

the Den at Nita Lake Lodge

SMALL PLATES

HOUSEMADE SOURDOUGH seasonal whipped butter 12 v

KALE SALAD dried cranberries, pepita & olive oil crumble, crispy shallots, house dressing 23 gf | vgn

BEET SALAD whipped goat cheese, candied almonds, radicchio, oranges, mint 28 gf

SQUASH TARTARE carrot xo, taro chips, miso peppercorn demi, horseradish aioli 22 gf | vgn

WAGYU CARPACCIO manchego, arugula, shallots, horseradish aioli, smoked tallow vinaigrette 32 gf

HOKKAIDO SCALLOP confit + crispy leeks, leek + kombu butter, burnt scallion oil 34 gf

OYSTERS ROCKEFELLER foie gras butter, herbed panko 26

HOUSEMADE PASTA

LOBSTER CASARECCE butter poached lobster, mascarpone + saffron bisque 42

SPICY RIGATONI 'nduja pork sausage, parmesan cream sauce, black garlic powder 34

MUSHROOM RISOTTO wild mushrooms, parmesan, chive 38 gf | v

LARGE PLATES

TANDOORI-SPICED CAULIFLOWER labneh, marinated onion, mint chutney 36 gf | vgn

CHARCOAL GRILLED HALF CHICKEN with butter lettuce + radish salad, curry aioli 44 gf

MISO GLAZED SABLEFISH sushi rice, bok choy, sake-dashi 48 gf

CIOPPINO lobster, mussels + prawns with a tomato-fennel broth and grilled sourdough 52

BEEF TENDERLOIN 5oz steak, potato pavé, grilled broccolini, cipollini onion, red wine jus 64 gf

LAKESIDE BURGER 63 acres chuck, taleggio, chanterelle + pancetta ragout, smoked aioli 32

SIDES

CHARCOAL GRILLED BROCCOLINI chimichurri vinaigrette, maldon salt 14 gf | vgn

PEMBERTON CARROTS carrot glaze, hummus, olive dukka, fried rosemary 12 gf | vgn

SAUTEED MUSHROOMS mixed wild + farmed mushrooms, fine herbs 15 gf | vgn

HOUSE CUT FRIES smoked aioli 15 gf | vgn



LET US KNOW ABOUT DIETARY RESTRICTIONS, AND WE'LL ADJUST YOUR MENU

gf: gluten-free | vgn: vegan | v: vegetarian