

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 & 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 & 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 & 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 & 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)	34
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

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