

# ACHERON

## ALL DAY (10am - 5pm)

|                                                                                                             |             |
|-------------------------------------------------------------------------------------------------------------|-------------|
| Thick-cut fries, basil salt, garlic aioli, tomato sauce (V, GFI)                                            | 16          |
| Soup of the day, toasted ciabatta (V, GFIO)                                                                 | 19          |
| Muhammara, Turkish loaf, parsley chiffonade, paprika oil (V)                                                | 19          |
| Caesar salad, baby cos, bacon, poached egg, herb croutons, parmesan, anchovy dressing (GFI)                 | 28          |
| <i>add chilli &amp; garlic tiger prawns (GFI)</i>                                                           | 9           |
| <i>add grilled chicken tenderloin (GFI)</i>                                                                 | 9           |
| Wild mushroom risotto, feta, toasted walnuts, chives, truffle oil, rocket (V, N, GFI)                       | 36          |
| <i>add chilli &amp; garlic tiger prawns (GFI)</i>                                                           | 9           |
| <i>add grilled chicken tenderloin (GFI)</i>                                                                 | 9           |
| Margherita pizza – Napoli sauce, tomato, mozzarella, basil (V, GFIO)                                        | 29          |
| Pepperoni pizza – Napoli sauce, mozzarella, Hungarian pepperoni (GFIO)                                      | 29          |
| Tempura battered market fish, thick-cut fries, garden salad, tartare (GFIO)                                 | 39          |
| Chilli & garlic marinated prawns, avocado salsa, confit of heirloom tomato, grilled ciabatta                | 23          |
| Southern fried chicken, pickles, mango & habanero glaze, paprika salt, chipotle aioli (GFIO)                | 23          |
| Lamb kofta, tahini yoghurt, dukkah, salsa verde                                                             | 23          |
| Wagyu beef burger, streaky bacon, smoked Swiss cheese, relish, hickory sauce, garlic aioli, thick-cut fries | 34          |
| Strawberry-glazed cheesecake, pastry crumb, lemon sorbet, dehydrated meringue (V)                           | 22          |
| Bitter chocolate tart, chocolate soil, chocolate cigar, cherry compôte, raspberry sorbet (V)                | 22          |
| Hand-crafted 56.5% Belgium dark chocolate truffles (V, GFI)                                                 | 3 pieces 15 |
| Gelato of the day (scoop) – ask our team (V, VGO)                                                           | 10          |

## DRINKS

|                                                                                                  |                 |
|--------------------------------------------------------------------------------------------------|-----------------|
| Coffee: Short Black, Long Black, Americano, Macchiato, Flat White, Latte, Cappuccino, Mochaccino | Sm 5.5   Lg 6.5 |
| Tea: Earl Grey, English Breakfast, Matcha Green, Relax, Mint                                     | 5.5             |
| Hot Chocolate, Chai Latte                                                                        | Sm 5.5   Lg 6.5 |
| Iced Coffee, Iced Mochaccino, Iced Chocolate                                                     | 7.5             |
| Mediterranean Tonic Water                                                                        | 7.5             |
| Wild Berry Kombucha                                                                              | 8               |
| Juice: Apple, Cranberry, Orange, Pineapple, Tomato                                               | 6               |
| Coca-Cola 'Classic', Coca-Cola 'Zero Sugar', Sprite, Ginger Ale, Ginger Beer                     | 6.5             |
| Red Bull Energy Drink                                                                            | 8               |

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts  
VGO = vegan option available | VO = vegetarian option available | DFO = dairy free option available  
GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens.  
Please let our team know of any dietary allergies.

# ACHERON

## DINNER (5pm - 10pm)

---

### Starters

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| Soup of the day, toasted ciabatta (V, GFIO)                                                  | 19 |
| Muhammara, Turkish loaf, parsley chiffonade, paprika oil (V)                                 | 19 |
| Pumpkin, feta & thyme arancini, romesco, pecorino, salsa verde (V, N)                        | 21 |
| Chilli & garlic marinated prawns, avocado salsa, confit of heirloom tomato, grilled ciabatta | 23 |
| Southern fried chicken, pickles, mango & habanero glaze, paprika salt, chipotle aioli (GFIO) | 23 |
| Lamb kofta, tahini yoghurt, dukkah, salsa verde                                              | 23 |

### Mains

|                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------|----|
| Caesar salad, baby cos, bacon, poached egg, herb croutons, parmesan, anchovy dressing                              | 28 |
| <i>add chilli &amp; garlic tiger prawns (GFI)</i>                                                                  | 9  |
| <i>add grilled chicken tenderloin (GFI)</i>                                                                        | 9  |
| Casarecce pasta, smoked red pepper emulsion, sundried tomato, tarragon crisp, pine nuts (V)                        | 38 |
| Wild mushroom risotto, feta, toasted walnuts, chives, truffle oil, rocket (V, N, GFI)                              | 36 |
| <i>add chilli &amp; garlic tiger prawns (GFI)</i>                                                                  | 9  |
| <i>add grilled chicken tenderloin (GFI)</i>                                                                        | 9  |
| Tempura battered market fish, thick-cut fries, garden salad, tartare (GFIO)                                        | 39 |
| Wagyu beef burger, streaky bacon, smoked Swiss cheese, relish, hickory sauce, garlic aioli, thick-cut fries (GFIO) | 32 |
| Manuka smoked pork ribs, blackened corn & jalapeño salad, waffle fries                                             | 39 |

### Local Grill | includes your choice of one side

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| 180g Salmon fillet, miso & chive butter                                    | 46 |
| Lemon & herb chicken thigh, edamame & pistachio gremolata, harissa yoghurt | 42 |
| 200g Lamb back strap, Madeira jus                                          | 49 |
| 30-day aged Canterbury angus beef sirloin, porcini jus                     | 48 |

### Sides

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| Garden leaves, heirloom tomatoes, capsicum, cucumber, red onion, carrot, chilli lime & coriander dressing (VG, DF, GFI) | 16 |
| Summer vegetable panache, garlic butter (V, GFI)                                                                        | 16 |
| Thick-cut fries, basil salt, garlic aioli, tomato sauce (V, GFI)                                                        | 16 |
| Crispy duck-fat potatoes, rosemary & garlic, chives, sumac (GFI)                                                        | 16 |

### Desserts & Cheese

|                                                                                              |             |
|----------------------------------------------------------------------------------------------|-------------|
| Strawberry-glazed cheesecake, pastry crumb, lemon sorbet, dehydrated meringue (V)            | 22          |
| Bitter chocolate tart, chocolate soil, chocolate cigar, cherry compôte, raspberry sorbet (V) | 22          |
| Hand-crafted 56.5% Belgian dark chocolate truffles (V, GFI)                                  | 3 pieces 15 |
| Gelato of the day (scoop) – ask our team (V, VGO)                                            | 10          |
| Local cheese, crackers, honeycomb, seasonal fruit, chutney (V, GFIO)                         | 30          |

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients | N = contains nuts  
VGO = vegan option available | VO = vegetarian option available | DFO = dairy free option available  
GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens.  
Please let our team know of any dietary allergies.