

ACHERON

BREAKFAST (6am - 10.30am)

Fresh fruit, vanilla yoghurt (V, VGO, DFO)	12
Freshly baked pastries, jam, butter (V)	14
Granola, berry yoghurt, dehydrated apple (V, VGO, DFO)	16
Eggs your way (poached, fried, scrambled), toasted sourdough, butter (DFO, GFO)	20
Scrambled eggs, smoked bacon, sausage, tomato, mushroom, sourdough (DFO, GFO)	24

ALL DAY (10.30am - 5pm)

Soup of the day, toasted ciabatta, garlic butter (V, GFO)	18
Broccoli donuts, cheddar custard, dukkah (V, GF)	18
Fried chicken, chipotle glaze, pickled red onion, Kewpie mayo' (GF)	18
Quinoa, pickled radish, barberry, feta, toasted seeds, dukkah (V)	22
Beef burger, smoked cheddar, iceberg lettuce, thousand island dressing, fries (GFO)	32
Butternut risotto, goat's cheese, fried capers, grana padano (V, GF)	32
<i>add: chicken</i>	6
Gnocchi, vegan goat-style cheese, pea, pickled grapes (VG, GF)	30
250g sirloin, fried polenta, tomato zaalouk (GF)	38

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
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

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)	10
Soup of the day, toasted ciabatta, garlic butter (V, GFO)	18
Broccoli donuts, cheddar custard, dukkah (V, GF)	18
Jackfruit taco, pickled onion, curry mayo', micro coriander (V, GF, VGO)	18
Fried chicken, chipotle glaze, pickled red onion, Kewpie mayo' (GF)	20
Steak tartare, cured yolk, caper berry, ciabatta	22

Mains

Beef burger, smoked cheddar, iceberg lettuce, thousand island dressing, fries (GFO)	32
Butternut risotto, goat's cheese, fried capers, grana padano (V, GF)	32
<i>add: chicken</i>	6
Gnocchi, vegan goat-style cheese, pea, pickled grapes (VG, GF)	30
Soda battered fish, fries, crushed pea, tartare	34
250g sirloin, fried polenta, tomato zaalouk (GF)	38
Slow-roast lamb shoulder, beetroot yoghurt, freekeh, Persian feta, summer leaves (GFO)	42
Seared beef fillet, kūmara purée, broccolini, café de Paris (GF, DFO)	44

Sides

Chef's salad of the day (V)	10
Fries, grana padano (V)	12
Charred broccolini, tahini yoghurt, olive oil, dukkah (VGO)	14
Quinoa, pickled radish, barberry, feta, toasted seeds, dukkah (V)	14

Desserts

Sorbet selection (ask your server for today's flavours) (VG, DF)	16
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 (V, GFO)	10
Fried chicken, salad, tomato sauce	14
Ham and cheese pizza	12
Fries, tomato sauce (V)	8
Chocolate sundae (GF)	8

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