

ACHERON

ALL DAY (10am - 5pm)

Soup of the day, toasted ciabatta (V, GFIO)	19
Grilled pita, smoked pumpkin hummus, dukkah (V, N)	16
Fried chicken, pickles, paprika salt, chipotle mayo' (GFIO)	19
Caesar salad - cos lettuce, bacon, anchovies, poached egg, parmesan, garlic croutons, Caesar dressing (GFIO)	22
<i>add smoked chicken</i>	8
Margherita pizza - Napoli sauce, tomato, basil, mozzarella (V, GFIO)	26
Pepperoni pizza - Napoli sauce, Hungarian pepperoni, mozzarella (GFIO)	26
Battered market fish, chunky fries, garden salad, tartare (GFIO)	36
Wagyu beef burger, bacon, smoked Swiss cheese, relish, garlic aioli, chunky fries	28

Sides

Garden leaves, angel hair slaw', heirloom tomato, cucumber, lemon dressing (VG, GFI)	15
Chunky fries, basil salt, garlic aioli, ketchup (V, GFI)	15

Cheese & Desserts

Cheese, crackers, honeycomb, seasonal fruit, chutney (V, GFIO)	26
Dark chocolate truffles (V, GFI)	12
Gelato of the day (scoop) – ask your server (VGO)	8

DRINKS

Short Black, Long Black, Americano, Macchiato, Flat White, Latte, Cappuccino, Mochaccino	Small 5.5	Large 6.5
Pukka Tea: Earl Grey, English Breakfast, Matcha Green, Relax, Three Mint	5.5	
Hot Chocolate, Chai Latte	Small 5.5	Large 6.5
Iced Coffee, Iced Mochaccino, Iced Chocolate	7.5	
Juice: Orange, Apple, Pineapple, Cranberry, Tomato	6	
Coke, Coke No Sugar, Sprite, Ginger Beer Lemon, Lime & Bitters	6	
Red Bull	8	

We cannot guarantee the food preparation environment is free from traces of all allergens.

Please inform your server of any dietary allergies.

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

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

GFIO = gluten free ingredient option available

ACHERON

DINNER (5pm - 10pm)

Starters

Soup of the day, toasted ciabatta (V, GFIO)	19
Seafood chowder - smoked fish, mussels, squid, toasted ciabatta	21
Grilled pita, smoked pumpkin hummus, dukkah (V, N)	16
Baked ricotta, zucchini, heirloom tomatoes, pomegranate, walnuts (V, N, GFIO)	21
Fried chicken, pickles, paprika salt, chipotle mayo' (GFIO)	19

Mains

Edamame falafel, eggplant, chickpea, tandoori cauliflower, coconut tahini (VG, GFI)	38
Battered market fish, chunky fries, garden salad, tartare (GFIO)	36
12-hour slow-cooked pork belly, kūmara purée, saffron apple, seasonal greens, hoisin glaze (GFI)	42
Wagyu beef burger, bacon, smoked Swiss cheese, relish, garlic aioli, chunky fries	28
Salmon fillet, saffron butter (GFI) + choice of 1 side	42
Lamb rump & 12-hour slow-cooked spare ribs, dukkah, raita, red wine jus (GFI, N) + choice of 1 side	48
21-day dry-aged sirloin, porcini jus (GFI) + choice of 1 side	44

Sides

Garden leaves, angel hair slaw', heirloom tomato, cucumber, lemon dressing (VG, GFI)	15
Charred broccoli, almonds, cranberries, garlic, butter (V, GFI, N)	15
Duck fat baby potatoes, sumac, chives (DF, GFI)	15
Chunky fries, basil salt, garlic aioli, ketchup (V, GFI)	15

Cheese & Desserts

Cheese, crackers, honeycomb, seasonal fruit, chutney (V, GFIO)	26
White chocolate mousse, dark chocolate sphere, marshmallow cream, berries, chocolate soil (V, GFI)	19
Vanilla crème brûlée, pistachio biscotti (V, N, GFIO)	19
Dark chocolate truffles (V, GFI)	12
Gelato of the day (scoop) – ask your server (VGO)	8

KIDS (12 years and under / 10am - 10pm)

Cup of soup, warm bread (V, GFO)	10
Pizza - <i>ham & cheese or margherita</i> (V)	12
Fried chicken, salad, tomato sauce	14
French fries, tomato sauce (V)	8
Chocolate sundae (V)	8

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