



THE ACHERON RESTAURANT & BAR

Acheron Restaurant & Bar is proud to present a menu that will excite your taste buds with new flavours whilst you are dining in comfort. Our Executive Chef and his team have created a selection that marries good quality Southern Kiwi ingredients such as Canterbury Lamb, Fiordland Wild Venison and Akaroa Salmon with a fusion of contemporary and modish flavourings, maple – sriracha, kale pesto or vincotto beurre rouge, all enhanced by a Sous Vide process.

Complete your gourmet experience with fine New Zealand wines from our Wine List. If you do not already have a favourite, our Food & Beverage wine aficionados have recommendations to match your choice from the menu.



À LA CARTE DINNER

Available from 5:00pm to 10:00pm



STARTERS

Mozzarella Stuffed Garlic Fiscelle (v) served with sundried tomato pesto & parmesan	\$10.00
Liquid Inspiration (v) Chef inspired soup of the day with artisan breads	\$18.00
Assiette of Roasted Winter Vegetables (g/v) white quinoa with whipped sour cream, sweet chili sauce & toasted almonds	\$18.00
Crunchy Buttermilk Fried Cauliflower (v/n) with maple-sriracha & creamy blue cheese	\$18.00
Acheron Classic Seafood Chowder (n) loaded with mussel meat, prawn cutlet, scallop & fish goujons, topped with garlic crostini	\$18.00
Grilled Chicken Tikka Salad (g/h/n) with young leaves, crisp parsnip, cherry tomato & mango dressing	\$18.00
Sumac Dusted Lamb Kebab (h/n) with tabbouleh & Lebanese cucumber yoghurt	\$18.00

(d) Dairy Free (g) Gluten Free (h) Halal (n) Nut Free (v) Vegetarian

All prices include GST. A surcharge of 1.5% applies to all credit card transactions.
Please advise the service team of any allergies or special dietary requirements.





MAINS

Pan-Fried Canter Valley Duck Breast (g/n) kumara rosti, pak choi & five spiced jus	\$36.00
Sous Vide Akaroa Salmon (g/n) agria-fresh herb cake, braised endives & vincotto beurre rouge	\$36.00
Rack of Canterbury Lamb (g/n) sautéed pumpkin, spinach and feta with a port wine jus	\$38.00
BBQ Pork Ribs (g) fennel-pistachio-granny smith slaw, crispy gourmet potatoes & Acheron's special sauce	\$32.00
Roast of The Day ask our wait staff about today's special	\$34.00
Gourmet Butter Chicken (h/n) served with fragrant basmati rice, raita, poppadum & Indian bread	\$28.00
Trio of Gnocchi (v) pumpkin, spinach & potato gnocchi with roast vegetables & Alfredo sauce	\$28.00
Pumpkin, Beetroot and Water Chestnut Filo (v) with puy lentils, caramelised onion & kale pesto	\$28.00
Paneer Butter Masala (v) served with fragrant basmati rice, raita, poppadum & Indian bread	\$28.00

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FROM THE ACHERON GRILL

Fiordland Wild Venison Denver Leg 220gm	\$36.00
30 days Aged Angus Hereford Scotch Fillet (h) 220gm	\$36.00
30 days Aged Angus Hereford Eye Fillet Medallions (h) 220gm	\$39.00
30 days Aged Angus Hereford Flintstone Steak (h) 350gm	\$36.00
Horopito rubbed Chicken Breast (h)	\$34.00

Choice of sauces:

Portobello Mushroom, Brandy Peppercorn, Garlic Butter or Red Wine Jus

Choice of potato:

Garlic Potato Mash or Herb Roasted Gourmet Potatoes



SIDES

Herb Roasted Gourmet Potatoes (d/g/n/v)	\$6.00
Garden Fresh Salad with Walnut and Red Grapes (g/v)	\$6.00
Buttered Seasonal Vegetables (g/n/v)	\$6.00
Chunky Fries with Aioli (d/g/n/v)	\$6.00

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DESSERT



DESSERTS

Warm apple-rhubarb-plum Crumble (n) with crème anglaise and vanilla ice cream	\$16.00
Sticky Date Pudding with butterscotch sauce and ginger nut ice cream	\$16.00
Trio of Profiteroles salted caramel, Belgian chocolate and strawberry–white chocolate with berry textures	\$16.00
Seasonal Fresh Fruit Salad (d/g/n/v) with fusion berry sorbet	\$14.00
Gourmet Ice Cream Sundae made with vanilla, chocolate and strawberry ice cream, roasted nuts, caramel sauce and berry coulis	\$14.00
NZ Cheese Board selection of Kahurangi Blue, Pakari Aged Cheddar & Aorangi Brie. Served with assorted crackers, grapes, dried fruits & nuts	For 1 \$20.00 For 2 \$36.00

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