

Kinloch Lodge

Summer Menu

Served from 5:00 p.m. by reservation and pre-order and groups at lunchtime by arrangement (minimum group size 12)

Light Plates and Starters

Homemade Mushroom Soup - \$15
Asian style with shiitake mushrooms

House-cured Salmon - \$22
with horseradish cream, courgette ribbons,
orange and fennel

Roasted Polenta with Mediterranean Vegetables - \$20
with pumpkin seed hummus

**Roasted Polenta with
Creamy Garlic Mushrooms - \$20**

White Wine and Mascarpone Risotto
with toasted pine nuts and parmesan wafers
small \$17/ large \$30

Bruschetta - \$22
marinated goats cheese, tomato and basil,
avocado and fresh garden herbs

Mussels with Lemon and Herb Crumb - \$18
served with ciabatta and dressed leaves

Quinoa Salad Bowl - \$20
with summer greens, Mediterranean vegetables,
hummus and sheep's feta



Mains

Slow-cooked Southland Lamb Salad - \$33
served with Southland sheep's feta and salsa verde
sauce on crispy garden leaves

250 g Grass-fed Black Angus Beef - \$39
served with your choice of gratin potatoes
or shoestring fries and your choice of:-

creamy garlic mushroom sauce
Cafe de Paris butter
creamy Peppercorn Sauce



Slow-cooked Wild Venison - \$37
with gratin and organic carrots

Chinese BBQ pork - \$29
served with a bowl of Jasmine rice and bok choy

Mediterranean Organic Chicken - \$32
chicken breast served with Mediterranean vegetables
and couscous

Falafels - \$29
with coconut yoghurt tzatziki, warm couscous,
roasted summer vegetables

Beer Battered Snapper - \$28
served with dressed salad leaves, shoestring fries
and homemade tartare

Sides \$10 each
**Garden Salad, Shoestring Fries,
Honey roasted carrots**



Sharing platters for two - \$58
(not available after 6pm)

The perfect sharing platter featuring local cheeses,
house-cured salmon, ham, chicken and our chefs
choice of cheeses and dips alongside the fresh
garden salad, roasted summer vegetables, pickles,
relish and ciabatta bread with herb butter

Vegan Platter for One - \$24
with salad leaves, hummus, kimchi, oven roasted
vegetables and ciabatta

Ploughman's Platter - \$26
with Home baked ham, local Brie, pickles, chutney,
salad leaves and ciabatta

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



Regal Salmon from the clear waters of
Marlborough Sounds or Stewart Island



Our eggs are laid by our
own beautiful free range hens

