

# DESSERTS

**VANILLA PANNA COTTA** *GF Available* \$16.50  
A light silky cream dessert with seasonal fruit

**TIRAMISU** \$16.50  
Tiramisu cream resting in a masala and espresso soaked sponge

**WARM CHOCOLATE BROWNIE** \$16.50  
A very moist rich dark chocolate brownie with dark chocolate sauce, served with French vanilla ice-cream

**STICKY DATE PUDDING** \$16.50  
With butterscotch sauce, served with a maple and walnut ice-cream

**NEW YORK BAKED CHEESECAKE** \$16.50  
Served with fresh fruit and chantilly cream

**ICE-CREAM** \$16.50  
Selection of Kapiti New Zealand ice-cream

**CHEESEBOARD** *(enough for two)* \$22.50  
Served with a selection of Kapiti cheese, olives and crostini

**BRANDY SNAPS** \$9.50  
Three brandy snaps served with cream

**GF Available -**  
These food items can be made Gluten Free. If you would like these gluten free please let the waiting staff know when you place your order.

# LAKELAND HOUSE

## MENU



STARTERS

GARLIC FLUTE	\$8. <sup>50</sup>
BRUSCHETTA Served with fresh vine tomato and a hint of basil	\$14. <sup>50</sup>
DELICATE SMOKED SALMON BLINIS	\$18. <sup>50</sup>
BLACK MAMMOTH OLIVES & FETA Served with toasted garlic ciabatta	\$14. <sup>50</sup>
GOURMET BREADS Served with pesto and dips	\$16. <sup>50</sup>
SEAFOOD TEASER A selection of seafood, smoked salmon, Thai chilli mussels, squid, scallops and prawns served with chargrilled ciabatta	\$30. <sup>50</sup>
STICKY STAR ANISE HONEY DUCK Pan roasted breast of duck with a sticky star anise honey glaze resting on jasmine rice	\$28. <sup>00</sup>
GARLIC KING PRAWNS Garlic and herb creamy prawns served with salad and basmati rice	\$32. <sup>00</sup>

SOUP

SEAFOOD CHOWDER King prawn, green-lipped mussels and fresh fish bound in a milky white wine velouté served with toasted focaccia	\$24. <sup>50</sup>
HERBED TOMATO SOUP served with toasted focaccia	\$18. <sup>50</sup>
GREEN-LIPPED MUSSEL CURRY CHOWDER served with toasted focaccia	\$20. <sup>50</sup>

SALAD

THAI PRAWN & SCALLOP SALAD <i>GF Available</i> A platter of king prawns, scallops, cherry tomato with mesclun greens, splashed with a Thai chilli vinaigrette	\$26. <sup>50</sup>
SMOKED SALMON SALAD <i>GF Available</i> Smoked salmon, pesto and ricotta resting on salad greens with Italian glaze	\$24. <sup>50</sup>
GREEN SALAD <i>GF Available</i> Black mammoth olives, creamy feta, vine tomato, fresh origanum with Italian glaze	\$19. <sup>50</sup>

PASTA FARE

	ENTRÉE	MAIN
VEGETARIAN SPAGHETTI MEDITERRANO Italian vegetables tossed in a rich tomato sauce with herbs and topped with parmesan cheese	\$18. <sup>50</sup>	\$26. <sup>50</sup>
FETTUCCINE Breast of chicken panned with garlic and cream, bound with an authentic Neapolitan pesto sauce topped with parmesan cheese	\$19. <sup>50</sup>	\$29. <sup>50</sup>
CLASSIC CARBONARA Smoked ham and button mushrooms tossed with fresh fettuccine in a creamy garlic sauce topped with parmesan cheese	\$19. <sup>50</sup>	\$29. <sup>50</sup>
SEAFOOD MARINARA A medley of fresh seafood with fettuccine and garden herbs in a creamy garlic sauce topped with parmesan cheese	\$19. <sup>50</sup>	\$29. <sup>50</sup>
PENNE PASTA Smoked chicken, chorizo and mushroom in a cream sauce topped with parmesan cheese	\$19. <sup>50</sup>	\$29. <sup>50</sup>

MAIN FARE

CHICKEN BREAST SUPREME <i>GF Available</i> Filled with a roasted garlic, brie and herb stuffing, served with seasonal vegetables and topped with hollandaise	\$38. <sup>50</sup>
SNAPPER <i>GF Available</i> Pan-fried snapper resting on seasonal vegetables topped with hollandaise and served with Cajun tiger prawns	\$39. <sup>50</sup>
ANGUS BLACK AGED BEEF FILLET <i>GF Available</i> Beef fillet 300g with roasted red pepper and garlic topped with red onion jam served with seasonal vegetables topped with hollandaise	\$45. <sup>50</sup>
VENISON <i>GF Available</i> Venison medallions resting on Italian char-grilled vegetable salad, drizzled with honey and balsamic dressing topped with hollandaise	\$43. <sup>50</sup>
LAMB RACK <i>GF Available</i> Herb mustard crust lamb rack resting on seasonal vegetables topped with a tomato and red pepper jus with hollandaise	\$42. <sup>50</sup> <i>full rack</i> \$26. <sup>50</sup> <i>half rack</i>

*GF Available -*  
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# LAKELAND HOUSE

## CHILDREN'S MENU

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### KID'S MEAL

\$14.50

CHOOSE from meals below, price includes ice-cream sundae and a juice or fizzy

MINI HOT DOGS & FRIES

\$10.00

CHICKEN TENDERS & FRIES

\$10.00

HOKI FISH BITES & FRIES

\$10.00

HAM PASTA

\$12.50

### KID'S MEAL

\$18.50

CHOOSE from meals below, price includes ice-cream sundae and a juice or fizzy

### CHICKEN

\$14.50

Pan-fried chicken served with salad and fries

### FISH

\$14.50

Pan-fried snapper served with salad and fries

### LAMB RACK

\$14.50

Mini lamb rack served with seasonal vegetables

### YUMMY ICE-CREAM SUNDAE

\$6.50

Vanilla ice-cream drizzled with a choice of strawberry, chocolate or caramel sauce served with wafer sticks

**CHICKEN BREAST SUPREME** *GF Available* \$38.50  
Filled with a roasted garlic, brie and herb stuffing, served with seasonal vegetables

**ANGUS BLACK AGED BEEF FILLET** *GF Available* \$45.50  
Beef fillet with roasted red pepper and garlic topped with red onion jam served with seasonal vegetables topped with hollandaise

**VENISON** *GF Available* \$43.50  
Venison medallions resting on Italian char-grilled vegetable salad, drizzled with honey and balsamic dressing topped with hollandaise

**LAMB RACK** *GF Available* \$42.50 *full rack* \$26.50 *half rack*  
Herb mustard crust lamb rack resting on seasonal vegetables topped with a tomato and red pepper jus with hollandaise

SIDES

**CHUNKY WEDGES**  
Served with streaky bacon, red onion, cheese, sour crème

	SMALL	LARGE
	\$10.50	\$18.50

**FRIES**  
Served with tomato sauce

	\$5.00	\$10.00
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**SIDE SALAD** \$6.50

**GF Available -**

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LAKELAND HOUSE

LUNCH MENU



## LUNCH MENU

### THE MORNING RISE

Streaky bacon, poached egg, potato rosti, focaccia, vine tomato, spinach and topped with hollandaise

\$24.<sup>50</sup>

### FLAT MUSHROOM

Flat mushroom with smoky bacon and poached egg served on focaccia topped with chive hollandaise

\$24.<sup>50</sup>

### PAN-FRIED SNAPPER

Pan-fried snapper resting on gourmet bread with streaky bacon egg and hollandaise

\$26.<sup>50</sup>

### OMELETTE

Salmon, spinach, feta and red onion omelette served with salad

\$24.<sup>50</sup>

- OR -

Smoked ham, mushroom and tomato omelette served with salad

\$24.<sup>50</sup>

### GOURMET BREADS

Served with pesto and dips

\$16.<sup>50</sup>

### GARLIC FLUTE

\$8.<sup>50</sup>

### BRUSCHETTA

Served with fresh vine tomato and a hint of basil

\$14.<sup>50</sup>

### DELICATE SMOKED SALMON BLINIS (4)

\$18.<sup>50</sup>

### BLACK MAMMOTH OLIVES & FETA (6)

Served with toasted garlic ciabatta

\$14.<sup>50</sup>

### SEAFOOD TEASER

A selection of seafood, smoked salmon, Thai chilli mussels, squid, scallops and prawns served with char-grilled ciabatta

\$30.<sup>50</sup>

### SUMMER PLATTER

Blue, Brie and Cheddar cheeses, olives, humus, salami, pesto, smoked salmon, lamb cutlets and fruit

\$50.<sup>00</sup>

### SEAFOOD CHOWDER

King prawn, green-lipped mussels and fresh fish bound in a milky white wine velouté served with toasted focaccia

\$24.<sup>50</sup>

### CARBONARA

Smoked ham and button mushrooms tossed with fresh fettuccine in a creamy garlic sauce topped with parmesan cheese

\$24.<sup>50</sup>

### SEAFOOD FETTUCCINE

A medley of fresh seafood with fettuccine in a crème garlic sauce

\$26.<sup>50</sup>

### PENNE PASTA

Mushroom, spinach, smoked chicken, olives, pine nut and basil pesto tossed in olive oil

\$24.<sup>50</sup>

### THAI PRAWN & SNAPPER SALAD GF Available

A platter of king prawns, snapper, cherry tomato with mesclun greens, splashed with a Thai chilli vinaigrette

\$32.<sup>50</sup>

### CAJUN CHICKEN SALAD GF Available

Pan-fried Cajun chicken breast served on a summer salad with hummus topped with plum sauce

\$26.<sup>50</sup>

### SMOKED SALMON SALAD GF Available

Smoked salmon, sour cream pesto resting on salad greens with Italian glaze

\$24.<sup>50</sup>

### GREEK SALAD GF Available

Black mammoth olives, creamy feta, vine tomato, fresh origanum with Italian glaze

\$19.<sup>50</sup>

### GARLIC, CAJUN OR THAI KING PRAWNS (whole) GF Available

Served with salad and steamed basmati rice

\$32.<sup>50</sup>

### SWEET THAI CHICKEN CURRY GF Available

Served with steamed basmati rice

\$26.<sup>50</sup>

#### **GF Available -**

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