

VISAYA

BREAKFAST (6am - 10am)

Continental Buffet

A selection of cereals, yoghurt, fruit, parfait, pastries, artisan bread, condiments, local cheese, cured meat, juice, filter coffee and tea 27

Full Buffet

All items from the continental buffet plus a hot buffet selection including bacon, sausages, eggs and rotating additional items (tomatoes, mushrooms, baked beans etc) 35

Eggs your way (poached, fried, scrambled), toasted sourdough (V, DF, GFO) 20

House omelette, baby spinach, Persian feta, chimichurri oil (V, GFO) 22

Eggs benedict, poached eggs, baby spinach, potato hash, hollandaise (DF, GFO) 26
choice of: streaky bacon, cured salmon, roast portobello mushroom

Acai bowl, house made granola, fresh seasonal fruit (VG, DF, N, GFO) 20

Big breakfast, bacon, pork fennel sausage, free range egg, grilled vine tomato, field mushroom, hash cake, sourdough (DFO, GFO) 32

Vegan big breakfast, scrambled tofu, grilled tomato, mushroom, baby spinach, potato cake, sourdough (VG, GFO) 30

Belgium waffle, whipped vanilla mascarpone, fresh berries, mānuka honey (V) 18

Fresh seasonal fruit platter 18

add: streaky bacon, cured salmon, grilled tomatoes, roast portobello mushrooms, hash cakes, smashed avocado & dukkha & Lot 8 extra virgin olive oil, bread: sourdough or gluten free 6 each

ALL DAY (10am - 5pm)

Visaya bowl - vermicelli, sautéed native greens, snow peas, mahng, slaw', roast peanuts, hanh phi, sesame dressing, nuoc cham (V, N, DFO, GFO) 28

add: grilled satay chicken, cured salmon, nuoc cham tofu 6 each

House pita, za'atar, feta, marinated olives, muhammar dip, Lot 8 extra virgin olive oil (V) 18

Fish and chips - market fish, beer battered fries, garden salad, house tartare (DFO, GFO) 32

Scotch fillet, beer battered fries, egg, autumn salad, red wine jus (GFO) 34

Butter chicken, fragrant basmati rice, papadum (N, GFO) 30

add: paratha 4

Pappardelle, herbed pangritata, mixed mushrooms, truffle oil, parmigiano-reggiano (V) 32

Smoothies

Green: baby spinach, granny smith apple, cucumber, pineapple 14

Energizer: strawberry, apple, pear, pineapple, date 14

Reboot: mango, pineapple, banana, passionfruit 14

Dessert

Ice cream selection - double chocolate, salted caramel, hokey pokey 18

DRINKS

Short Black, Long Black, Americano, Macchiato 5.5

Flat White, Latte, Cappuccino, Mochaccino 6.5

Chai Latte 6.5

Pukka Tea: Elegant English Breakfast, Gorgeous Earl Grey, Revitalise, Three Mint, Supreme Matcha Green, Lemon Ginger & Manuka Honey, Turmeric Gold, Vanilla Chai 5.5

Hot Chocolate 5.5

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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VISAYA

DINNER (5pm - 10pm)

Starters

House pita zaatar, feta, marinated olives, muhammar dip (V)	18
Broccoli donut, churned goat's cheese, beet gel (V)	20
Crispy calamari, paprika dust, lime & coriander aioli (DF, GF)	22
Lamb kofta, ricotta, dill labneh, pickled onion, flat Lebanese bread	22
Pan-seared scallops, cauliflower purée, nduja butter, lime foam, prosciutto crisp (GF)	26
Fried chicken, chilli jam, pickles, micro coriander	20

Mains

Beef fillet, agria gratin, charred broccolini, carrot purée, red wine jus (DFO, GFO)	44
Pan-fried Ōra King salmon, freekeh salsa, charred broccolini, dill labneh (GFO)	42
12 hour slow-roast lamb shoulder, buttered seasonal greens, Greek labneh, pickles (GF)	42
Pappardelle, herbed pangritata, mixed mushrooms, truffle oil, parmigiano-reggiano, toasted pine nuts, garlic bread (V, N)	36
Visaya bowl - vermicelli, sautéed native greens, snow peas, mahng, slaw', roast peanuts, hanh phi, sesame dressing, nuoc cham (V, N, DFO, GFO)	28
<i>add: grilled satay chicken, cured salmon, streaky bacon, nuoc cham tofu</i>	6 each
Double wagyu bacon burger, American burger cheese, caramelized onion, pickles, house relish, beer battered fries (DFO, GFO)	34
Halloumi burger, winter slaw, giusti balsamic reduction, aioli, beer battered fries (V)	32

From the Grill

With heirloom tomatoes, beer battered fries, your choice of 2 sauces: red wine jus, mushroom, chimichurri, café de Paris butter	
Scotch fillet, 220gram (DFO, GFO)	42
Organic chicken breast (DFO, GFO)	40
Market fish (DFO, GFO)	42

Sides

Freekeh edamame, maple tahini, baby heirloom tomatoes, pomegranate, baby mint (V)	14
Broccolini, native greens, almonds, roast sesame dressing (V, N)	14
Duck fat roast baby agria potato (DF, GF)	12
Beer battered fries, truffle aioli (V)	14
Sweet potato mash' (V)	12

Desserts

Thyme & vanilla brûlée, lemon curd, chocolate tuile, raspberry meringue, berry dust	18
Hazelnut & 40% Callebaut hazelnut sponge, mango gel, French vanilla sorbet	18
House made trio of sorbet, freeze dried fruit, mānuka honey (V, DFO, GFO)	18

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