

# Kinloch Lodge

## Cafe Menu

Served: 12 - 6:00 pm.



### Chef's homemade soup

Made from fresh seasonal vegetables and served with toasted ciabatta bread – 15

### Garden salad bowl

Leaves and herbs from our organic garden with fresh market vegetables and homemade vege crisps – 20

Add:

Southland sheep's milk feta – 6

Parmesan flakes – 5

Smoked chicken breast – 7

House cured salmon – 10

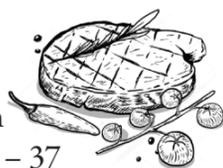


### Hot dish of the day

Please ask your server for details – 30

### Steak

250g Savannah grass fed beef sirloin with shoestring fries, dressed salad topped with herb butter, mushroom or peppercorn sauce – 37



### Beer battered Snapper

Served with dressed salad leaves, shoestring fries & homemade tartare sauce – 27

### Burger

Beef, Lamb or Vegetarian

In a homemade bun with shoestring fries & dressed salad – 25

Homemade gluten free bread supplement – 2

## Platters and sharing plates

### Kinloch platter for two

The perfect sharing platter featuring local cheeses, High Country salmon, home baked ham, smoked chicken breast and our chef's choice of meat and dips alongside fresh garden salads, grilled or roasted summer vegetables, pickles, relish, & ciabatta bread with herb butter – 57

### Ploughmans' platter for one

Home baked ham, local Brie, pickles, chutney, salad leaves & ciabatta bread – 23

### Vegan platter for one

Grilled or roast summer vegetables, creamed French lentils, balsamic mushrooms, garden salad leaves & ciabatta bread – 23



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

### Nachos

Beef or Vegetarian

A generous serving on corn chips topped with melted cheese, sour cream & sweet chilli sauce – 25



### Cheeseboard

A selection of 3 Otago cheeses (100g total) with local walnuts, plum paste & crackers or ciabatta bread – 29

### Fries

With ketchup & homemade aioli - 10



Ask about our daily selection of desserts

Children's menu available

### 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.

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

