



dinner menu

Our philosophy at the Lakes Restaurant is to bring the best the South Island has to offer to the plate. Our executive sous chef Luke brings the plates to life and puts his own twist to it.

‘Clearwater has brilliant
cuisine’ virtualtourist.com

‘The breakfast was fantastic’
tripadvisor.com

‘The food was divine’
Dineout.co.nz

to start

freshly baked bread

accompanied with flavoured butter (v)

3.5 per person

entrée

daily soup creation

see your server for today's great flavour

11.5

goats cheese tart

caramelised tart of goats cheese and beetroot

with watercress and vincotto (v)

16.0

pan seared scallops

cauliflower puree, black pudding and curry dressing (g*)

19.0

crispy prawns

fennel, citrus, avocado and salad greens with

tomato aioli (g*)

18.0

terrine of chicken au vin

celeriac remoulade, apple, caramel and warm brioche (g*)

17.0

(g) – gluten free (g*) – gluten free, without bread item (v) – vegetarian

One account per table

All prices inclusive of GST

main

pot roast belly of pork

creamed savoy cabbage, sweet potato, confit garlic and bbq sauce

31.0

rack and shoulder of merino lamb

parsnip and vanilla puree, silverbeet, potato croquette and braising juices (g*)

38.0

pan roasted market fish

with butternut squash risotto, grilled spring onions, red wine dressing and gremolata (g)

36.0

supreme of free range chicken

mushroom ragout, potato gnocci, crispy chorizo and baby spinach (g*)

35.0

roasted beef fillet and ox cheek

dauphinoise potato, brussel sprouts, shallots and smoked bacon (g)

38.0

pitivier of pumpkin, feta and olive

with artichoke puree and onion jam (v)

28.0

salads and side orders

vegetables garden salad

6.0

please consult your server if you would like any of the above dishes cooked in a more simple fashion
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One account per table

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