



## ***Bookings required for dinner***

Please note this menu is indicative and may differ to what is available.

# **Lochmara Restaurant 2025-2026 Season Dinner Menu**

*"Once discovered.....never forgotten"*

Menu subject to change.  
Please let us know if you have any allergies or dietary requirements.

## Small Plates

<b>Bowl of Fries (GF)</b> Lightly salted and served with garlic aioli.	<b>\$14</b>
<b>Bread &amp; Dip (GFA)</b> Warmed loaf of ciabatta served with dips	<b>\$18</b>
<b>House Salad (GF) (V)</b> Salad greens with cucumber, pickled vegetables, cherry tomatoes and dressing.	<b>\$18</b>
<b>Lemon Pepper Squid (GF)</b> Crispy lemon pepper squid with aioli and rocket	<b>\$25</b>
<b>Prawns (GF)</b> Grilled garlic butter prawns, lemon, and rocket. Add some chilli flakes if you wish to spice it up!	<b>\$24</b>

## Mains

<b>Gnocchi (V)</b> Gnocchi tossed in a creamy tomato-based sauce topped with fresh basil	<b>\$30</b>
<b>Mussels (GFA)</b> Marlborough green mussels served with a cream white wine garlic sauce and grilled sour dough.	<b>\$32</b>
<b>Bangers &amp; Mash (GF)</b> Two fresh butcher sausages served with creamy mash, mint peas and onion gravy	<b>\$34</b>
<b>Seafood Chowder (GFA)</b> Creamy mussels, prawns, squid, and fish served with grilled sourdough.	<b>\$36</b>
<b>Chicken Salad (DF)(GFA)(VegA)</b> Marinated grilled chicken breast served on a bed of salad greens, carrots, tomato, cucumber, pickled vegetables, house vinaigrette, and rissoni pasta.	<b>\$36</b>
<b>Fish (GF) (DFA)</b> Fish of the day served with asparagus and baby carrots on a bed of parsnip puree	<b>\$38</b>
<b>Ribeye Steak (GF)(DFA)</b> Ribeye grilled to your liking served with carrot puree, charred broccoli, sautéed potato, and house made jus.	<b>\$49</b>

# Kids Menu

<b>Chicken Tenders (GF)</b> Fried chicken tenders and chips.	<b>\$15</b>
<b>Fish N' Chips (GF) (DF)</b> Battered fish and chips.	<b>\$15</b>
<b>Nachos (GF) (Veg) (DFA) (VA)</b> Corn chips topped with vegetarian bean mix, sour cream, and cheese.	<b>\$15</b>
<b>Creamy Pasta (VegA)</b> Pasta, bacon, topped with parmesan cheese.	<b>\$15</b>
<b>Sliders and Side</b> Two beef sliders with cheese, and your choice of fries or salad.	<b>\$18</b>
<b>Bangers and Mash (GF)</b> One sausage, mashed potato and peas.	<b>\$18</b>

# Lochmara Desserts

<b>Ice-cream Tubs (All GF)</b> Small 110ml Pure New Zealand ice-cream tubs available on request. Flavour options: Dark Chocolate, Salted Caramel, Vanilla Bean, Boysenberry Sorbet	<b>\$5.50</b>
<b>Sundae (VA)</b> Two scoops of Deep South vanilla ice cream served with cream and chocolate sauce.	<b>\$18</b>
<b>Fruit Salad (V) (GF)</b> Fresh fruit salad with berry sorbet.	<b>\$22</b>
<b>Affogato (GF)</b> Affogato with Deep South vanilla ice cream, espresso, and a double shot of Frangelico.	<b>\$22</b>
<b>Cheesecake</b> House made cheesecake served with cream and berry coulis.	<b>\$23</b>
<b>Warm Chocolate Brownie (GF)</b> Warm house made chocolate brownie served with one scoop of Deep South vanilla ice-cream, and chocolate sauce.	<b>\$23</b>
<b>Apple Crumble (GFA)</b> House made apple crumble served with house made cinnamon ice-cream.	<b>\$23</b>

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