

Isobel's

RESTAURANT & BAR

Dinner Menu

Welcome to Isobel's Restaurant which is part of the original Spanish inspired hotel built in 1932.

The current carpet design whilst not the original colour is of the same design as the carpet laid in 1932 and the large original open fireplace is still a popular seating area to relax.

The walls are unique and constructed using old style methods. The materials were mixed in small amounts and delivered to this site by individual wheelbarrow loads.

The Palm Lounge where the baby grand piano now sits has had many transformations over the years; this was once the public bar. Heating for the entire Lodge was once from the Coal fired boilers still remaining in the below dungeon.

As well as the established trees you see through the large windows surrounding the hotel, there is a beautiful garden area, a tennis court and swimming pool, for guests to enjoy.

We hope you enjoy your dining experience in the grand dining room which was renamed Isobel's Restaurant in 2009, and relax in the elegant atmosphere designed to recreate those early 1900's as depicted in the surrounding historic photographs on the walls.



All prices include GST
15% Surcharge Applies on Public Holidays

Entrée

Garlic Bread (V) Freshly baked Ciabatta with garlic & herb butter	\$ 8.50
Soup (V) Creamy parsnip soup with toasted hazelnut crumbs, truffle oil & parmesan cheese straw	\$12.00
Warm Winter Salad (GF) With roasted chicken, chick peas, caramelized pumpkin, flat parsley & feta cheese. Dressed with sun dried tomato vineagrette	\$14.50
Spiced Lamb Kofta Served on grilled flat bread with cucumber & mint salad, Greek yoghurt dressing & tomato cumin jam	\$15.00
Mt Cook Salmon (GF) Glazed with passion fruit & served on apple & shaved fennel salad, Whipped goats cheese & micro herbs	\$18.00
Signature Pear Salad (V), (GF) Creamy blue cheese, mixed leaves, toasted walnuts & crisp kumara with sherry vineagrette	\$13.00
Scallops (GF) Grilled scallops with honey glazed pork belly, cauliflower puree & vanilla dressing	\$18.00
Crispy Confit of Canterbury Duck (GF) On warm potato, roast pepper & rocket salad with yellow Rock sugar & ginger dressing & crispy shallots	\$19.50
Chicken Pistachio Farmhouse Terrine Farmhouse chicken & pistachio terrine, beetroot relish & red wine syrup served with toasted ciabatta	\$15.00

Vegetarian [V]
Gluten Free [G/F]
Dairy Free [D/F]



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Mains

Lamb Shank (GF)

Slowly braised with red wine & Tuscan herbs lamb shank on truffle mash, finished with parsnip crisps \$30.00

Oven Roasted Pork Cutlet (GF)

With creamy celeriac puree, apple & feijoa relish jus of cider & baby cress \$33.00

Fish of the Day

Our wait staff will advise you of today's special POA

Fragrant Pumpkin, tomato & Coconut Curry (V)

With oyster mushrooms, toasted peanuts, crispy shallots, grilled flat bread, & thickened herb yoghurt & steamed jasmine rice \$30.00

From the Grill (GF)

400g Angus T-bone steak OR 180g Angus Beef Fillet
Lyonnaise potatoes, wilted spinach, Maitre d'hotel butter & red wine syrup \$36.50

Venison

Lovatt Downs Venison grilled & served with roast portobello mushrooms, Kikorangi blue cheese, black currant & pinot jus, truffle oil \$35.00

Roasted Chicken (GF)

Rubbed with lemon & sage. Served with Chateau potatoes, red wine glazed shallots, jus roti & dressed rocket leaves \$32.00

Additional Sides of Your Choice

One Side Dish \$7.00

Two Side Dishes \$ 13.00

Vegetable of the day

Fresh garden salad

Potato of the day

Chunky fries with aioli

Vegetarian [V]

Gluten Free [G/F]

Dairy Free [D/F]



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Desserts

Steamed Valhrona Chocolate Pudding

With it's own sauce, dark cherry compote & vanilla crème \$12.00

Warm Crispy Apple Strudel

Fresh vanilla custard & vanilla bean ice cream \$12.00

Rhubarb & Apple Spiced Crumble

Served with Kapiti ginger nut ice cream \$12.00

Ice Cream, Gelatos & Sorbet

Selection of award winning Kapiti Ice Cream & Ginelli's Gelatos served with biscotti, fresh seasonal fruits & berry compote \$12.00

Heritage Dessert Platter for Two

Our wait staff will advise you of Chef's special for today. \$20.50

Selection of Three Puhoi NZ Cheeses Platter for Two

Served with fresh fruit, lavosh & fig & walnut jam \$23.00

Heritage Chocolate Rum Truffle (one serving)

\$ 3.00

Dessert Specials

Cheese Platter with two glasses of Dessert wine or Port \$34.00

Dessert Platter with two glasses of dessert wine or Port \$30.00

Coffees \$4.00

Flat White

Cappuccino

Long Black

Short Black

Latte

Mocaccino

Macchiato

Hot chocolate

Liqueur Coffees \$12.50

Irish Coffee

Jamaican Coffee

Baileys Coffee

Vanilla Coffee

Kahlua Coffee

Frangelico Coffee

Mexican Coffee

(Please specify any other choice of liqueur)



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