

# *Kinloch Lodge*

## Menu

*Served from 5:00 p.m. by reservation*



### Light Plates and Starters

**Homemade carrot and orange soup with ciabatta toasts - \$14**

**Creamy garlic mushrooms on whole-wheat toast - \$16**

**Ploughmans platter.** Home baked ham, Otago Brie, dressed salad leaves, pickles, chutney and warm home made ciabatta bread - \$26

### Mains

**250g grass fed Black Angus beef steak with shoestring fries, dressed salad leaves and topped with Cafe de Paris herb butter- \$39**

**Slow cooked wild Fiordland venison stew with potato gratin and buttered carrots- \$37**

**Beer battered snapper with shoestring fries, dressed leaves, winter slaw and home made tartare sauce- \$28**

**Sautéed winter greens on crisped polenta with a tomato, garlic and basil sauce - \$25**



**Bowl of shoestring fries, ketchup and aioli - \$10**


**Side salad - \$10**

### Desserts

**Warm rhubarb and orange crumble with coconut milk ice cream - \$14**

**Home baked vanilla cheesecake with spiced blueberry topping - \$14**


**Pavlova with kiwi fruit, berries, cream and chocolate sauce - \$14**



#### *A little bit of history...*

*Kinloch lodge was built by Capt. Richard Bryant in C1870 as accommodation for the sawmill workers working nearby. A guesthouse was added as visitors to the area increased. The steamship TSS Earnslaw brought people from Queenstown to the lodge, docking at the Kinloch wharf. His son, Tom started offering tours to the Routeburn Valley by either horseback or vehicles and later, his son Harry Bryant took over with open topped buses.*

*In 2000 John and Toni Glover took ownership, restoring it lovingly.*



*Please advise us of any dietary requirement or allergies. 10 % surcharge on public holidays*

