

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	\$13.90
Southern seafood chowder, A rich creamy chowder, served with green lipped mussels, prawn cutlets and toasted garlic ciabatta	\$18.90
Soup of the day, utilising fresh seasonal and local produce served with toasted garlic ciabatta	\$14.50

Entrees

Seared calamari accompanied with lemon and herbs, arrabiata sauce and a black Kalamata olive crumb <i>(GF/DF)</i>	\$16.90
Beetroot textures served with crumbled goat's cheese, toasted walnuts, and blistered cherry tomatoes <i>(GF/V/VN on request)</i>	\$17.50
Seared scallops, accompanied with carrot puree, charred baby carrots and crispy chorizo crumb <i>(GF)</i>	\$18.90
Sous-Vide pork belly, served with pickled apples, cauliflower puree and a walnut crumble finished with apple wafers <i>(GF)</i>	\$17.90

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Light Meals

Caesar salad with cos lettuce a soft poached egg, cherry tomatoes, crispy bacon, toasted croutons, anchovies, parmesan cheese and aioli dressing \$21.90
(GF, DF, V on request)

Chicken Caesar salad with cos lettuce a soft poached egg, cherry tomatoes, crispy bacon, toasted croutons, anchovies, parmesan cheese and aioli dressing \$24.90
(DF, GF on request)

Roasted cauliflower salad, served with puffed quinoa, toasted almonds, finished with a yoghurt dressing \$27.90
(GF, V, VN on request)

Main Fare

Roast of the day accompanied with traditional roast and seasonal vegetables finished with a red wine jus \$32.90
(GF, DF on request)

Southlands very own blue cod, dusted in a light tempura beer batter served with steak fries, pea crush, finished with malt vinegar and tartare sauce \$38.90

Pan-fried option available (GF)

Salmon fillet accompanied with a warm quinoa and edamame bean salad, charred broccolini, finished with a citrus and sesame dressing \$36.90
(GF)

Slow roasted Moroccan spiced carrots, served with green puy lentils, caramelised red onion finished with a orange coconut yoghurt dressing \$24.90
(VN, V, GF)

Chicken breast marinated in lemon & thyme, served with roasted pumpkin velouté, fondant potatoes, kale, broccolini and toasted granola \$35.90
(GF on request)

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Butchers Block

Pure South beef fillet 200gm served with gratin potato, charred onions, seasonal vegetables accompanied with a blue cheese sauce and red wine jus (GF)	\$40.50
Pure South beef scotch fillet 300gm served with garlic and thyme roasted duck fat potatoes, broccolini and kale (GF) Your choice of red wine jus, creamy mushroom sauce, or peppercorn jus	\$39.90
Lumina Lamb Cutlets, accompanied with sautéed sweetbreads, fondant potato, charred baby carrots, seasonal greens finished with pea textures (GF)	\$41.50
Pure South venison loin in a parmesan crust, served with potato puree, crisp kale, broccolini, thyme roasted pumpkin finished with a red wine jus (GF)	\$39.90

Sides for the table

Onion rings with barbeque sauce	\$7.50
Sautéed button mushrooms	\$6.00
Fried Eggs (2)	\$3.50
Steamed seasonal vegetables	\$7.00
Garden salad with a light vinaigrette	\$7.00
Charred broccolini with toasted almonds & parmesan cheese	\$9.00

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LUMINA™

Lumina Lamb, crafted by a wildly ambitious group who embarked on a journey to breed the world's best and most succulent lamb. One that would offer unrivalled tenderness and texture, along with superior health attributes. A team whose commitment is captured in every cut. Lumina lambs are born and raised in the New Zealand hill and high country. Through rigorous standards and meticulous processes, Lumina lamb is 100% natural, free range, grass-fed and finished on specially cultivated chicory herb pastures. The meat itself is finely marbled and enriched with high levels of naturally occurring Omega-3 polyunsaturated fats. It is – quite simply – a game-changing experience for chefs and diners alike.



70 years ago, our farmers started working together. They created world class breeding programmes, invested in research, developed innovative butchery techniques, and took New Zealand's finest lamb, beef, and venison to the world.

With a mild climate and ample space, our New Zealand environment is ideally suited to natural farming methods, a high standard of animal welfare and environmental care. Our grass-fed, low stress animals produce world class red meat with a flavoured taste and tender eating quality.



Alliance group is a 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

Trio of Wine Ice-Cream - \$15.90

Ice cream flavours made fresh and designed in house by our wonderful pastry chef, pinot noir, rose and pinot gris the flavours of wine, served with a crisp rolled tuille cone and finished with sweetened Chantilly cream *(GF on request)*

The Kelvin Vanilla & Blackberry Brulee- \$15.90

A sweet and slightly tangy flavour of Blackberries, enhanced with the flavour of vanilla, topped with a layer of flamed hardened caramelized sugar, served with pistachio nut biscotti, vanilla bean ice-cream finished with Chantilly cream *(GF on request)*

Cheesecake of the day - \$15.90

From ancient Greece a symbol of most menus and a favourite to all. The cheesecake is made by our chefs served and accompanied with an assortment of condiments and garnish. Please ask your friendly server for today's selection and flavor

Mille-feuille - \$15.90

First showed up in the 18th century as a French pastry, an airy, flaky decadent and crispy dessert. Its layers of puff pastry with a selection of berries, filled with pastry cream and served Chantilly cream

Chocolate Earl Grey Tart - \$15.90

A taste sensation the title says it all it's a rich dark chocolate and tea infused dessert served with our raspberry ice-cream and Chantilly cream

Shared Dessert Platter for two - \$29.90

An assortment including two desserts of your choice with handmade chocolates, mixed berry compote with vanilla cinnamon salt, assorted ice-creams, raspberry jelly, hazelnut praline and meringue shards

Homemade Chocolate Selection - \$17.90

A great way to finish your meal, and as simple as it sounds a selection of handmade alcoholic and non-alcoholic chocolates designed and produced by our chefs, just ask your server for the flavours *(GF)*

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Cheese Selection

A Selection of Whitestone cheeses soft and hard from Oamaru New Zealand served with grapes, honey glazed nuts, wafer crackers and a plum chutney, please ask your servers on the cheeses available (GF)

Cheeses for one- \$17.90

Cheeses for two- \$22.50

Cheeses for three- \$27.50

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