

Kinloch Lodge

Spring lunch menu served 12-3pm

Chefs home made vegetable soup 15

Made from fresh seasonal vegetables, served with toasted home baked ciabatta

Kinloch platter for one 26

Home baked ham, (or Hummus) Whitestone Brie, pickles, relish, dressed locally grown salad leaves, home baked warm ciabatta bread & herb butter

Kinloch platter for two 65

Perfect for a leisurely lunch our wooden platters are loaded with home baked ham, smoked salmon, Southland lamb, smoked chicken, creamy Brie & crumbly feta from Whitestone Cheese, home made hummus and an assortment of pickles, relish, herb butter, hunks of home baked ciabatta and lightly dressed locally grown salad leaves.

250g Savannah grass fed black Angus sirloin beef steak 39

With shoestring fries, dressed salad leaves and Cafe de Paris butter

Sautéed winter greens 28

on crisped polenta with tomato, garlic & basil sauce

Shoestring fries 12

With ketchup & homemade aioli

Desserts 14

*Warm sticky date pudding, chocolate & caramel sauces, cream
Rhubarb & orange crumble with coconut milk ice cream
Home baked vanilla & almond cheesecake with spiced blueberries*



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