

**GROWN LOCALLY & EATEN SEASONALLY**

*Our philosophy is inspired by the seasons where the wine and food experience evolves throughout the year. With ambitions for a genuine pasture-to-plate approach, producing what we can onsite and sourcing local produce to round out our offering, we look to add extra bursts of flavour and colour to our plates by using the best ingredients when nature intends.*

**FLIP OVER TO DISCOVER THE BACKSTORY TO OUR HOME AND SOME OF OUR LOCALLY INSPIRED SIGNATURE DISHES.**

**TO START**

The Hunting Lodge charcuterie - traditional sharing plate of Ash's ever changing house-made terrine, parfait, rillettes & salted aged meats, mustard and fermented & pickled vegetables	45
Heirloom tomatoes, marinated buffalo curd	16
Buttermilk fried chicken, ancho chilli yogurt	20
Duck liver parfait, 'hazelnut butter' & pickled vegetables	18
Duck scotch egg, black walnut mustard	16
Heritage pork terrine, farm ferments	18
Kaipara lamb merguez sausage, romesco sauce	23



**MAINS**

Hot smoked leigh snapper, sweetcorn butter & farm vegetables	36
Rocket risotto, whipped white cheese & cheddar shortbread	33
Caramelised duck breast, boudin noir, beetroot, anise & cherries	38
Dianne's Kaipara lamb, pickled alliums, leeks, peas & asparagus	36
Local beef sirloin, pinot noir butter, shoestrings, shallot & parsley salad	36

**SIDES**

Cucumber salad, watermelon, mint, oaxaca cheese	12
Home grown garden leaves & herbs, house vinaigrette	7
Grilled broccoli, charred green chilli dressing	9
Shoestring fries, smoked aioli	8

**DESSERT**

Vix's sweet treats	16
Stracciatella and chocolate ice cream bar	17
'Lemon meringue' with blueberries and lavender	16
Vanilla crème brulee, flavours of local strawberries	16
Cheese plate served with homemade lavosh	20

**TRUST THE CHEF**

Leave it to us - per person	75
Drink match included (3 beverages) - per person	40

\*Please tell us about any dietary or allergen requirements you have and we will do our best to cater for them, however our kitchen environment is not set up to cater for severe allergies.

## WE LOVE A GOOD STORY

The heritage of The Hunting Lodge dates back to 1868 as the very first house built in the Waimauku area. Then owned by Scotsman Allan Kerr-Taylor, the Lodge was situated on an 8000-acre property used primarily for timber and was his country estate 2.5hrs journey from the family home, Alberton House.

While The Hunting Lodge building has seen its fair share of change over the years, it's been a constant on the hosting scene, privy to many a yarn and special occasion. As a family hunting escape through to fine dining restaurant, The Hunting Lodge perhaps came to popular fame in the late 80's and 90's, where the long lunch turned into longer dinners and the helipad got a serious work out! Closing in 2011, it was then converted into the Matua Wines Cellar Door (under Treasury Wine Estate).

Since 2016, the latest chapter in this story features the Sutton family who have had a long history with the land after sharing many years here with the original vineyard owners, the Margan and Spence families. It was the Sutton's vision for the homestead to return to its culinary past once more, working with award winning Executive Chef Des Harris to create a fresh dining experience that intends to have you feeling at ease, and made to be best enjoyed with good company.

Welcome to The Hunting Lodge, we look forward to hosting you for many occasions to come...

## SHARE YOUR OWN STORY

We'd love to hear your story, so share your tale with us on one of our social channels or even the old fashioned way... 307 Waikoukou Valley Road, Waimauku, 0882.

## RESTAURANT OPENING HOURS

Lunch: Thurs - Sun 11.30am-3pm

Dinner: Wed - Sat 5.30pm-late (kitchen closes 9pm)

Locals night: Wed 5.30pm-late (complimentary glass of wine with meal)

## ALL FOOD HAS A STORY... DISCOVER SOME OF OURS

**Duck liver parfait** - a richer creamier style of pate made with duck. sourced from Cambridge, eggs, butter, reduced port and dessert wine.

**Salmon** - we use sea run salmon out of Big glory bay on Stewart Island.

**Heritage pork** - single breed.

**Boudin noir** - a black sausage, ours made with pork & venison

**Merguez sausage** - middle eastern style lamb sausage made with paprika, capsicum, oregano & garlic

**Ancho chili** - a Mexican dried chili with a sweet, smoky flavour

**Vix's sweet treats** - our pastry chef Vicky has created a delectable selection of miniature confections designed to share.

**Dianne's Kaipara Lamb** — grass fed lambs sourced from the Kidd family beef and sheep farm in Helensville only 15mins away. They supply our Angus Beef Sirloin as well.



## HEAD CHEF

Asher Abramowitz

## PERMACULTURIST (GARDENER)

Josh Mainwaring

THE  
HUNTING  
LODGE



SEASONAL  
MENU