

Level One
K E L V I N H O T E L
Craft, Cocktails + Dining

Entrées & Light Meals

Beef Short Rib Croquettes With a side of seasonal green salad and harissa mayo	\$18.50
Breads & Dips Toasted ciabatta served with a selection of house made dips (V)	\$17.50
Seafood Chowder Creamy with a selection of seafood served with garlic bread (GF)	\$22.50
Crispy Calamari On a bed of seasonal salad with peperonata sauce & lemon aioli (GF, DF)	\$20.00
Pork Belly Bites With pickled veg, salad greens & chilli tonkatsu sauce (DF)	\$19.50
Garlic Bread Toasted ciabatta topped with garlic butter (V)	\$10.00
Thai-style Marinated Beef Salad With crispy noodles & seasonal greens tossed in coriander & sweet chilli dressing (DF)	\$24.00
Soup of the Day Ask your server for today's special, served with toasted ciabatta (GF)	\$16.00

GF = Gluten Free / DF = Dairy Free / V = Vegetarian / V+ = Vegan. Please let your server know of any allergies. Some of our dishes can be adapted to suit your needs.

Level One
K E L V I N H O T E L
Craft, Cocktails + Dining

Mains

Beef Tenderloin	\$47.00
200g tenderloin cooked to your liking, served with potato gratin, seasonal greens & port wine jus (GF)	
Chicken Roulade	\$35.00
Rolled chicken breast stuffed with truffle mousse with cauliflower puree, braised carrots, wilted spinach & buccaneer sauce (GF)	
Blue Cod	\$47.50
Pan fried or battered with skin-on agria fries, seasonal green salad & tartare (DF, GF on request)	
Roast of the day	\$35.00
Slow roasted cut of the day served with roasted root vegetables, steamed seasonal vegetables with jus and condiments (GF)	
Marinated Tofu & Quinoa Kerala	\$31.00
With coconut accents & green peas (GF, DF, V+)	
Grilled Salmon Fillet	\$39.50
Served on chickpea, cherry tomato & harissa ragu & seasonal greens (GF)	
Pork Tenderloin	\$32.00
In a creamy mushroom sauce, served on pappardelle pasta	

GF = Gluten Free / DF = Dairy Free / V = Vegetarian / V+ = Vegan. Please let your server know of any allergies. Some of our dishes can be adapted to suit your needs.

Level One
K E L V I N H O T E L
Craft, Cocktails + Dining

Sides

Roasted Potatoes Roasted garlic Marlborough Sea salt Rosemary	\$12
Steamed Seasonal Vegetables Selection of seasonal vegetables lightly steamed	\$10
Eggs Two fried eggs fried	\$7
House Green Salad Tossed in seeded mustard & herb dressing	\$10
Skin-on Agria Fries With tomato sauce & aioli	\$9

GF = Gluten Free / DF = Dairy Free / V = Vegetarian / V+ = Vegan. Please let your server know of any allergies. Some of our dishes can be adapted to suit your needs.

Level One
K E L V I N H O T E L
Craft, Cocktails + Dining

Desserts

Coconut Pannacotta With berry coulis & almond crumb (GF)	\$16.50
Sticky Date Pudding With butterscotch sauce & anglaise	\$16.50
Cheesecake of the Day Ask your server for today's selection, served with Chantilly cream	\$16.50
Hot Fudge Sundae With house-made caramelised banana ice cream, fudge pieces & banana chips	\$16.50
Affogato Vanilla ice cream topped with espresso & your choice of liqueur (GF)	\$16.50

GF = Gluten Free / DF = Dairy Free / V = Vegetarian / V+ = Vegan. Please let your server know of any allergies. Some of our dishes can be adapted to suit your needs.