

Level One

K E L V I N H O T E L

Craft, Cocktails + Dining

GF= Gluten Free DF= Dairy Free V= Vegetarian VN= Vegan

Please let your server know of any allergies

Starters

Oven baked ciabatta loaf, served with garlic butter, serves 1 to 2 people Add hummus or basil pesto for \$2.50	\$12.00
Southern seafood chowder, A rich creamy chowder, served with green lipped mussels, prawn cutlets and toasted garlic ciabatta	\$18.00
Soup of the day, utilising fresh seasonal and local produce served with toasted garlic ciabatta	\$14.00

Entrees

Seared calamari accompanied with lemon and herbs, arrabiata sauce and a black kalamata olive crumb <i>(GF/DF)</i>	\$14.50
Silere merino lamb spareribs, served with charred broccolini, eggplant puree finished with a raisin caper dressing	\$17.90
Beetroot textures served with crumbled goats' cheese, toasted walnuts, and blistered cherry tomatoes <i>(GF/V/VN on request)</i>	\$15.90
Seared scallops, accompanied with carrot puree, charred baby carrots and crispy chorizo crumb <i>(GF)</i>	\$18.90
Braised pork cheek, served with apple crisps, celeriac puree, port soaked sultanas, walnut crumble finished with a red wine reduction <i>(GF)</i>	\$17.50

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Light Meals

Caesar salad with cos lettuce a soft poached egg, cherry tomatoes, crispy bacon, toasted croutons, anchovies, and an aioli dressing <i>(GF,DF,V on request)</i>	\$18.50
Chicken caesar salad with cos lettuce a soft poached egg, cherry tomatoes, crispy bacon, toasted croutons, anchovies, and an aioli dressing <i>(DF,GF on request)</i>	\$21.50
Roasted carrot salad, served with chickpeas, orange segments, kale and grilled haloumi <i>(GF,V,VN on request)</i>	\$23.90

Main Fare

Roast of the day accompanied with traditional roast and seasonal vegetables finishing with a red wine jus <i>(GF,DF on request)</i>	\$29.00
Southlands very own blue cod, dusted in a light tempura beer batter served with steak fries, salad, and tartare sauce <i>(GF)</i>	\$34.90
<i>Panfried option available</i>	
Fish of the day, chef's creation your waitperson will advise you of today's special	POA
Salmon fillet with braised fennel, accompanied with potato fondants, peas, caramelised baby carrots, charred broccolini, steamed green lipped mussels and a creamy garlic sauce <i>(GF)</i>	\$31.90
Slow braised fennel, served with harissa glazed carrots, green put lentils, caramelised red onion finishing with a coconut yoghurt dressing <i>(VN)</i>	\$28.90
Chicken breast marinated in lemon & thyme, served with roasted pumpkin velouté, fondant potatoes, kale, broccolini and a toasted granola	\$29.90

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Butchers Block

Pure south beef fillet 200gm served with potato gratin, charred shallots, seasonal vegetables accompanied with a blue cheese sauce and red wine jus <i>(GF)</i>	\$38.50
Pure south beef scotch fillet 300gm served with a potato and bacon crush, broccolini, kale and roasted bone marrow <i>(GF)</i> Your choice of red wine jus or peppercorn sauce	\$38.50
Duo of pure south Te Mana lamb loin accompanied with French rack cutlets, caramelised shallots, potato fondant, pea textures finished with pistachio nut crumb <i>(GF)</i>	\$37.90
Pure south venison loin in a parmesan crust, potato and truffle puree, crisp kale, broccolini, roasted butternut pumpkin finished with a red wine jus	\$38.50

Sides

Onion rings with barbeque sauce	\$7.00
Sauteed button mushrooms	\$5.50
Fried Eggs (2)	\$3.00
Steamed seasonal vegetables	\$6.00
Garden salad with a light vinaigrette	\$6.00
Charred broccolini with toasted almonds & parmesan cheese	\$8.50

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TE MANA LAMB™

NEW ZEALAND HIGH COUNTRY BRED

Te Mana Lamb are raised in New Zealand's iconic hill and high country. Just 17 committed founding farmers were carefully chosen to raise these animals on their remote South Island stations. The unique combination of new breed, rearing location and conditions, farming practices and finishing grazing on chicory herb pastures for 30 days, has led to naturally high levels of healthy omega-3.

This is simply not lamb, this is Te Mana Lamb -Food from Heaven-



Merino roams freely in alpine meadows, foraging on native grasses and herbs such as golden tussock and wild mountain thyme. They live their life in harmony with the seasons, maturing slowly, naturally developing their characteristics. The alpine farmers who raise silere alpine origin merino are guardians of the one of the world's best kept secrets. An animal of extraordinary character, tended by masters of their craft, raised naturally to create an extraordinary taste and experience.



Alliance group is leading farmer co-operative exporting lamb, beef, venison, and co-products to more than 65 countries. By putting farmers at the heart of everything we do, we understand what's important to our people our world class technology, meticulous production values, the highest levels of ethical production and adherence to environmental sustainability, all contribute to our reputation for food excellence.

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Dessert Treats

Top off your evening dining experience with our delicious options

Cheese and Cracker Board - \$22.90

Don't feel like something sweet?
Selection of Kapiti cheeses with quince paste, toasted pistachio nuts,
seasonal fruits served with crackers

Gingerbread Cake- \$14.90

A winter favorite! Served with a warm poached pear finished with
caramel ripple ice cream *(GF)*

Caramello and Baileys Cheesecake - \$14.90

Deconstructed cheesecake with caramel sauce and finished with
whipped cream

Bread and Butter Pudding - \$14.90

A twist on a classic! Flavored with raspberry and white chocolate,
served with crème anglaise and vanilla bean ice cream

Chocolate Mousse Dome - \$14.90

A decadent chocolate dome with a delicious salted caramel centre
and finished with chocolate textures *(GF)*

Poached Apple - \$14.90

The forbidden fruit! accompanied with crème anglaise, walnut crumb
finished with vanilla bean ice cream and apple wafers *(GF)*

Dessert is a necessity of life!

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Drink Selection

Liqueur Coffee- fancy a nightcap?

Irish- Jameson's
Calypso- Kahlua
Gaelic- Drambuie
English- Beefeater Gin
Russian- Absolut Vodka
Caribbean- Appleton's single estate blend
Affagato- with your choice of liqueur

After Dinner Drinks An elegant ending to your evening

Espresso Martini
Cognac
Grandfather Port
Drambuie
Baileys

Please don't hesitate to ask your server for any other requests

Tea and Coffee

Espresso	Tiora Tea
Cappuccino	Fruit Summer Infusion
Flat White	Black Tea earl grey with lemongrass
Americano	Herbal infusion peppermint and spearmint
Hot Chocolate	Green Tea
Mochaccino	
Chai Latte	
Long Black	
Latte	
Decaf	