

GROWN LOCALLY & EATEN SEASONALLY

Our philosophy is inspired by the seasons where the wine and food experience evolves throughout the year. With ambitions for a genuine pasture-to-plate approach, producing what we can onsite and sourcing local produce to round out our offering, we look to add extra bursts of flavour and colour to our plates by using the best ingredients when nature intends.



TO START

- The Hunting Lodge charcuterie** 19
per person
- Duck liver parfait, 'roasted hazelnut butter'** 18
paired with our Pinot Gris
- Heritage pork terrine, farm ferments & walnut mustard** 19
paired with our Pinot Noir Rosé
- Charred farm carrots, buffalo cheese & fennel dressing** 16
paired with our Project X Orange Wine
- Bacon broth, grilled mussels, miso custard & duck ham** 19
paired with our Albariño
- Big Glory Bay salmon rilette, farm pickles & fried bread** 19
paired with our Sauvignon Blanc

Extra Focaccia

4

WINE MATCHING

As our menu changes frequently, Des has matched his pick for what wine will pair best with each of our options. Leave it to us and have a drink match included.

- The full experience** 40
3 x 150ml glasses

- Just a wee tippie** 15
3 x 50ml glasses

UPCOMING EVENTS

There's always something going on around the winery, have a chat to our team to find out more about what's to come

- Savvy Lunch 20th October
Meet the Makers 15th November

MAINS

- Helensville beef sirloin, kumara, barbeque onions & pickled alliums** 38
paired with Liberty Darkest Day
- Smoked snapper pie, smoked potato mash & smoked tomato chutney** 33
paired with our Chardonnay
- Chlorophyll risotto, Tokyo turnips, smoked yogurt & rosemary shortbread** 33
paired with our Marsanne Viognier
- Caramelised pork belly, garden beetroot, plum & black pudding** 36
paired with our Pinot Noir
- Natural lamb, grilled brassicas, caramelized curd & pumpkin molasses** 37
paired with our Lagrein

SIDES

- Tomato salad, rocket & garden herbs** 11
- Grilled asparagus, smoked chilli dressing & preserved lemon** 10
- Triple cooked dutch wedges, parmesan & truffle, black garlic emulsion** 12

TRUST THE CHEF leave it to us - per person 75

DESSERT

- Vix's sweet treats** 16
- Caramelised popcorn panna cotta, dark chocolate sorbet** 17
- Vanilla crème brûlée, candied apple ice cream** 16
- Cheese selection served with quince, medlar & lavosh** 18

*Please tell us about any dietary or allergen requirements you have, and we will do our best to cater for them, however our kitchen environment is not set up to cater for severe allergies.

WE LOVE A GOOD STORY

The heritage of The Hunting Lodge dates back to 1868 as the very first house built in the Waimauku area. Then owned by Scotsman Allan Kerr-Taylor, the Lodge was situated on an 8000-acre property used primarily for timber and was his country estate 2.5hrs journey from the family home, Alberton House.

While The Hunting Lodge building has seen its fair share of change over the years, it's been a constant on the hosting scene, privy to many a yarn and special occasion. As a family hunting escape through to fine dining restaurant, The Hunting Lodge perhaps came to popular fame in the late 80's and 90's, where the long lunch turned into longer dinners and the helipad got a serious work out! Closing in 2011, it was then converted into the Matua Wines Cellar Door (under Treasury Wine Estate).

Since 2016, the latest chapter in this story features the Sutton family who have had a long history with the land after sharing many years here with the original vineyard owners, the Margan and Spence families. It was the Sutton's vision for the homestead to return to its culinary past once more, working with award winning Executive Chef Des Harris to create a fresh dining experience that intends to have you feeling at ease, and made to be best enjoyed with good company.

Welcome to The Hunting Lodge, we look forward to hosting you for many occasions to come...

RESTAURANT OPENING HOURS

Lunch: Thurs - Sun 11.30am-3pm

Dinner: Wed - Sat 5.30pm-late (kitchen closes 9pm)

HEAD CHEF

Asher Abramowitz

GARDENERS

David Mercer & Nat Rose Tettei

\$35 SET MENU

TO BE ENJOYED ON WEDNESDAY-FRIDAY EVENINGS
WITH A COMPLIMENTARY GLASS OF WINE

OCTOBER 2ND-4TH

ENTRÉE

Bacon Broth with roasted onions and soft poached egg

MAIN

1/2 Grilled Chicken served with truffled potato wedges

OCTOBER 9th - 11th

ENTRÉE

Pork croquettes with home made mustard & leaf salad.

MAIN

Artichoke risotto served with roast cauliflower, garlic chips and parsley oil

OCTOBER 16th - 18th

ENTRÉE

Pork and pistachio terrine served with walnut mustard and leaves

MAIN

Beef & smoked onion pie served with mash & gravy

OCTOBER 23rd - 25th

ENTRÉE

Chicken liver parfait served with farm pickles and fresh focaccia

MAIN

Sausage cassoulet - a pork sausage "stew" with herbs, saffron and white beans served with bread.

Complimentary glass of wine is only for 18+ and up to the discretion of The Hunting Lodge team.

THE
HUNTING
LODGE



SEASONAL
MENU