

**EAT AND
DRINK.**

BREAKFAST

Served from 6am to 10am

BUFFET

- Full Buffet** 29
Your selection from the Hot Buffet – which includes eggs, bacon, sausages, tomatoes, mushrooms, baked beans & hash browns – as well as the Continental Buffet & filter coffee, tea & juice
- Continental Buffet** 20
Includes a selection of cheese, cereal, fruit, yoghurt, toast & condiments, pastries, filter coffee, tea & juice
- Express** 12
Selection of toast & condiments, pastries, filter coffee, tea & juice

À LA CARTE

- Eggs on Toast (v)** 12
Eggs cooked to your liking, sourdough bread
- Big Breakfast** 19
Eggs cooked to your liking, streaky bacon, sausages, grilled tomatoes, sautéed mushrooms, baked beans, hash browns, sourdough bread
- Veggie Breakfast (v)** 19
Eggs cooked to your liking, grilled halloumi, wilted spinach, grilled tomatoes, sautéed mushrooms, baked beans, hash browns, sourdough bread
Vegan option available
- 3 Egg Omelette** 19
Your choice of 3 fillings – smoked salmon, ham, chicken, onion, tomato, mushrooms, baby spinach, mozzarella cheese – sourdough bread
- French Toast** 19
Jam & Nutella bread, streaky bacon, caramelized banana, whipped cream, maple syrup, seasonal fruit
- Eggs Benedict** 21
Poached eggs, wilted spinach, your choice of – smoked salmon, bacon or avocado & mushrooms – hollandaise sauce, English muffin

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

SIDES

Streaky Bacon	4
Grilled Tomato	4
Sautéed Mushrooms	4
Grilled Halloumi	4
Eggs (cooked to your liking)	6
Sourdough Bread	6
Hollandaise	3

DRINKS

Espresso Coffee	small 4.8 / large 5.5
Short Black, Long Black, Americano, Macchiato, Flat White, Latte, Cappuccino, Mochaccino	
Tea	4.5
Earl Grey, English Breakfast, Camomile, Green, Lemon, Peppermint	
Other	small 4.8 / large 5.5
Hot Chocolate, Chai Latte	

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

LUNCH

Served from 10am to 3pm

LUNCH

Garlic and Herb Oil Stuffed Bread (v) Chimichurri, salsa rosso	12
Seafood Chowder Loaded with seafood, smoked salt croûtons	19
Summer Salad (g/n) Smoked chicken, garden leaves, cherry tomatoes, avocado, bell peppers, red onion, toasted pine nuts, white balsamic reduction <i>Vegan option available</i>	19
Beef Short Rib Sticky beef rib, Peking cabbage, celeriac, merlot jus	24
Club Sandwich Fresh or toasted with your choice of 3 fillings – smoked chicken, ham, onion, tomato, cheese – thick cut fries	27
Beef Burger Homemade beef patty, smoked cheese, crisp lettuce, sunny side up egg, tomatoes, 50° beetroot, caramelized onion, chipotle mayo, thick cut fries	27
Chicken and Brie Burger Peri-peri grilled chicken breast, streaky bacon, brie, crisp lettuce, tomatoes, plum sauce, thick cut fries	27
Falafel Burger (v) Homemade falafel patty, crisp lettuce, tomatoes, capsicum hummus, tzatziki, thick cut fries	27
Crab and Asparagus Risotto Smoked paprika & bacon crumb, parmigiano	29
Fish and Chips Catch of the day – beer battered or pan fried – garden salad, thick cut skin on fries, tartare sauce	29
Murgh Makhani (Butter Chicken) - Sudima Hotels' Signature Dish Served mild, medium or hot with fragrant basmati rice, poppadum, raita & naan bread	29
Stuffed Portobello Mushroom (v) Falafel stuffed portobello, aglio e olio pepperoncini orzo, wilted spinach, salsa verde cream, fried shallots	29

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

DESSERTS

Trio of Sorbet (g/n)

16

Lemon, raspberry & mango sorbets, honey toasted nuts, fruit gel, honey comb

Seasonal Fruit Platter

Seasonal fruit, flavored yoghurt

1 Person 16

2 People 22

New Zealand Cheese Board (n)

Selection of New Zealand cheeses with grapes, dried fruit, nuts, crackers, sorbet

1 Person 19

2 People 28

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

DINNER

Served from 5pm to 10pm

ENTRÉES

Oysters

Natural or spice battered, with champagne mignonette

Each 4.9

Half Dozen 26

Garlic and Herb Oil Stuffed Bread (v)

12

Chimichurri, salsa rosso

Arancini (v)

16

Organic mushroom, truffle oil, seasoned chèvre

Lamb Popsicles (g)

18

Minced lamb, pickled baby onion, coriander & mint drizzle

Mediterranean Calamari

18

Sumac dusted crispy calamari, zesty mayo

Salmon

19

In-house blueberry & gin cured salmon, smoked paprika & bacon crumb, beetroot gel, capers, rye crostini

Seafood Chowder

19

Loaded with seafood, smoked salt croûtons

Seared Scallops (g)

19

Mānuka honey reduction, carrot & ginger purée, lime foam

Summer Salad (g/n)

19

Smoked chicken, garden leaves, cherry tomatoes, avocado, bell peppers, red onion, toasted pine nuts, white balsamic reduction

Vegan option available

Beef Short Rib

24

Sticky beef rib, garden greens, sauerkraut, celeriac, BBQ sauce

(d) dairy free (g) gluten free (n) contains nuts (v) vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

MAINS

Murgh Makhani (Butter Chicken) – Sudima Hotels' Signature Dish	31
Served mild, medium or hot with fragrant basmati rice, poppadum, raita & naan bread	
Crab and Asparagus Risotto	32
Smoked paprika & bacon crumb, parmigiano	
Homemade Spinach Fettuccini (v)	32
Portobello, button & wild mushrooms, cream sauce, ground porcini, truffle oil	
Stuffed Portobello Mushroom (v)	32
Falafel stuffed portobello, aglio e olio pepperoncini orzo, wilted spinach, salsa verde cream, fried shallots	
Market Fish (g)	36
Curried cauliflower textures, summer greens, cherry tomato & olive salsa, beurre blanc	
Pork Belly	37
Twice cooked pork belly, pickled cabbage, de-hydrated apple, mānuka honey ginger reduction, granny smith purée, gravy	
Chicken Breast	38
Peri-peri marinated, confit garlic mash, summer greens, creamy mushroom sauce	
Duck Breast	38
Earthy beetroot salad, summer greens, rich cherry jus	
Lamb Rump (g)	38
Roasted red potatoes, summer greens, pea & mint spread, garden herbed EVO, jus	
Rib Eye	38
300g steak, crushed baby potatoes, confit baby carrots, truffle purée, garlic butter	
Venison Crude (g)	39
Prosciutto wrapped short loin, beetroot au gratin, grilled baby celeriac, new season peas, oak cask jus	
Beef Burger	27
Homemade beef patty, smoked cheese, crisp lettuce, sunny side up egg, tomatoes, 50° beetroot, caramelized onion, chipotle mayo, thick cut fries	
Chicken and Brie Burger	27
Peri-peri grilled chicken breast, streaky bacon, brie, crisp lettuce, tomatoes, plum sauce, thick cut fries	
Falafel Burger (v)	27
Homemade falafel patty, crisp lettuce, tomatoes, capsicum hummus, tzatziki, thick cut fries	

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

SIDES

Garden Salad	8
Seasonal Steamed Vegetables	8
Confit Baby Carrots	8
Sautéed Mushrooms	4
Duck Fat Potatoes & Chorizo	8
Caramelized Onion Jam	3
Naan Bread	4

(d) dairy free **(g)** gluten free **(h)** halal **(n)** not a nut **(v)** vegetarian

All prices include GST. A surcharge of 25% applies to all credit card transactions.

DESSERTS

Salted Chocolate Delice 16

Macadamia crumble, coffee mousse, rum crème fraîche

Trio of Sorbet (g/n) 16

Lemon, raspberry & mango sorbets, honey toasted nuts, fruit gel, honey comb

White Chocolate Crèmeux and Rhubarb 16

Scottish bread, white chocolate crèmeux, rhubarb, confit orange, berry dust

Seasonal Fruit Platter

Seasonal fruit, flavored yoghurt

1 Person 16

2 People 22

New Zealand Cheese Board (n)

Selection of New Zealand cheeses with grapes, dried fruit, nuts, crackers, sorbet

1 Person 19

2 People 28

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

BAR SNACKS

Served from 3pm to 11pm

BAR SNACKS

Trio of Dips (v)	12
Stuffed breads, chimichurri, salsa rosso, in-house whipped garlic butter	
Seafood Basket	15
Crumbed scallops, mussel, squid rings, shrimps, fish bites	
Arancini (v)	16
Organic mushroom, truffle oil, seasoned chèvre	
Lamb Popsicles (g)	18
Minced lamb, pickled baby onion, coriander & mint drizzle	
Mediterranean Calamari	18
Sumac dusted crispy calamari, zesty mayo	
Veggie Board (v)	29
Arancini, fried potato skins, falafels, veggie spring rolls, garlic & herb stuffed flat bread, thick cut fries	
Antipasto Board	40
Prosciutto, pastrami, salami, chorizo, cheese, olives, sun-dried tomato, dried fruit, salsa verde, crostini	

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.



KIDS

Served from 10am to 11pm

WHAT'S FOR DINNER?

Crispy Fish Fingers	9
With garden fresh salad, shoestring fries & lemon mayo dip	
Chicken Tenders	9
With garden fresh salad & shoestring fries	
Mini Beef Burger	9
With lettuce, cheese & tomato, served with shoestring fries	
Macaroni and Cheese	9

CAN I PLEEEEEEASE HAVE DESSERT?

Mini Banana Split	6
With vanilla & chocolate ice-cream, topped with chocolate sauce	
Rocky Road	6
A chocolate & marshmallow kiwi classic, with cream & chocolate sauce	

BUT I DON'T WANT WATER!

Traffic Light	4
Orange juice, raspberry cordial & a dash of green colouring	
Juices / Soft Drinks	4

I'M REEEEEEALLY HUNGRY!

Choice of a main, dessert & drink	15
--	----

(d) dairy free **(g)** gluten free **(n)** contains nuts **(v)** vegetarian

All prices include GST. A surcharge of 2% applies to all credit card transactions.

COCKTAILS

CLASSICS

Bloody Mary	15
Vodka, Worcestershire sauce, tomato juice, tabasco	
Cosmopolitan	15
Vodka, Cointreau, lime juice, cranberry juice	
Pina Colada	15
Rum, Malibu, cream, pineapple juice	
Long Island Ice Tea	18
Vodka, gin, triple sec, tequila, Bacardi, lime juice, coke	
Martini	18
Gin, dry vermouth, fresh olives	

MIXOLOGIST CREATIONS

Botanical South Side	15
Rum, lime juice, mix of coriander & mint, soda water	
Cherry Blossom	15
Gin, cherry elderflower, bitters, fresh lemon, pineapple juice	
Espresso Martini	15
Kahlua, vodka, shot of espresso	
Johnnie Collins	15
Johnnie Walker, crushed apple, ginger, mint, topped with lime soda	
Midnight Bliss	15
Vodka, blue curacao, lime juice, lemonade	

DESSERT TWIST

Tequila Candy	15
Tequila, cognac, Cointreau, caramel syrup	
Tiramisu	15
Baileys, Kahlua, vodka, dusted with cocoa powder	