



## **In-House Menu**

### **Soup Bowl with Basil Pesto Toasts**

**\$14.50**

Homemade Tairoa soup – a wonderful winter warmer accompanied with Basil Pesto Toasts

### **Toasties with your choice of filling**

**\$12.50**

**\$18.00 – served with French fries & side salad**

Ham, Pineapple & Cheese **OR** Cheese, Tomato & Mushroom

### **Bruschetta**

**\$16.00**

Creamy Portobello Basil Mushrooms served on oiled crostini **OR**  
Slow Roasted Balsamic Vine tomatoes served on oiled crostini

### **Asian-Style Chicken Pie & Sweet Ending**

**\$32.00**

Individual pies accompanied with fresh Tairoa salad leaves & artisan bread  
Sweet Treat to finish

### **Gourmet Delicacies Platter for Two**

**\$42.00**

A selection of antipasto: includes cold meats, marinated mussels,  
NZ cheeses, fresh seasonal fruit, breads, oil & dukkah etc.

### **Sweet Endings**

**\$14.00**

Fancy a decadent Tairoa sweet to tantalize your taste buds  
Our wonderful sweets are all made in the kitchen of Tairoa Lodge and served with fresh  
seasonal fruit. Please ask for today's availability

### **Hearty Two-Course Dinner**

**\$45.00 per person**

If you fancy something a little more substantial, two-course dinner set on a tray for you to enjoy  
either in your room or, on your knee in the sitting room.

### **Candlelit Dinner for Two**

**2-Course Set Menu - \$55.00 per person**

**3-Course Set Menu - \$65.00 per person**

Enjoy the sumptuous surroundings of the formal dining room of Tairoa Lodge.

