite salad of micro cress, edamame beans, shaved apple & cider, star anise reduction

Suggested wine accompaniment: Clos Marguerite Pinot Noir 2008

Fettucine Pasta  **\$17**

Mixed mushrooms in a herb cream sauce

Suggested wine accompaniment: Shingle Peak Pinot Gris 2010







Mushroom & Tofu Dumplings  **\$20**

With Asian slaw and soya dipping sauce

Suggested wine accompaniment: Bushmere Estate Classic Chardonnay 2008



The Main Event

- Duo of Hawke's Bay Lamb**  **\$42**
Oven roasted lamb rump & a braised mint and rosemary lamb shank with roast potatoes, Butternut squash purée, winter vegetables & a Madeira jus
Suggested wine accompaniment: Bridge Pa Merlot 2007
- Duo of Organic Pork**  **\$36**
Seared loin of pork and slow cooked belly with caramelized apple, sauté potatoes, red onion & almond sautéed broccolini & crackling
Suggested wine accompaniment: Toi Toi "Clutha" Pinot Noir 2009
- Rack of Venison**  **\$42**
Oven roasted with mélange of winter vegetables & port wine sauce
Suggested wine accompaniment: Man O' War Cabernet Franc Merlot 2007
- Grilled "Fillet Mignon"**  **\$39**
Topped with mushroom and parmesan gratin with fondant potatoes, caramelised baby onions, slow roast tomato, bacon wrapped green beans and red wine jus.
Suggested wine accompaniment: Vidal Syrah 2007
- Fish of the Day** **\$36**
Chef's creation
Suggested wine accompaniment: Mud House Pinot Gris 2010
- Free Range Chicken Breast**  **\$34**
Sun-dried tomato, pinenut & mozzarella stuffing, served on Malaysian stir-fry rice with a Dijon mustard sauce
Suggested wine accompaniment: Vintage Lane Chardonnay 2009
- Roast Vegetable Stack**  **\$30**
Roast field Mushroom, capsicum, courgette & aged cheddar with cauliflower puree and mini toast
Suggested wine accompaniment: Hunter's Gewurztraminer 2007



To The Net

<u>Soft Centered Chocolate Fondant</u>	\$20
<i>Served with marinated berries and vanilla bean ice cream</i>	
<u>Apple Tarte Tatin</u>	\$16
<i>Caramelised in butter and sugar, and served with walnut maple ice-cream</i>	
<u>Bread and Butter Pudding</u>	\$18
<i>Danish sweet pastry and mixed fruit, served with vanilla cream and raspberry caulis</i>	
<u>Selection of New Zealand Ice Cream</u>	\$14
<u>Vanilla Cream Brulée</u>	\$17
<i>White chocolate and pistachio biscotti</i>	
<u>Selection of Imported & New Zealand Cheeses</u>	\$25
<i>Local honeycomb, meyrice walnuts, biscuits & fresh fruit, serves 2</i>	



Denotes Meals Suitable for Vegetarians



Denotes Meals that can be prepared Gluten Free