

ACHERON

BREAKFAST (6am - 10.30am)

Fresh fruit, vanilla yoghurt (V, VGO, DFO)	12
Freshly baked pastries, jam, butter (V)	12
Granola, berry yoghurt, dehydrated apple (V, VGO, DFO)	14
Eggs your way (poached, fried, scrambled), toasted sourdough, butter (DFO, GFO)	16
Scrambled eggs, smoked bacon, sausage, tomato, mushroom, sourdough (DFO, GFO)	20

ALL DAY (10.30am - 5pm)

Fried chicken, chipotle glaze, pickled red onion, Kewpie mayo' (GF)	18
Soup of the day, toasted ciabatta, garlic butter (V, GFO)	18
Beef burger, smoked cheddar, iceberg lettuce, thousand island dressing, fries (GFO)	32
Butternut risotto, goat's cheese, fried capers, grana padano (GF)	32
<i>add: chicken</i>	6
Quinoa, pickled radish, barberry, feta, toasted seeds, dukkah (VGO)	20

DRINKS

Short Black, Long Black, Americano, Macchiato, Flat White, Latte, Cappuccino, Mochaccino	Small 5.5	Large 6.5
Tea: Earl Grey, English Breakfast, Chamomile, Green, Lemon		5.5
Hot Chocolate, Chai Latte	Small 5.5	Large 6.5
Iced Coffee, Iced Mochaccino, Iced Chocolate		10
OnePure Water: Still, Sparkling (750ml)		8
East Imperial Tonic, Schweppes Tonic		6
Three Boys Kombucha: Ginger & Turmeric, Wild Strawberry		7
Juice: Orange, Apple, Pineapple, Cranberry, Tomato		6
Coke, Coke No Sugar, Sprite, Lemon, Lime & Bitters, Ginger Beer		6
Red Bull		8

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts

VGO = vegan option available | DFO = dairy free option available | GFO = gluten free option available



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DINNER (5pm - late)

Starters

Stuffed ficelle, garlic butter (V, DFO)	10
Steak tartare, cured yolk, caper berry, ciabatta	22
Fried chicken, chipotle glaze, pickled red onion, Kewpie mayo' (GF)	18
Jackfruit taco, pickled onion, curry mayo', micro coriander (V, GF, VGO)	16

Mains

Soup of the day, toasted ciabatta, garlic butter (V, GFO)	18
Seared beef fillet, kūmara purée, broccolini, café de Paris (GF)	44
Soda battered fish, fries, crushed pea, tartare	36
Beef burger, smoked cheddar, iceberg lettuce, thousand island dressing, fries (GFO)	32
Butternut risotto, goat's cheese, fried capers, grana padano (GF)	32
<i>add: chicken</i>	6

Sides

Charred broccolini, tahini yoghurt, olive oil, dukkah (V)	14
Truffle fries, grana padano (V)	12
Chef's salad of the day (V)	10

Desserts

Vanilla bavarois, tulle, berries (V, GFO)	18
Dark chocolate mousse, mandarin, shaved chocolate (V, GFO)	18
Selection of local cheese, crackers, preserves (V)	24

KIDS (12 years and under / 12pm - late)

Cup of soup, warm bread	10
Fried chicken, salad, tomato sauce	16
Ham and cheese pizza	16
French fries, tomato sauce	8
Chocolate sundae	8

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