

## 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.**

## HOT DRINKS

Hot Chocolate	5
Forage & Bloom selection of Teas	4.50
Espresso / Macchiato / Long Black	4
Tulip Flat White / Latte / Cappuccino / Chai Latte	4.50
Mochaccino	5.50
'Little Hunter' Fluffy	1.50
Decaf, Soy/Almond Milk	0.50

## COLD DRINKS

Antipodes Sparkling Water 1L	10
Seasonal House Juice	6
Iced Chocolate or Coffee	8
Seasonal Fruit & Yoghurt Smoothie	8
Mama's Brew Kombucha	7.50
Mimosa	12
Bloody Mary	15
Champagne & other Beverages (incl non-alcoholic options) are available, please ask for more information	

## BRUNCH

The Hunting Lodge Big Breakfast - thick cut bacon, black pudding, potato rosti, lardo fried eggs & ketchup	23
Savoury oats, bacon, rosemary, tomato, poached egg & aged cheddar	16
Smoked snapper & duck egg omelette, farm leaves & herbs	20
Wild mushrooms on toast, garlic puree & a coddled egg	17
Green goddess salad - cos, avocado, buffalo labneh, coriander & lime	16
Duck prosciutto & duck heart sauce, golden potato rosti & fried free range egg	22



## SIDES

Ash's house-made thick cut bacon	6
Our black pudding	6
Golden potato rosti	4
Pork sausage & baked beans	8
Free-range egg, any style	3
Sourdough toast & butter	5



\*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.

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

**Lardo** - Pork back fat that has been cured and aged in a tomb of herbs and salt.

**Duck prosciutto** - cured and hung duck breast sourced from Cambridge.

## OPENING HOURS

**Brunch:** Sat & Sun 10am-12.30pm

**Lunch:** Thurs & Fri 11.30am-3pm, Sat & Sun 12.30pm-3pm

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

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

## HEAD CHEF

Asher Abramowitz

## PERMACULTURIST (GARDENER)

Josh Mainwaring



THE  
HUNTING  
LODGE



WINTER  
BRUNCH MENU