



Bookings required for dinner

Please note this menu is indicative and may differ to what is available at time of visit.

Lochmara Restaurant 2026-2027 Season Dinner Menu

"Once discovered.....never forgotten"

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

Starter Plates

Bread & Dip (GFA) Four slices of warmed artisan bread served with Chef's choice of house made dips.	\$12
Bowl of Fries (GF) (V) Lightly salted and served with garlic aioli.	\$14
House Salad (GF) (V) Mixed salad greens, carrots, tomato, cucumber, and house made vinaigrette.	\$16
Prawns (GF) (DFA) Grilled garlic butter prawns, lemon, and rocket. Add some chilli flakes if you wish to spice it up!	\$24
Lemon Pepper Squid (GF) (DF) Crispy lemon pepper squid with aioli and rocket.	\$25

Children's Menu

Please note only available for children

Chicken Tenders (GF) Fried chicken tenders and chips.	\$15
Fish N' Chips (GF) (DF) Battered fish and chips.	\$15
Nachos (GF) (Veg) (DFA) (VA) Corn chips topped with vegetarian bean mix, sour cream, and cheese.	\$15
Creamy Pasta (Veg) Pasta tossed in a creamy Tuscan sauce	\$16
Vegan Delight (GF) (V) Crispy potatoes served with broccoli, baby carrots, tahini dressing, and your choice of falafel or tofu.	\$17
Gnocchi (V) Gnocchi tossed in a creamy Tuscan sauce with sundried tomatoes and spinach.	\$18
Sliders and Side Two beef sliders with cheese, and your choice of fries or salad.	\$18

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Mains

Mixed Salad (GF) (V) Mixed salad greens, seasonal roast vegetables, carrots, tomato, cucumber, and house made vinaigrette. <i>Add falafel</i> <i>Add grilled chicken</i>	\$23 \$8 \$10
Vegan Delight (GF) (V) Crispy potatoes served with broccoli, baby carrots, tahini dressing, and your choice of falafel or tofu.	\$28
Fish and Chips (DFA) (GF) Beer battered fish and chips, with a side salad, and aioli.	\$32
Classic Cheeseburger (GFA) (DFA) (VA) 150gram beef pattie, cheese, tomato sauce, aioli, salad and pickles, in a burger bun, served with a side of fries.	\$32
Mussels (GFA) Marlborough green lip mussels served in white wine garlic and chilli sauce, with grilled sourdough.	\$30
Gnocchi (GFA) (DFA) (V) Gnocchi tossed in a creamy Tuscan sauce topped with fresh basil.	\$34
Seafood Chowder (GFA) Creamy mussels, prawns, squid, and fish served with grilled sourdough.	\$36
Stuffed Chicken (GFA) (VegA) Roasted chicken stuffed with cream cheese and spinach, served on a creamy edamame risotto	\$36
Pork Belly (GFA) (DFA) (VegA) Braised pork belly served on polenta, with seasonal charred greens and romesco sauce.	\$38
Fish (GF) (DFA) (VegA) Fish of the day grilled, and served with pea puree, roast yams, pok choy and burre blanc.	\$39
Ribeye Steak (GF) (DFA) (VegA) Ribeye grilled to your liking served with hand cut fries, spring salad and garlic and herb butter.	\$49

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Lochmara Desserts

Ice-cream Tubs (All GF)	\$6
Small 110ml Pure New Zealand ice-cream tubs available on request. Flavour options: Dark Chocolate, Salted Caramel, Vanilla Bean Boysenberry Sorbet (GF, DF and egg free)	
Sundae (VA)	\$18
Two scoops of vanilla ice cream served with fresh whipped cream, chocolate sauce, a wafer and chocolate fish.	
Affogato (GF)	\$22
Affogato with vanilla ice cream, espresso, and a double shot of Frangelico.	
Chocolate Mousse (GF)	\$23
House made chocolate mousse served with fresh whipped cream.	
Apple Crumble (GFA)	\$23
House made apple crumble served with house made cinnamon ice-cream.	