

Dunedin Leisure Lodge Hotel was built in 1978 on the original site of the McGavin Union Brewery.

The brewery which was at one time, New Zealand's largest, brewed its last beer in 1958 and was relocated to Speights Brewery in 1971.

The remains of the malt house became the smaller of the two function rooms at the hotel, the Oast House.

The larger function room and the on-site restaurant took on the name of the old brewery, the McGavins Room and McGavins Restaurant and Bar.



DINING MENU



STARTERS

Daily Baked Sourdough	\$12
Confit garlic & herb butter, sundried tomato tapenade	
Soup of the Day (GF/DF on request)	\$15
Served with fresh sourdough & butter	
Crispy Calamari (DF)	\$16
Caper, lemon & sorrel mayonnaise, salad greens	
Scallops in Orange Rum Glaze (GF/DF)	\$22
Pumpkin coulis, crispy pancetta, candied mandarin & crumbled hazelnut	
Pulled Pork Arancini Balls	\$17
Smoky pomodoro sauce, pineapple salsa & micro greens	
Portobello Mushroom (GF/V/Vegan on request)	\$18
Blue cheese, toasted walnuts, pear, salad greens, balsamic glaze	

MAINS

Local Blue Cod (DF)	\$38
Fried in light beer batter, served with house salad, fries & caper, lemon & sorrel mayonnaise	
Distinction Beef Burger	\$29
150g pure Angus beef pattie, soft milk bun, bacon, swiss cheese, lettuce, tomato, house pickles, mustard & ketchup, served with fries	
Brie & Cranberry Chicken Breast	\$36
Stuffed with brie, cranberry & sundried tomato, wrapped in pancetta, gourmet potatoes, market vegetables & port wine jus	
Catch of the Day	\$38
We source New Zealand's best fish, ask your server for today's creation	
Grilled Chicken Pear & Arugula Salad	\$29
Blue cheese, toasted walnuts, pomegranate seeds & house dressing	
Glazed Pork Belly (GF/DF)	\$37
Apple cider glaze, celeriac & apple mash, charred broccolini, pineapple chimichurri & port wine jus	
Truffle Infused Cauliflower Steak (Vegan)	\$28
Roasted thyme, lentil salad, harissa white bean puree & sundried tomato tapenade	
Chargrilled Ribeye (GF/DF on request)	\$41
250g steak served with today's seasonal vegetables	
- Cooked to your preference with your choice of one side & one sauce	
Gourmet Potatoes (GF/DF)	Mushroom Madeira Sauce (GF)
Creamy Mashed Potatoes (GF)	Peppercorn Sauce (GF)
Straight Cut Fries (DF)	Chimichurri (GF/DF)
	Port Wine Jus (GF)

SIDES

Gourmet Potatoes (GF/DF)	\$11
Creamy Mashed Potatoes (GF)	\$11
Straight Cut Fries (DF)	\$11
Seasonal Vegetables of the Day (GF)	\$11
House Salad (GF/DF)	\$12

DESSERT

Coffee Caramel Panna Cotta	\$16
Salted caramel topping & hazelnut crunch	
Sticky Date Pudding	\$16
Toffee sauce, vanilla ice cream & ginger biscuit crumbs	
Ice Cream Sundae	\$14
Vanilla ice cream, whipped cream, with your choice of chocolate, salted caramel, passionfruit or mixed berry sauce	
Chocolate Lovers	\$17
Dark chocolate brownie, hazelnut caramel mascarpone, warm chocolate whiskey sauce, triple chocolate ice cream	
Sorbet Trio (GF/Vegan)	\$18
Sorbetes, fresh fruit, citrus syrup	
Cheese Platter	\$23
Selection of fine local Otago cheeses, pickles, sliced pear, chutney, hazelnut oat crackers (GF on request)	

DF = Dairy Free | GF = Gluten Free | V = Vegetarian

