



Level One
RESTAURANT + BAR
KELVIN HOTEL

Starters

Seafood chowder with green lipped mussels, prawn cutlets & served with toasted ciabatta	\$16.90
Soup of the day made with fresh seasonal vegetables & served with toasted ciabatta	\$12.90
Ciabatta garlic loaf	\$11.50

Entrees

Slow braised pork belly with pea textures & a red wine jus (GF)	\$16.50
Panko coated sweetbread croquettes with creamed goats feta cheese	\$16.50
Seared scallops with cauliflower puree, bacon lardons, lumpfish caviar & finished with a red wine reduction (GF)	\$18.00
Pumpkin & feta arrancinis with a tomato herb sauce & parmesan cheese (Veg)	\$14.50
Prawn & pea risotto served with fresh mint	\$16.50
Paprika & polenta coated calamari with chorizo crumble, fried capers & chicory seaweed	\$14.50

Light Meals

Caesar salad, cos lettuce, poached egg, cherry tomatoes, crispy bacon, toasted croutons, served with anchovies and an aioli dressing	\$16.50
Chicken Caesar salad	\$21.50
Seasonal roasted vegetable salad, Kalamata olives, semi dried tomatoes bound with spinach & goats feta cheese (GF/Veg)	\$17.90
Pasta of the day	\$22.00



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Mains

Parmesan crusted eggplant & butternut pumpkin puree, served with toasted pine nuts & broccolini (Veg)	\$26.00
Salmon with a potato fondant, winter greens, minted peas, bacon lardons, mustard dill sauce (GF)	\$33.00
Duck leg confit with thyme roasted potatoes with baby vegetables & a cherry jus (GF)	\$31.90
Pork fillet with potato & ham croquettes, cauliflower puree, glazed baby carrots finished with a red wine jus	\$32.00
Lamb shank with creamy mash potato, wilted winter greens & pearl onions (GF)	\$29.50
Option of 2 Lamb Shanks	\$35.50
Chicken breast with potato & leek gratin, butternut pumpkin puree, broccolini, baby turnips, pine nut granola served with a thyme jus	\$29.00
Blue cod risotto with steamed green lipped mussels, broccolini & a salsa verde	\$31.00
Venison Denver leg with baby beetroot, parsnip mash, baby carrots, kale & a blueberry jus (GF)	\$33.00
300g Ribeye with bacon & beer cheese sauce, battered onion rings & steak fries	\$35.90
200g Fillet with a braised beef cheek pie, winter greens, potato pure & a red wine jus	\$38.00
Roast of the day served with seasonal vegetables, red wine jus & matched accompaniments (GF)	\$27.00
Beer battered blue cod served with a salad & steak fries. Available pan fried (GF)	\$32.00

Sides

Mushrooms **\$5.00** Eggs (2) **\$3.00** Steamed Vegetables **\$5.50** Side Salad **\$5.50** Onion Rings **\$4.50**



Desserts

Cheeseboard for two is a selection of soft and hard Kapiti cheeses, fruit chutney, fruit & nuts served with a selection of crackers	\$19.00
Chocolate berry tart, berry coulis, whipped cream with vanilla bean ice cream (GF)	\$10.90
Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream	\$10.90
Chocolate fondant with chopped nuts & vanilla bean ice cream	\$10.90
Lemon meringue with lemon curd, toasted almonds & cream	\$10.90
Apple & blackberry crumble with vanilla bean ice cream & crème anglaise (GF)	\$10.90

Liquor Coffees

All \$12.50

- Irish Coffee
- Baileys Coffee
- Café Royal Coffee
- Calypso Coffee
- Seville Coffee
- Russian Coffee
- Caribbean Coffee
- Highland Coffee