

# *Kinloch Lodge*

*Alpine Cuisine*

*Dinner 6:00 – 7:30 p.m.*

*To start*

*Gin and tonic John Dory  
Chefs' home made soup  
Twice baked pork belly  
Roast & raw vegetables, lentil cream*

*To follow*

*Cardrona Merino lamb, mash, roast vegetables  
Wild venison stew, gnocchi, carrots and leeks  
Monk fish, seasonal vegetables  
Pumpkin and beetroot*

*To finish*

*Rich dark chocolate tart  
Iced lemon variation, Kinloch rosemary  
Baked cheesecake with berries  
Earl Grey infused fruit salad*

*Or*

*Cheese*

*Reservations required  
2 courses \$45, 3 courses \$59*

*Please advise us of any dietary requirement or allergies*

*20% surcharge on public holidays*

