

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

Kelvin Seafood Chowder	\$19.50
Creamy & full of flavour topped with green lip mussels served with garlic bread	
Seasonal Soup of the Day	\$15.50
Made with fresh local produce & served with garlic bread (GF on request)	
Level One Loaf	\$14.90
Rye & Sundried Tomato with your choice of garlic or plain butter (V)	
Add two extra dips	\$6.00

Entrees

Harissa Prawns	\$17.90
With spicy eggplant puree & pickled cucumber (GF / DF)	
Crispy Spiced Calamari Rings	\$17.90
Dusted in cornmeal & house blend spices served with salad greens & aioli (GF)	
Trio of Bruschetta	\$17.90
Classic tomato & basil flavourings topped with white bean & olive tapenade (V / GF on request)	

Level One

K E L V I N H O T E L

Craft, Cocktails + Dining

Mains

- Lemon & Thyme Chicken Breast** \$37.90
Marinated chicken breast served on a truffle pumpkin puree, gourmet garlic roasted potatoes & broccolini slender topped with red wine jus & fresh salsa (GF)
- Trio of Lamb** \$44.90
Lumina Lamb cutlets, slow roasted oyster shoulder & crumbed sweetbreads with freekeh salad, garlic yoghurt, lemon hummus & red wine jus - a unique experience (GF on request)
- Dukkha Venison Loin** \$39.90
Cooked med-rare / medium served on turmeric fondant potatoes, spiced beetroot, crispy kale & freeze-dried beetroot powder. Topped with plum & red wine jus (GF / DF on request)
- Pure South Scotch Fillet** \$42.50
Cooked to your liking & served on black garlic & cumin roasted potatoes with a side of spinach, apple & walnut salad with poppy seed dressing. Topped with your choice of sauce – red wine jus, creamy mushroom, green peppercorn or garlic butter (GF / DF on request)
- Pure South Eye Fillet** \$43.90
Bacon wrapped fillet served on potato & pumpkin puree baked mushrooms & topped with red wine jus with a blue cheese butter to finish (GF / DF on request)
- Slow Roasted Pork Belly** \$38.00
Twice cooked pork belly served on cauliflower puree & roasted parsnip topped with pickled green apple & radish finished with fennel oil & pan juices (GF / DF on request)
- Salmon Fillet** \$38.90
Oven baked crispy skin salmon fillet glazed with pomegranate molasses & served with turmeric pilaf rice, broccolini & charred lemon (GF / DF on request)

Level One

K E L V I N H O T E L

Craft, Cocktails + Dining

Soya Vadi Curry	\$28.90
Authentic & Delicious Indian curry made with soya chunks, potatoes, carrots, onions. Cooked in a special blend of spices & rich sauce. Topped with crispy curry leaves, served with a side of steamed basmati rice & roti (GF / DF / VN on request)	
Catch of the Moment	\$38.50
Fish of the day served with local ingredients (GF / DF on request)	
Farmhouse Fusilli Pasta	\$28.00
Chicken breast pieces & crispy bacon tossed in a rich creamy white wine sauce with baby spinach & topped with parmesan cheese	
Crispy Chicken Salad	\$26.90
Crispy chicken strips tossed with fancy lettuce, salad garnish, sweet tomatoes, cheddar cheese, toasted walnuts & drizzled in blackberry vinaigrette to finish (GF / DF on request)	
Add crispy bacon	\$4.00
Roast of the Day	\$33.00
Slow Roasted cut of the day served with a selection of root vegetables, steamed broccoli, red wine jus & condiments (GF / DF on request)	

Sides

Onion Rings with barbeque sauce	\$7.50
Sauteed button mushrooms	\$6.00
Fried Eggs (2)	\$5.00
Steamed seasonal vegetables	\$7.00
Garden Salad with a light vinaigrette	\$7.00
Side of Fries	\$8.00
Extra Sauce	\$5.00
red wine jus / mushroom sauce / green peppercorn black garlic butter / blue cheese butter	

Level One

K E L V I N H O T E L

Craft, Cocktails + Dining

Desserts

Limoncello Tiramisu	\$16.90
Creamy, tangy, zingy, zesty lemon flavoured tiramisu. A twist on the classic favourite	
Gulab Jamun Cheesecake	\$16.90
Indian fusion dessert merging gulab jamun & classic cheesecake flavours. Served with chantilly cream & crushed pistachios	
Old Fashioned Ice Cream Sundae	\$16.90
Creamy vanilla bean ice cream, lashes of chantilly cream & sauce of your choice topped with maraschino cherries & almond biscotti wafer (choose from chocolate, strawberry, passionfruit, caramel or mixed berry) (GF / DF on request)	
Crème Brulee	\$16.90
Served with honey & rosemary biscuit topped with a layer of crispy burnt sugar *flavour changes monthly (GF / DF on request)	
White Wine Sangria Poached Pear	\$16.90
Elegant & simple, full of flavour. Served with chantilly cream, wild berry sorbet & almond biscotti (GF / VN on request)	
Double Chocolate Blondie	\$16.90
Buttery & chewy with a rich vanilla flavour, served warm with vanilla bean ice cream, chantilly cream & salted caramel sauce	
Kelvin Cheese Platter	
Selection of hard, soft & blue cheese served with crackers, fruit & chutney	
Platter for 1	\$19.90
Platter for 2	\$36.90

After Dinner Drinks

Liqueur Coffee: Jameson's / Kahlua / Drambuie / Beefeater Gin / Absolut Vodka / Appleton's Single Estate Blend / Baileys / Affagato