

# *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.



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## DINNER

(Available from 5.30pm-9.00pm)

### Entrées

<b>Soup of the Day (V) (GF)</b>	12
Made with the freshest ingredients, served with bread	
<b>Freshly Baked Bread (V)</b>	14
With garlic dip, olive oil and balsamic and beetroot chutney	
<b>Fried Tofu Salad (VG) (GF) (V) (DF)</b>	16
Bean sprouts, cashew nuts, crispy rice noodles, carrot, mixed leaves and sesame soyanessa dressing	
<b>Vegan Chickpea, Asparagus and Spring Onion Frittata (VG) (V) (DF)</b>	18
With couscous, black olive, parsley, red capsicum salad with a noir garlic and balsamic dip	
<b>Seared Scallops (GF)</b>	21
With pea puree, dried grapes, smoked crispy bacon and citrus sauce	
<b>Heritage Beef Tartare</b>	22
Pickled onion, fried parsley, aioli with toasted Rewena (potato) bread	

We can cater to most dietary requirements. Please advise your wait staff of any dietary requirements

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**

<b>Risotto of the Day (V)</b>	23
Made with fresh seasonal ingredients	
<b>Beetroot Agnolotti (V)</b>	28
Stuffed with feta cheese, spinach and pistachio nuts with sage and tomato butter sauce	
<b>Chicken Breast and Tiger Prawns</b>	30
With chaufa sautéed rice (spring onion, ham, tortilla egg, soy and fish sauce) and curry coconut sauce	
<b>Grilled Sirloin Steak (250gm)</b>	32
Served with seasonal salad, crispy fries and garlic butter	
<b>Pan Roasted Salmon Fillet (GF)</b>	33
With potato cake, sautéed green beans, orange beurre blanc sauce and micro greens	
<b>Sous Vide Lamb Rump (GF)</b>	34
With grilled market vegetables, crispy parmesan and mushroom pesto, minted jus	
<b>Wild Smoked Venison (GF)</b>	38
With pickled apple, kumara potato fondant and spicy chocolate sauce	
<b>Eye Fillet (GF)</b>	39
On corn humita, red onion marmalade and pine tree confit mushrooms with French garlic sauce	
<b>Side dishes (V)</b>	7
Crispy fries with aioli and tomato sauce	
Summer garden salad	
Steamed seasonal vegetables (VG)	

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## Desserts

<b>Ice Cream Sundae</b>	15
Vanilla ice cream served with mixed berry compote and fresh cream	
<b>Fresh Fruit Seasonal Salad (VG) (V) (GF)</b>	15
Served with mango sorbet	
<b>Fried Churros</b>	15
With toffee and chocolate dipping sauces	
<b>Passionfruit and Yoghurt Torte</b>	15
With lemon sorbet, wild berry sauce and almond praline	
<b>Berries Degustation (GF)</b>	15
Berry meringue semifreddo, raspberry sorbet and blueberry sauce	
<b>Vanilla Panna Cotta (GF)</b>	15
With grilled pineapple, mango coulis and fresh seasonal fruit petit salad	
<b>Selection of Prime New Zealand Cheeses</b>	
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
<b>Cheeseboard Special</b>	
The cheeseboard above and two glasses of either dessert wine or port for an additional \$10.00	
Vegetarian	(V)
Vegan	(VG)
Gluten Free	(GF)
Dairy Free	(DF)

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## HOT BEVERAGES

<b>Espresso Based Coffees</b>	4.5
Short black, Long black, Flat white, Cappuccino, Latte, Moccaccino Americano, Macchiato	
<b>Pot of Tea:</b>	6
T Leaf – Herbal Infusions Premium Loose Leaf Tea: English Breakfast, Earl Grey, Peppermint, Green and Chamomile	
<b>Hot Chocolate</b>	4.5
<b>Liquor Based Coffees:</b>	13.5
Irish, Jamaican, Royal, Mexican, Roman, Gaelic, French	

## DESSERT COCKTAILS

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

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