

# ACHERON

## BREAKFAST (6am - 10.30am)

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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
Smoked bacon, sausage, scrambled egg, tomato, mushroom, sourdough (DFO, GFO)	24

## ALL DAY (10.30am - 5pm)

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Soup of the day, toasted ciabatta, garlic butter (V, GFO)	16
Fried cauliflower, dukkah, jalapeño cream (GF, VGO)	17
Eggplant & chickpea arancini, radish, peri-peri mayo' (V, GF, VGO)	18
Wood-roasted eggplant, smoked ratatouille, spinach, feta, pickled onion, baba ghanoush (V, VGO)	30
Chipotle fried chicken, pickled red onion, Kewpie mayo' (GF)	20
Tiger prawns, garlic, lemon, green chilli verde (GF)	23
48-hour BBQ beef brisket burger, crispy onion rings, gherkins, mayo', fries (GFO)	32

## DRINKS

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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
Water: Still, Sparkling		8
Three Boys Kombucha: Ginger & Turmeric, Wild Strawberry		8
Juice: Orange, Apple, Pineapple, Cranberry, Tomato		6
Coke, Coke No Sugar, Sprite, Ginger Beer   Lemon, Lime & Bitters		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

# ACHERON

## DINNER (5pm - 10pm)

### Starters

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Stuffed ficelle, garlic butter (V)	12
Soup of the day, toasted ciabatta, garlic butter (V, GFO)	16
Fried cauliflower, dukkah, jalapeño cream (GF, VGO)	17
Eggplant & chickpea arancini, radish, peri-peri mayo' (V, GF, VGO)	18
Chipotle fried chicken, pickled red onion, Kewpie mayo' (GF)	20
Tiger prawns, garlic, lemon, green chilli verde (GF)	23

### Mains

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Wood-roasted eggplant, smoked ratatouille, spinach, feta, pickled onion, baba ghanoush (V, VGO)	30
48-hour BBQ beef brisket burger, crispy onion rings, gherkins, mayo', fries (GFO)	32
Soda battered fish, fries, crushed pea, tartare	34
Confit duck, cauliflower purée, plum gel, jus (GF)	38
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

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Chef's salad of the day (V)	10
Fries, grana padano (V)	12
Wood-roasted pumpkin, dukkah, smoked hummus (V)	14
Charred broccolini, dukkah, olive oil, tahini yoghurt (V)	14

### Desserts

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Deconstructed banoffee cheesecake, strawberry sorbet, plum gel, biscuit crumb (V, GFO)	18
Dark chocolate pudding, Cointreau plum, vanilla ice cream	18
Sorbet selection (ask your server for today's flavours) (VG, DF)	16
Selection of local cheese, crackers, preserves (V)	24

## KIDS (12 years and under / 10.30am - 10pm)

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Cup of soup, warm bread (V, GFO)	10
Pizza - <i>ham &amp; 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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