

# *Kinloch Lodge*

*Spring menu served 6-7 pm*

*Strictly by reservation*

***Chefs home made vegetable soup 15***

*Made from fresh seasonal vegetables, served with toasted ciabatta*

***White wine and mascarpone risotto 19***

*With toasted pine nuts and Parmesan wafers*

***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*

***Slow cooked wild venison stew 37***

*With bacon, herbs & red wine served with potato gratin & buttered carrots*

***250g Savannah grass fed black Angus sirloin beef steak 39***

*With shoestring fries or potato gratin, dressed salad leaves and Cafe de Paris butter*

***Sautéed winter greens 28***

*on crisped polenta with tomato, garlic & basil sauce*

***Beer battered Snapper 28***

*With shoestring fries, winter greens, slaw & tartare*

***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*