

ÖKĀREKA

BREAKFAST (6am - 10am)

À La Carte

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| Eggs your way (poached, fried, scrambled), toasted sourdough (V, DF, GFO) | 20 |
| Poached eggs, bacon, baby spinach, potato hash, hollandaise (DF, GFO) | 26 |
| Big breakfast, free range eggs, bacon, sausage, grilled vine tomato, field mushroom, hash cake, sourdough (DFO, GFO) | 30 |
| Vegan big breakfast, 'sausage', scrambled tofu, grilled tomato, mushroom, potato cake, sourdough (VG, GFO) | 30 |

Continental

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|---|----|
| Baker's basket of toast, pastries, jam, honey, butter | 27 |
| Cereal | |
| Seasonal fresh fruit | |
| Fruit yogurt | |
| Sliced cheese | |
| Chilled juice: orange, apple | |
| Tea and filter coffee | |

ALL DAY (10am - 5pm)

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| Toasted rēwena, matbucha, house butter (V) | 16 |
| BBQ cauliflower, napa & kale slaw, jalapeño ranch (VG, DF) | 16 |
| Braised beef croquette, pickled shallots, garlic mayo', jus | 18 |
| Pulled beef burger, bacon, cheddar, iceberg, relish, shoestring fries (GFO) | 32 |
| Battered market fish, garden salad, fries, tartare sauce (DFO) | 35 |

DRINKS

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| 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, Camomile, 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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ŌKĀREKA

DINNER (5pm - 10pm)

Starters

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|--|----|
| Toasted rēwena, matbucha, house butter (V) | 16 |
| BBQ cauliflower, napa & kale slaw, jalapeño ranch (VG, DF) | 16 |
| Braised beef croquette, pickled shallots, garlic mayo', jus | 18 |
| Garlic prawns, avocado, pickled onion, chilli lime dressing (DF, GF) | 18 |

Mains

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|---|----|
| Spicy eggplant, rice, spring onion, garlic sauce (VG, DF, GF) | 28 |
| Butter chicken, spiced rice, papadum, chutney | 30 |
| Pulled beef burger, bacon, cheddar, iceberg, relish, shoestring fries (GFO) | 32 |
| Battered market fish, garden salad, fries, tartare sauce (DFO) | 35 |
| Char-grilled sirloin steak, potato au gratin, broccolini, jus (GF) | 40 |

Sides

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| Shoestring fries, truffle salt, mayo' (VGO) | 12 |
| Local seasonal vegetables | 14 |
| Charred broccolini, parmesan, mayo', jus (VGO) | 16 |

Desserts

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| Orange crème brûlée, white chocolate crémeux (GF) | 18 |
| Frangelico chocolate mousse, hazelnut praline, raspberry macarons (GF) | 18 |
| Strawberry crumble, raspberry sorbet | 18 |

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