

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
Grilled pita, charred cauliflower hummus, dukkah, paprika oil (V, N)	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)	28
Pepperoni pizza – Napoli sauce, mozzarella, Hungarian pepperoni (GFIO)	28
Tempura battered market fish, thick-cut fries, garden salad, tartare (GFIO)	38
Seafood chowder – smoked fish, mussels, squid, prawns, toasted ciabatta	Rg 26 Lg 38
Southern fried chicken, pickles, mango & habanero glaze, paprika salt, chipotle aioli (GFIO)	21
Wagyu beef burger, streaky bacon, smoked Swiss cheese, relish, hickory sauce, garlic aioli, thick-cut fries	32
Sticky date pudding, caramelised milk, hokey pokey, maple & walnut gelato (V, N)	20
Dark chocolate truffles (V, GFI)	14
Gelato of the day (scoop) – ask our team (V, VGO)	8

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	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
Grilled pita, charred cauliflower hummus, dukkah, paprika oil (V, N)	19
Grilled cottage cheese, pickled fennel, orange, pomegranate, coriander (V, N, GFI)	21
Southern fried chicken, pickles, mango & habanero glaze, paprika salt, chipotle aioli (GFIO)	21

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
Caramelised onion & chilli bucatini, pecorino, Italian parsley, artichoke, heirloom tomato (V, GFIO)	36
<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
Tempura battered market fish, thick-cut fries, garden salad, tartare (GFIO)	38
Seafood chowder – smoked fish, mussels, squid, prawns, toasted ciabatta	Rg 26 Lg 38
Wagyu beef burger, streaky bacon, smoked Swiss cheese, relish, hickory sauce, garlic aioli, thick-cut fries (GFIO)	32
Philly cheese steak roll – braised beef short rib, mozzarella, pickles, hickory sauce, ranch dressing coleslaw, thick-cut fries	38

Local grill | includes your choice of one side dish

180g Akaroa salmon fillet, miso & chive butter	46
Chicken supreme, cream cheese & cranberry filling, Marsala wine & mustard sauce	42
200g lamb back strap, Madeira jus	48
250g Canterbury angus beef sirloin, porcini jus	46

Sides

Garden goodness salad - spinach, bulgur wheat, cabbage, cauliflower, seed mix, cranberries, lemon dressing (V, DF, N)	16
Vegetable panache, garlic butter (V, GFI)	16
Thick-cut fries, basil salt, garlic aioli, tomato sauce (V, GFI)	16
Roasted duck-fat potatoes, chives, sumac (GFI)	16

Desserts & Cheese

Dark chocolate fondant, chantilly cream, vanilla bean ice cream, berries, chocolate soil (V)	20
Sticky date pudding, caramelised milk, hokey pokey, maple & walnut gelato (V, N)	20
Dark chocolate truffles (V, GFI)	14
Gelato of the day (scoop) – ask our team (V, VGO)	8
Local cheese, crackers, honeycomb, seasonal fruit, chutney (V, GFIO)	28

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.