

Isobel's

RESTAURANT & BAR

THE LODGE (now known as **Heritage Hanmer Springs**)

Formally known as The Lodge the original wooden hotel was built in 1897 and was also used as a hospital for several years after World War I, and remained here until it was burnt down by fire in 1958.

In 1932 the current building was constructed and the outer walls survived the fire being constructed of concrete using a unique method of the time poured layer by layer by individual wheel barrow loads. The Spanish inspired design of the hotel was also influenced by the arts and craft movement of the time and this can be seen in the replicated carpet design in Isobel's Restaurant.

The original open double fire place and piano are still an original and inviting feature, while the adjacent Palm Lounge was once the public bar and has had many transformations over the years and is now a relaxing seating area.





DINNER

(Available from 5.30pm-9.00pm)

Entrées

Soup of the Day (V) (GF)	12
Made with fresh seasonal ingredients, served with garlic bread	
Garlic Bread (V)	14
Served with hot gruyere dipping sauce	
Quinoa & Pumpkin Ragout (VG) (GF) (V) (DF)	17
With tofu, spinach and toasted seeds Also available as a main for \$27	
Confit Duck (GF)	21
Served on a rice nest with spiced pumpkin puree, pickled spring onion and fried yams	
Hot Smoked Salmon Potato Croquette (GF)	21
With braised red cabbage, peppered sour cream and salad leaves	

Please advise your wait staff of any dietary requirements

Vegetarian	(V)
Vegan	(VG)
Gluten Free	(GF)
Dairy Free	(DF)

All prices are inclusive of 15% GST.

Please be aware a 1.5% transaction cost will apply to all credit card payments

No public holiday surcharge

Mains

Risotto of the Day (V)	25
Made with fresh seasonal ingredients	
Steamed Cabbage Balls (V) (VG)	27
Filled with savoury rice, butternut sauce, garlic Portobello mushroom and poppy seed crackers	
Hurunui Crispy Pork Belly	30
Cooked sous vide, served with chargrilled red pepper, Scotch egg, Bok Choy and soubise sauce	
Shingle Creek Goat Red Curry	32
Served with herb dumplings, green beans, basmati rice, pistachios and minted yoghurt	
Fresh Market Fish (GF)	33
With celeriac puree, a selection of seasonal vegetables and beurre blanc sauce	
Grilled Sirloin Steak (250gm) (GF)	34
Served with crispy fries and a fresh side salad with honey mustard dressing	
Reserve Grade Beef Short Rib	38
Slowly cooked in bourbon, served with kumara whip, buttered kale, Sautéed baby carrots	
North Canterbury Grilled Venison (GF)	39
Coffee marinated venison with chargrilled parsnips, hasselback potatoes, hazelnut pesto, balsamic shallots and venison jus	
Side dishes (V)	7
Crispy fries with aioli and tomato sauce	
Summer garden salad	
Steamed seasonal vegetables (VG)	
Hasselback potatoes	

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Desserts

Ice Cream Sundae	15
Vanilla ice cream served with mixed berry compote, fresh cream, wafers and chocolate fish	
Fresh Fruit Seasonal Salad (VG) (V) (GF)	15
Served with mango sorbet	
Deep Fried Chocolate Eclair	15
Filled with salted caramel ice cream, Belgian chocolate, peanuts and rich raspberry sauce	
Chocolate Lava Cake	15
With vanilla bean ice cream, chocolate sauce and macerated orange segments	
Sticky Date Pudding	15
With liquorice caramel sauce and honey & fig ice cream	
Trio of Brulees	15
Citrus, espresso and vanilla flavours served with biscotti	
Selection of Prime New Zealand Cheeses	
Whitestone Windsor Blue, Whitestone Havarti and Talbot Forest Brie	
Served with spicy fruit chutney, honey roasted walnuts, grapes, crackers and bread	
1 cheese	15
2 cheeses	22
3 cheeses	30
Cheeseboard Special	
Add two glasses of either dessert wine or port to the cheeseboard above for an additional \$10	

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HOT BEVERAGES

Espresso Based Coffees	4.5
Short black, Long black, Flat white, Cappuccino, Latte, Moccaccino Americano, Macchiato	
Pot of Tea:	6
T Leaf – Herbal Infusions Premium Loose Leaf Tea: English Breakfast, Earl Grey, Peppermint, Green and Chamomile	
Hot Chocolate	4.5
Liquor Based Coffees:	14
Irish, Jamaican, Royal, Mexican, Roman, Gaelic, French	

DESSERT COCKTAILS

Toblerone	16
Kahlua, Frangelico, Baileys, Crème de cacao, Vanilla ice cream	
Banshee	14
Banana liquor, White cacao, milk & cream	
Toasted Almond	14
Kahlua, Amaretto, milk & cream	

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