







the Den at Nita Lake Lodge

 vegan  vegetarian  gluten-free


SOUP + SALADS


MUSHROOM + SUNCHOKE SOUP  16
roasted local mushrooms, sunchokes,
fried sage, parmesan crema


TUNA NIÇOISE  26
albacore tuna, tomatoes, fingerling potatoes,
snap peas, smoked olive tapenade,
63 degree egg, truffle + herb aioli


LIVING SALAD  21
harvested to order -
falafel, spiced yams, gold cherry tomatoes,
pomegranate, white balsamic dressing


THE SMALLS

WAGYU BEEF CARPACCIO  26
watercress, pickled shallot, tarragon, roasted
grapes, shaved foie gras, potato crisps,
truffle aioli


BEET CARPACCIO  23
poached pears, frisée salad, pickled mustard
seeds, garlic scape chimichurri, taro crisps,
sunflower "ricotta"

TOMATO BURRATA TART  24
textures of tomato, pumpkin seed pesto
+ burrata in a basil tart

PRAWN COCKTAIL  26
seaweed + sea asparagus salad,
tomato gin cocktail sauce
lemon chutney

ARANCINI VERDE  24
sweet pea, parsley + risotto croquettes,
minted pea purée, feta cheese


PASTA + RISOTTO


VEGAN RIGATONI
"BOLOGNESE"  32
lentil + roasted mushroom ragout, mini san
marzanos, crispy kale, pine nuts, sunflower
"ricotta"


TRUFFLED MUSHROOM
RISOTTO  36
local farmed and foraged mushrooms,
truffled porcini cream,
shaved asparagus

FROM THE CHAR-BROILER


Char-broiled plants


ROASTED CELERIAC STEAK  28
fresh apple, dates, pumpkin seeds + farro,
salsa verde


GRILLED EGGPLANT  28
warm roasted red pepper, smoked olive
+ tomato salad

ROASTED SPICED CAULIFLOWER  28
chickpeas, quinoa, sultanas,
harissa dressing

Char-broiled proteins

CHICKEN SUPREME  38
roasted fingerling potatoes, grilled broccolini,
leek + tomato chutney

MAPLE GLAZED ROAST SALMON  44
preserved lemon, tuscan bean salad, grilled asparagus,
lemon beurre blanc

GINDARA SABLEFISH  48
garden peas, pancetta, sugar snaps, black kale,
fennel pernod cream

STEAKS

all our steaks are sourced from local Angus beef from 63 Acres ranch - served with roasted root vegetables, chimichurri, red wine jus

5oz petite filet mignon 42

8oz tenderloin 58

16oz rib eye 78

18oz tenderloin-chateaubriand 128


32oz bone-in rib eye 138


40oz confit bone-in lamb shoulder 140


add-ons


café du Paris butter 3
sauce bearnaise 3
garlic butter prawns 10

THE SIDES


CRISPY FRIED BRUSSEL SPROUTS  12
lime vinaigrette, toasted pumpkin seeds

CHARRED GREEN VEGGIES  12
asparagus, sugar snap peas + kale with olive
oil, mint, calabrian chillies

CHILI GARLIC BROCCOLINI  12
black garlic + fermented chickpea sauce

CRISPY SMASHED POTATOES  12
lemon herb aioli

TRUFFLED MASHED POTATOES  14
fingerling crisps + fried sage

PARMESAN CREAMED SPINACH  14
confit garlic + crispy onion