

Level One

RESTAURANT + BAR
K E L V I N H O T E L

Starters

Seafood chowder garnished with green lip mussels, prawn cutlets served with toasted ciabatta	\$16.50
Soup of the day served with toasted ciabatta	\$12.50
Breads toasted with an assortment of spreads	\$19.00
Ciabatta garlic loaf	\$11.50

Entrees

Pork belly slow braised served with a sweet apple puree and charred fennel (GF)	\$16.00
Panko coated sweetbreads lightly fried with a sweet plum sauce	\$16.00
Seared scallops, thinly sliced venison merlot sausage and creamy horseradish sauce	\$18.00
Pumpkin and feta arancini, a tomato herb sauce topped with parmesan cheese (Veg)	\$14.00
Prawn cutlets sautéed in garlic, chilli and herb butter folded in linguine pasta	\$16.00
Paprika and polenta coated calamari with a lemon aioli and tomato salsa (GF)	\$15.00

Light Meals

Caesar salad, cos lettuce, poached egg, cherry tomatoes, crispy bacon, toasted croutons with anchovies and aioli dressing	\$16.50
Chicken Caesar salad	\$21.50
Seasonal roasted vegetable salad, Kalamata olives, semi dried tomatoes bound with spinach and goats cheese feta (GF/Veg)	\$17.90
Pasta of the day	\$20.00

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Mains

Salmon fillet with a warmed potato salad and salsa verde (GF)	\$32.90
Seared, roasted duck breast glazed with orange, roasted kumara and spinach with a cherry sauce (GF)	\$34.00
Venison Denver leg, potato gratin, baby beets, broccolini, beetroot horopito relish (GF)	\$35.90
Eggplant parmigiana, a rich tomato herb sauce topped with parmesan cheese (GF/Veg)	\$27.00
200g Beef fillet with potato gratin a wild mushroom medley, blue cheese melt and red wine jus (GF)	\$38.90
250g Sirloin topped with fresh steamed mussels, prawn cutlets, potato crush and a garlic cream sauce (GF)	\$34.90
* 300g Ribeye sizzler topped with bacon, tomato, grilled cheese served on a hot plate with steak fries and a red wine jus	\$34.90
Lamb rump, roasted kumara, baby onions, honey comb, pea puree and charred broccolini (GF)	\$33.00
Chicken breast, served with quinoa, feta, cherry tomatoes, spinach, baby carrots and a basil pesto (GF)	\$29.00
Roast of the day served with seasonal vegetables red wine jus and matched accompaniments (GF)	\$26.00
Beer battered blue cod, served with a salad and fries available pan fried (GF)	\$32.00

Sides

Mushrooms \$5.00, Eggs (2) \$3.00, Steamed Vegetables \$5.50, Side Salad \$5.50

* A Kelvin Hotel specialty

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Dessert

Cheeseboard for two, selection of soft and hard Kapiti cheeses, fruit chutney, crackers, fruit and nuts	\$19.00
Chocolate berry tart, berry coulis, whipped cream with vanilla bean ice cream (GF)	\$10.90
Chocolate fondant, peanut butter, chopped nuts, vanilla bean ice cream and cream	\$10.90
Caramel delight, fluffy popcorn, salted caramel and whipped cream	\$10.90
Mango panna cotta tart, meringue, toasted coconut, mango coulis and whipped cream	\$10.90
Berry parfait, white chocolate shards, seasonal berries, crushed meringue, berry coulis, with a natural yoghurt (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