

Kinloch Lodge

Autumn all day menu

Served: 12 - 7:30 pm. Reservations are required for dining after 6pm as the restaurant may otherwise close

Appetisers and lighter dishes

Chefs home made soup - 15

Made from fresh seasonal vegetables and served with toasted ciabatta bread

Creamy Risotto with toasted pine nuts and Parmesan wafers - 16

Autumn salad bowl - 16

Roast pumpkin, candied pumpkin seeds, orange zests and Southland sheep's feta on dressed garden leaves

Ploughman's platter for one - 23

Home baked ham, local Brie, pickles, chutney, salad leaves & ciabatta bread

Vegan platter for one - 23

Grilled or roast vegetables, creamed French lentils, marinated mushrooms, pickled onions with dressed garden leaves and ciabatta bread



Mains

Coastal coconut chowder - 36

A selection of NZ sourced seafoods braised in a coconut cream sauce infused with the flavours of native New Zealand Wakatipu kelp accompanied by warm ciabatta bread

250g Savannah Black Angus sirloin Steak - 37

With shoestring fries or potato gratin, dressed salad leaves and garlic & herb butter

Slow cooked wild Venison stew - 36

Sourced from Fiordland and Steward Island this wild caught venison is tenderly cooked with bacon, red wine and herbs. Served with potato gratin and carrots

Veggie main \$32 Please enquire



Duet of New Zealand lamb - 36

A seared skewer of rosemary marinated lamb on a slow cooked Cardrona merino lamb and white bean ragout and accompanied with home made ciabatta bread.

Braised Belly pork - 30

Served on a warm French lentil salad with diced bacon and carrots in a sherry jus.

Beer battered Snapper - 27

Served with dressed salad leaves, shoestring fries and homemade tartare sauce

Kinloch Platter for two - 57

(not available after 6pm)

The perfect sharing platter featuring local cheeses, Marlborough salmon, home baked ham, smoked chicken breast and our chefs choice of meat and spreads alongside pickles, relishes, roasted vegetables, garden salads and home made ciabatta bread

Burger - 25

Beef, lamb or vegetarian in a homemade bun with tomato, salad leaves and relish, served with shoestring fries

Nachos - 25

Beef or Vegetarian - a generous serving on corn chips topped with melted cheese, sour cream & sweet chilli sauce



Shoestring fries - 10

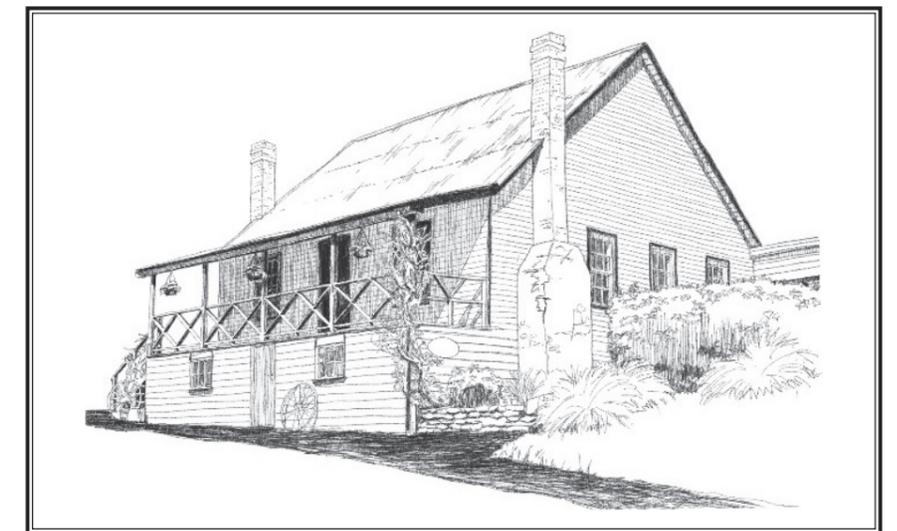
With ketchup and home made aioli.

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

Our bread is homemade & baked right here on site.



Our seasonal greens are picked from our very own gardens that are exposed to the very best of our Kinloch weather



Salmon from the glacial waters fed by the Southern Alps



Our eggs are laid by our own beautiful free range hens

