



summer
lombardi
bar.restaurant.tree

entrees

oysters natural

mignonette caviar, lemon 42/84

heirloom tomato caprese



tomato sorbet, buffalo mozzarella, aged
coppa, avocado, white balsamic, basil oil 28

sweetcorn veloute



creme fraiche, black truffle oil, grilled
sourdough ciabatta 26

fiordland octopus

martinez chorizo , pickled clams, navel
orange, cucumber, celery,
marie rose sauce 31

canterbury pork belly

fennel, pistachio, peach and pickled chilli,
tamari soy, sesame and shallot vinaigrette,
pork skin puff 29

sides

grilled sourdough ciabatta

whipped beurre noisette, aged
balsamic 12

shoestring fries

freshly grated grana padano,
aioli 17

charred courgettes



pine nut gremolata, pickled chilli,
rommesco 18

duck fat confit jersey royals

leek ash, black truffle seasoning 19

baby cos



confit lemon, mint yoghurt dressing,
black olive, feta 19

mains

from 6pm

fresh fettucini

market fish, king prawn, calamari, little neck clams, martinez chorizo, confit garlic, baby spinach and shaved fennel 49

chicken thigh

crispy skin, remarkable mushrooms, charred sweetcorn, braised cos, avocado, rapeseed aioli, chicken jus 46

cardrona valley lamb cutlets

pressed belly, pea, heirloom carrots and mint, infused honey and thyme yoghurt, pangritata 49

wild fiordland venison

confit apricot, butternut puree, roasted morello cherries, cherry gastrique, fondant potato 51

lake ohau wagyu sirloin

(250g -mbs 6), tarragon emulsion, leek ash, tempura onion, confit heirloom tomatoes, gratin dauphinoise 68

lombardi gnocchi

oyster mushroom, crown pumpkin, toasted almonds, pecorino 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-six 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

brandy snaps

cherry creme chiboust, morello
cherries, macerated prune puree,
mandarin gel 19

chocolate hob nob

manjara ganache, chocolate crumb,
salted caramel ice cream 19

lombardi eton mess

fresh summer berries 19

trio of sorbets

freeze dried fruits 16

affogato

hummingbird espresso & vanilla
bean ice cream 18

three cheeses

honeycomb, quince paste, flatbread,
chutney and crackers 28

speciality coffees 18

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.