



winter
lombardi
bar.restaurant.tree

entrees

oysters natural

shallot mignonette, lemon 42/84

jerusalem artichoke veloute

creme fraiche, black truffle, chargrilled
sourdough 26



slow cooked merino lamb agnolotti

yoghurt 'bee the change' honey and thyme
emulsion, extra virgin rapeseed oil, toasted
pine nuts 29

central otago pinot noir poached pear salad

aged coppa, candied walnuts, lombardi
rosemary ricotta, pickled beets, rocket 28



fiordland octopus

chorizo meatballs, pickled clams, navel
orange, cucumber & celery,
marie rose sauce 29

sides

brussel sprouts

martinez pancetta,
balsamic toasted almonds 18

roasted spiced pumpkin wedges

macerated prunes &
candied walnuts 18

baby cos

pickles and radishes 18

shoestring fries

freshly grated grana padano,
aioli 17

roasted garlic portabello mushrooms

confit garlic,
marlborough sea salt 18

mains

from 6pm

fresh fettucini

king prawn, calamari, little neck clams and martinez chorizo, confit garlic, baby spinach, shaved fennel, and basil oil 48

wild fiordland venison

pomme fondant, butternut puree, blackberry gastrique, charred baby leeks and savoy cabbage 49

confit canter valley duck leg

kumara mash, roasted turnips, spring onion crispy kale and pan jus 49

market fish

celeriac, baby beets and bok choy, green lip mussel beignet, lemon buttermilk 48

250g southland beef ribeye

confit pearl onion in beef dripping, dauphinois, Mushroom ketchup, roasted parsnips, horseradish buttermilk and beef jus 56

lombardi gnocchi

oyster mushroom a la greque, crown pumpkin, toasted almonds, pecorina romano, cauliflower and saffron 44



signature dish

*the story of our
wild alpine venison...*

*A pioneering NZ spirit and desire to save our
forests established heli hunting in the 1960's
to manage destructive populations of deer.*

*Now, we celebrate this goodness-filled
delicacy.*

*Raised on the freshest of water and the
cleanest of mountain air, wild venison is a
staple on our menu each season.*



woodfired

crudo pizza

prosciutto, buffalo mozzarella,
aged reggiano parmesan 38

margherita pizza

mozzarella, vine tomato
pomodoro sauce,
cherry tomato 36
(add pepperoni +5)



lombardi pizza

chorizo, fennel,
vine tomato pomodoro,
mozzarella,
grana padano parmesan 38

club classic pizza

chicken, bacon, mushroom,
& basil pesto 38

garlic & rosemary pizza

mozzarella, confit garlic
& rosemary 36



(add gluten free base +6)

(add mushrooms +5)

woodfired lasagne 46

now twenty-one years on our menu, and considered the heirloom dish of Lombardi, our woodfired lasagne is the original recipe given us by our founding chef's Italian mother, "Mrs Santelli".

desserts

lombardi apple crumble

shortbread, calavados syrup,
caramalised apple, cinnamon ice
cream 19

dark chocolate mousse

macerated cherries, cherry gel,
honeycomb,
vanilla mascarpone ice cream 19

classic creme brulee

pistachio biscotti 19

affogato

hummingbird espresso & vanilla
bean ice cream 18

three cheeses

honeycomb, quince paste, flatbread,
chutney and crackers 28

speciality coffees 16

dietary notes

 vegetarian

 vegan available

please inform our team if you have
any allergies or dietary
requirements.

whilst every effort will be made, we
are unable to guarantee that any
item can be completely free of
allergens.