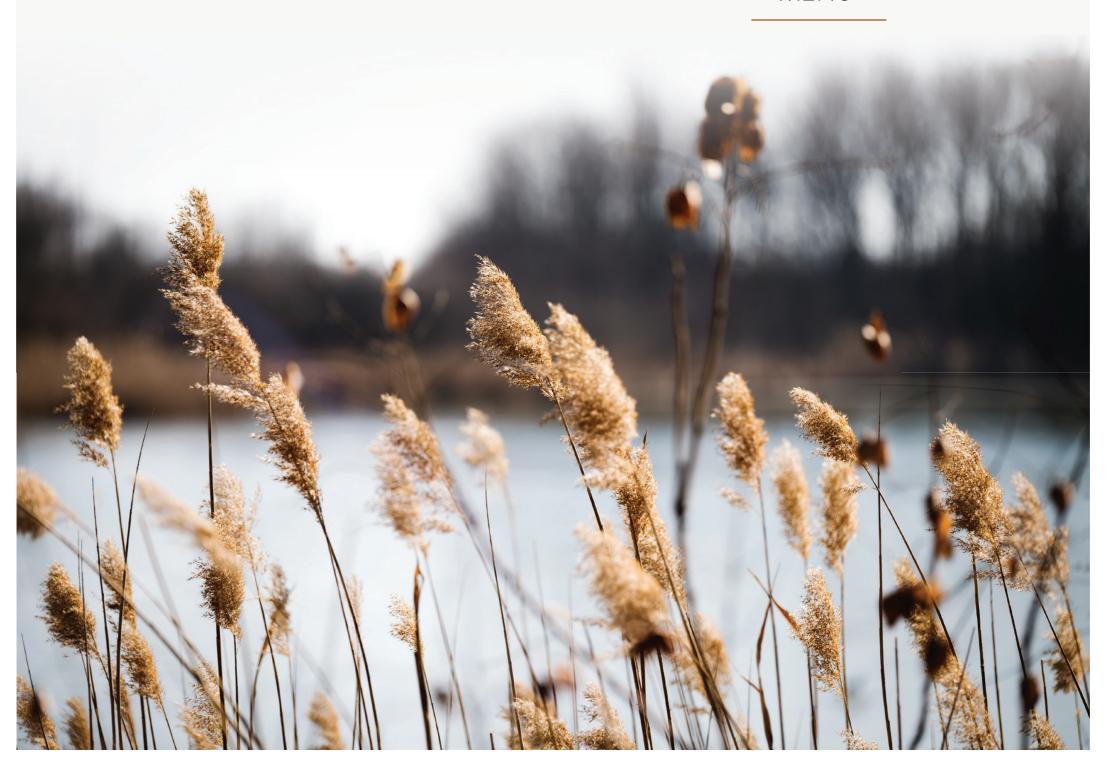
DESSERTS

VANILLA PANNA COTTA GF Available A light silky cream dessert with seasonal fruit	\$16 ^{.50}
TIRAMISU Tiramisu cream resting in a masala and espresso soaked sponge	\$16 ^{.50}
CHOCOLATE TORT A very moist rich dark chocolate tort with dark chocolate sauce served with French vanilla ice-cream	\$16 ^{.50}
STICKY DATE PUDDING With butterscotch sauce, served with a maple and walnut ice-cream	\$16 ^{.50}
NEW YORK BAKED CHEESECAKE Served with fresh fruit and chantilly cream	\$16 ^{.50}
ICE-CREAM Selection of Kapiti New Zealand ice-cream	\$16 ^{.50}
CHEESEBOARD (enough for two) Served with a selection of Kapiti cheese, olives and crostini	\$22 ^{.50}
BRANDY SNAPS Three brandy snaps served with cream	\$9 .50

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	⁴ 8.50
BRUSCHETTA Served with fresh vine tomato and a hint of basil	\$ 14 .50
DELICATE SMOKED SALMON BLINIS	\$18 ^{.50}
BLACK MAMMOTH OLIVES & FETA Served with toasted garlic ciabatta	\$ 14 .50
GOURMET BREADS Served with pesto and dips	\$16 ^{.50}
SEAFOOD TEASER A selection of seafood, smoked salmon, Thai chilli mussels, squid, scallops and prawns served with chargrilled ciabatta	\$30.50
GARLIC KING PRAWNS Garlic and herb creamy prawns served with salad and basmati rice	\$32.00

SOUP

SEAFOOD CHOWDER King prawn, green-lipped mussels and fresh fish bound in a milky white wine velouté served with toasted focaccia	\$24 ^{.50}
HERBED TOMATO SOUP served with toasted focaccia	\$18 ^{.50}

SALAD

THAI PRAWN & SCALLOP SALAD GF Available A platter of king prawns, scallops, cherry tomato with mesclun greens, splashed with a Thai chilli vinaigrette	\$26.50
SMOKED SALMON SALAD GF Available Smoked salmon, pesto and ricotta resting on salad greens with Italian glaze	\$24 ^{.50}
GREEK SALAD GF Available Black mammoth olives, creamy feta, vine tomato, fresh origanum with Italian glaze	\$19 ^{.50}

PASTA FARE

	ENTRÉE	MAIN
VEGETARIAN PENNE MEDITERRANO Mushroom and spinach tossed in a rich tomato sauce with herbs and topped with parmesan cheese	\$18 ^{.50}	\$26.50
FETTUCCINE Breast of chicken panned with garlic and cream, bound with an authentic Neapolitan pesto sauce topped with parmesan cheese	\$19.50	\$29.50
CLASSIC CARBONARA Smoked ham and button mushrooms tossed with fresh fettuccine in a creamy garlic sauce topped with parmesan cheese	\$19 ^{.50}	\$29.50
SEAFOOD MARINARA A medley of fresh seafood with fettuccine and garden herbs in a creamy garlic sauce topped with parmesan cheese	\$19.50	\$29.50
PENNE PASTA Smoked chicken, chorizo and mushroom in a cream sauce topped with parmesan cheese	\$19 ^{.50}	\$29 ^{.50}

MAIN FARE

CHICKEN BREAST SUPREME GF Available Filled with a roasted garlic, brie and herb stuffing, served with seasonal vegetables and topped with hollandaise	\$38.50
SNAPPER GF Available Pan-fried snapper resting on seasonal vegetables topped with hollandaise and served with Cajun tiger prawns	\$39.50
ANGUS BLACK AGED BEEF FILLET GF Available Beef fillet 300g with roasted red pepper and garlic topped with red onion jam served with seasonal vegetables topped with hollandaise	\$45.50
VENISON GF Available Venison medallions resting on Italian char-grilled vegetable salad, drizzled with honey and balsamic dressing topped with hollandaise	\$43.50
LAMB RACK GF Available \$42.50 full rack Herb mustard crust lamb rack resting on seasonal vegetables topped with a tomato and red pepper jus with hollandaise \$26.50	half rack
GF Available -	

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