

ACHERON

ALL DAY (10am - 5pm)

Thick-cut fries, basil salt, garlic aioli, tomato sauce (V, GFI)	12
Soup of the day, toasted ciabatta (V, GFIO)	19
Dip of the day, grilled flat bread, herb oil (GFIO, V)	21
Farm style winter root salad, broccoli, feta, pecans, mix seeds, smoky tahini dressing (GFI, VGO, V)	28
<i>add chilli & 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)	35
Chilli & garlic marinated prawns, avocado salsa, confit of heirloom tomato, grilled ciabatta	23
Fried Chicken, Korean barbeque glaze, kimchi mayo, pickled red onion (GFIO)	23
Seafood chowder - smoked fish, mussels, squid, prawn, toasted ciabatta	24
170g Beef Wagyu Burger, brioche, chili & tomato relish, pickles, lettuce, bacon, caramelised onion smoked cheddar cheese, thick-cut fries, aioli	35
Gochujang glazed Chicken Burger, brioche, swiss cheese, roasted sesame coleslaw, tomato, thick-cut fries,	32
Sticky toffee date pudding, hokey pokey, candied walnuts, chantily cream, (N, V)	19
Pistachio Panna cotta, lemon & passionfruit puree, almond crumble (GFI, V, N)	19
Hand craft 56.5% cocoa Belgium Dark chocolate truffles (V, GFI)	<i>3 pieces</i> 17
Gelato of the day (2 scoops) – ask our team (GFI, V, VGO)	14

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, Mint	5.5
Hot Chocolate, Chai Latte	Sm 5.5 Lg 6.5
Iced Coffee, Iced Mochaccino, Iced Chocolate	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, Tonic Water	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
Dip of the day, grilled flat bread, herb oil (GFIO, V)	21
Pumpkin, feta & thyme arancini, romesco, pecorino, salsa verde (V, N)	21
Chilli & garlic marinated prawns, avocado salsa, confit of heirloom tomato, grilled ciabatta	23
Fried Chicken, Korean barbeque glaze, kimchi mayo, pickled red onion (GFIO)	23
Seafood chowder - smoked fish, mussels, squid, prawn, toasted ciabatta	24

Mains

Farm style winter root salad, broccoli, feta, pecans, mix seeds, smoky tahini dressing (GFI, VGO, V)	28
<i>add chilli & garlic tiger prawns (GFI)</i>	9
<i>add grilled chicken tenderloin (GFI)</i>	9
Casarecce pasta, smoked red pepper emulsion, sundried tomato pecorino, pine nuts (V)	30
<i>add chilli & 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)	35
170g Beef Wagyu Burger, brioche, chili & tomato relish, pickles, lettuce, bacon, caramelised onion smoked cheddar cheese, thick-cut fries, aioli	35
Gochujang glazed Chicken Burger, brioche, Swiss cheese, roasted sesame coleslaw, tomato, thick-cut fries	32
12hr Slow Braised Lamb shank, mashed agria, cashew & mint pesto, baby carrots (GFI)	41
Pork Belly Porchetta, kumara puree, broccolini, saffron apple chutney, cider jus (GFI)	42
180g Pan fried Salmon, chorizo & butterbean cassoulet, petite seasonal salad, herb yogurt (GFI)	46
250g Canterbury Angus Beef sirloin, garlic & herb Fondant potato, broccolini, porcini jus (GFI)	49

Sides

Farm style winter root salad, broccoli, feta, pecans, mix seeds, smoky tahini dressing	15
Garlic & herb Fondant potatoes, grana padano, herb oil, chives (GFI, V)	15
Thick-cut fries, basil salt, garlic aioli, tomato sauce (V, GFI)	12
Charred Broccoli, romesco, feta, slivered almonds, paprika oil, (GFI, N, V)	15

Desserts & Cheese

Sticky toffee date pudding, hokey pokey, candied walnuts, chantily cream, (N, V)	19
Pistachio Panna cotta, lemon & passionfruit puree, almond crumble (GFI,V,N)	19
Hand craft 56.5% cocoa Belgium Dark chocolate truffles	3 pieces 17
Gelato of the day (2 scoops) – ask our team (GFI, V, VGO)	14
Local cheese, crackers, honeycomb, seasonal fruit, chutney (V, GFIO)	30

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