

Dinner Menu

Level One

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

ENTREES

- Seafood Chowder** \$18.00
A thick and creamy chowder topped with green lip mussels and prawn cutlets served with garlic toasted ciabatta
- Soup of the day** \$13.50
Made daily with fresh seasonal and local produce, served with garlic toasted ciabatta
- Garlic loaf** \$11.90
A warm ciabatta loaf with garlic butter
or add hummus and basil pesto \$14.00
- Calamari** \$14.50
Calamari coated with cornmeal and paprika, finished with wakame flakes, garlic aioli & charred lemon
- Ribs** \$16.90
Braised Silere Merino spare ribs served with charred broccolini, raisin & caper dressing
- Beetroot** \$14.90
Beetroot textures with crumbled blue cheese, candied walnuts & blistered cherry tomatoes
- Braised pork** \$17.50
Braised pork cheek served with apple crisps, shaved fennel & orange salad finished with a shiraz reduction
- Scallops** \$18.90
Seared scallops served with carrot puree, charred baby carrots & crispy chorizo crumb

MAINS

- Roast of the day** \$29.00
Served with seasonal vegetables red wine jus & matched accompaniments (GF)
- Blue Cod** \$33.90
Fresh blue cod dusted in a light tempura beer batter, fried to a crisp, golden colour, served with steak fries, salad and tartare sauce
- Pan fried option available (Gluten Free)

Dinner Menu

Caesar salad	\$18.50
Cos lettuce with a poached egg, cherry tomatoes, crisp bacon, toasted croutons with anchovies & an aioli dressing	
Chicken Caesar	\$21.50
Chicken	\$29.00
Roast chicken breast marinated in lemon & thyme with smoked parsnip puree, cauliflower crisps, roasted pumpkin, kale & broccolini with a red wine jus	
Denver leg	\$34.90
Pure south venison Denver leg served with slow roasted baby beets, crisp kale, potato gratin & Kikorangi blue cheese crumble with a red wine jus	
Roast Pumpkin	\$27.00
Pumpkin roasted in garlic & thyme with toasted quinoa, spinach, cranberries, goat's cheese & a pine nut crumb topped with a raspberry vinaigrette	
Lamb Rump	\$33.90
Ta Mana lamb rump with a potato & mint pea crush, pea textures, honey comb, crispy kale & fresh broccolini	
Eye fillet	\$37.90
200gm of Pure South beef served with potato gratin, charred onion, seasonal vegetables, blue cheese sauce & a red wine jus	
Southern Scotch fillet	\$37.00
300g Pure South beef served with hand cut wedges coated in rosemary & garlic salt with crispy onion rings	
With your choice of	
Red wine Jus or Peppercorn Jus or Bacon & beer cheese sauce	
Salmon	\$33.90
A fresh salmon fillet served with a crispy sliced potato salad, seasonal vegetables & a tomato, herb salsa	
Fish of the Day	
Fish of the day, chef's creation that changes regularly. Taking the bounty of the ocean fresh to your table	

EXTRAS

Mushrooms \$5.50, 2 Fried Eggs \$3.00, Steamed Vegetables \$6.00,
Side Salad \$6.00, Onion Rings \$6.00

DESSERT MENU

Cheese selection	\$22.90
A cheese plate with a selection of Kapiti cheeses, quince paste, toasted pistachio nuts, crackers & fresh seasonal fruits	
Deconstructed Parfait	\$13.90
Passionfruit syrup, natural yoghurt, white chocolate shards, meringue, vanilla bean ice-cream & whipped cream	
Cheesecake	\$13.90
Caramello & Baileys cheesecake with salted caramel sauce & whipped cream	
Strawberry Tart	\$13.90
Strawberry mousse tarts with strawberry textures and a berry sorbet	
Lemon Meringue	\$13.90
A lemon meringue with lemon curd, toasted almond slithers and passionfruit ice-cream	

COFFEE & HOT CHOCOLATE

Espresso	\$4.50	Latte	\$5.20
Dbl Espresso	\$5.00	Americano	\$5.00
Cappuccino	\$5.00	Mochaccino	\$5.50
Flat white	\$5.00	Hot Chocolate	\$5.00

TEA POTS & EXTRAS

English	\$4.00	Chai Latte	\$5.00
Earl Grey	\$4.00	Flavoured shots	\$0.50
Green	\$4.00	Affogato coffee	\$6.50
Herbal selection	\$4.50	(ice-cream)	

SPECIAL COFFEE

Cafe Royal - Cognac	\$13.00
Irish - Jameson's	\$13.00
Irish Cream - Baileys	\$13.00
Calypso - Rum & Kahlua	\$13.00
Seville - Cointreau	\$13.00
Russian - Absolut	\$13.00
Caribbean - Coruba	\$13.00
Highlander - Scotch	\$13.00