

## SMALL BITES

### TRUFFLE & PARMESAN FRIES

12

Garlic aioli **(G)**

### MAC & CHEESE

20

Cheesy mushroom sauce **(G, V)**

### LOADED WEDGES

20

Seasoned wedges, bacon, mozzarella, pesto sour cream **(G)**

### ARTISAN BREAD PLATER

18

Smoked butternut, black garlic cashew hummus  
& honey butter **(G, V, N)**

### TARO PUFF

24

Salted coconut sauce **(G, V)**

### SALT & PEPPER CALAMARI

20

Garlic aioli **(G)**

### SOUTHERN-SPICED CHICKEN TENDERS

20

Peri peri aioli **(G)**

### CRUMBED CAMEMBERT

24

Cranberry sauce **(G, V)**

Please advise our team of any allergies or dietary requirements

G- Contains Gluten

V- Vegetarian

N - Contains Nuts

## LARGE PLATES

### WELL-BEING SALAD

Smoked butternut hummus, edamame, quinoa, grilled halloumi, baby spinach, beetroot, avocado, goji berry, walnut & mixed pumpkin & sunflower seeds, salad balsamic lemon oil **(G, V)** **28**

**Add: Smoked chicken 6 | Prawn 9**

### OYSTER MUSHROOM SHAWARMA

Garlic mayo, tahini, pickles, & sumac onions **(G, V)** **28**

### CAESAR SALAD

Cos lettuce, bacon, poached egg, basil pesto croutons, Caesar dressing, Parmesan cheese **(G, N)** **28**

**Add Smoked Chicken 6**

### EGGPLANT TONKATSU

Whole roasted eggplant in a crisp panko crust, sweet-savory tonkatsu sauce, fresh cabbage, carrot, radish & apple salad **(G, V)** **32**

### CAULIFLOWER TABBOULEH

Twice cooked cauliflower wedge, cauliflower hummus, pickled saffron cauliflower, roast almond, goji berry, labneh **(V)** **28**

### CLUB SANDWICH

Bacon, lettuce, tomato, avocado & Swiss cheddar club sandwich, Garlic aioli & fries **(G)** **32**

### BBQ SMOKED BLACK ANGUS BEEF BURGER

Grilled portobello mushroom, crispy bacon, blue cheese, onion rings, garlic aioli & fries **(G)** **32**

### SOUTHERN FRIED CHICKEN BURGER

Swiss cheddar, pineapple, bacon, crisp garden salad, tomato relish, jalapeno aioli & fries **(G)** **32**

### SMOKED CHICKEN FETTUCCINI

Streaky bacon & mushroom pasta with basil pine nut pesto & sundried tomato cream & black garlic butter baguette **(G)** **34**

### CATCH OF THE DAY

Battered or grilled fish fillet served with fries, tartare, tomato sauce, salad greens **(G)** **36**

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## DESSERTS

### BAKED DARK CHOCOLATE & COINTREAU TART

18

Rocher ice cream **(G)**

### STICKY DATE PUDDING

18

Butterscotch sauce, vanilla bean ice cream **(G)**

### BAKED BLUEBERRY CUSTARD TART

18

Rocher ice cream **(G)**

## SELECTION OF GINELLI'S

One, two or three scoops

8/16/22

**GELATO** Forest Berry  
Rocher

**SORBET** Raspberry & Pomegranate  
Tropical Mango

**ICE CREAM** Vanilla Bean  
Coconut

## SELECTION OF NEW ZEALAND CHEESE

Two Choices **30** | Three Choices **43**

served with an assortment of crackers, candied almonds & walnut & seeds **(G, V, N)**

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## ENTREE

|                                                                                                                              |           |
|------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>ARTISAN BREAD PLATTER</b>                                                                                                 | <b>18</b> |
| Smoked butternut, black garlic & cashew hummus, honey butter <b>(G, N)</b>                                                   |           |
| <b>MISO NOODLE BOWL</b>                                                                                                      | <b>22</b> |
| Creamy miso-garlic broth, seared tofu & charred tender stem broccoli <b>(V)</b>                                              |           |
| <b>OYSTER MUSHROOM SHAWARMA</b>                                                                                              | <b>28</b> |
| Garlic mayo, tahini, pickles, & sumac onions <b>(G, V)</b>                                                                   |           |
| <b>CAULIFLOWER TABBOULEH</b>                                                                                                 | <b>28</b> |
| Twice cooked cauliflower wedge, cauliflower hummus, pickled saffron cauliflower, roast almond, goji berry, labneh <b>(V)</b> |           |
| <b>CURED MALBOROUGH SALMON</b>                                                                                               | <b>30</b> |
| Gin, beetroot & orange cured Marlborough salmon, cucumber, feta crumb, mandarin, radish, cherry tomato, saffron aioli        |           |

## GRILL

All proteins are served with smoked brisket croquette, baby carrots, beetroot caviar, oyster mushroom, horseradish cream & red wine jus **(G,)**

|                                          |           |
|------------------------------------------|-----------|
| <b>CENTRAL OTAGO CHAR SIU PORK BELLY</b> | <b>55</b> |
| <b>CENTRAL OTAGO LAMB RUMP</b>           | <b>55</b> |
| <b>BLACK ANGUS EYE FILLET</b>            | <b>65</b> |
| <b>SOUTHERN STATION WAGYU BEEF RUMP</b>  | <b>65</b> |

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## MAINS

### **BBQ SMOKED BLACK ANGUS BEEF BURGER** 32

Manuka BBQ smoked Black Angus beef burger, grilled Portobello mushrooms, crispy bacon, Danablu cheese, onion rings, garlic aioli & fries **(G)**

### **SOUTHERN FRIED CHICKEN BURGER** 32

Swiss cheddar, pineapple, bacon, crisp garden salad, tomato relish, jalapeno aioli & fries **(G)**

### **EGGPLANT TONKATSU** 32

Whole roasted eggplant in a crisp panko crust, sweet-savory tonkatsu sauce, fresh cabbage, carrot, radish & apple salad **(G, V)**

### **TUSCAN ROASTED PUMPKIN SALAD** 32

Double baked pumpkin, smoked butternut, black garlic & cashew hummus, walnut, goji berry, dried cranberry, baby leaves, Tuscan tomato sauce, pumpkin seed, garden herb oil **(V)**

### **FREE RANGE CHICKEN** 42

Sun-dried tomato, spinach & hazelnut roulade, smoked streaky bacon, green beans, orzo pasta & cardamom soy **(G)**

### **NORI-WRAPPED MARLBOROUGH SALMON** 46

Sour cream, chive & black garlic mash, slow roasted tomato, baby carrot, cucumber, radish & cardamom soy **(G)**

## SIDES

### **BLACK GARLIC BUTTER BAGUETTE (G, V)** 11

### **TRUFFLE & PARMESAN FRIES** 12

Garlic aioli **(G)**

### **GARDEN SALAD (V)** 18

### **MAC & CHEESE** 20

Cheesy mushroom sauce **(G, V)**

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## A LA CARTE BREAKFAST

### EGGS ON TOAST

Your choice of breads, white sourdough | mixed grain | \*gluten free bread  
add bacon **(G, V)**

18

### GREEK YOGHURT

Red wine & cinnamon poached pears, blueberry, chia & coconut,  
mixed nuts, manuka honey & almond granola **(G, V, N)**

18

### BRIOCHE FRENCH TOAST

Streaky bacon, caramelized banana, maple syrup & mascarpone cream **(V on request) (G)**

22

### SHAKSHOUKA

Free range eggs, roast capsicum, red onion, mixed beans & basil with  
lightly spiced tomato sauce, black garlic butter baguette  
**(V, DF on request)**  
add chorizo **3**

26

### OMELETTE

Open style smoked salmon, smoked chicken or bacon, free range eggs with  
semi-dried tomato, spinach, horseradish sour cream, pea tendrils  
**(V, DF on request)**

26

### ACACIA BIG BREAKFAST

Eggs your way, bacon, sausages, hashbrown, mushrooms, baked beans  
with your choice of bread **(G)**

26

### EGGS BENEDICT

2 poached free range eggs w/ hollandaise sauce, English muffins  
& your choice of smoked ham, smoked salmon, bacon or sautéed spinach  
**(G)**

28

## BARISTA COFFEE

REGULAR

5.50

LARGE

6.50

ALTERNATIVE DAIRY

0.80

soy | almond | oat | coconut

DILMAH EXCEPTIONAL TEA RANGE

6.00

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\*Gluten Free Bread sourced locally

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# ROOM SERVICE

AVAILABLE 10:30AM - 11PM DAILY

## TO START

### ARTISAN BREAD PLATER

Smoked butternut, black garlic cashew hummus & honey butter **(G, V, N)**

18

## LARGE PLATES

### LOADED CHILLI DOG

Pork & fennel dog topped with chilli con carne, mozzarella, jalapeno sour cream & fries (G)

28

### CAESAR SALAD

Cos lettuce, bacon, poached egg, basil pesto croutons, Caesar dressing, Parmesan cheese (G) **Add Smoked Chicken 6**

28

### WELL-BEING SALAD

Smoked butternut hummus, edamame, quinoa, grilled halloumi, baby spinach, beetroot, avocado, goji berry, walnut & mixed seed salad balsamic lemon oil **(G, V)**

28

### FREE RANGE CHICKEN

Sun-dried tomato, spinach & hazelnut roulade, smoked streaky bacon, green beans, orzo pasta & cardamom soy (G)

42

### BBQ SMOKED BLACK ANGUS BEEF BURGER

Grilled Portobello mushroom, crispy bacon, blue cheese, onion rings, garlic aioli & fries **(G)**

32

### SOUTHERN FRIED CHICKEN BURGER

Swiss cheddar, pineapple, bacon, crisp garden salad, tomato relish, jalapeno aioli & fries **(G)**

32

### NORI-WRAPPED MARLBOROUGH SALMON

Sour cream, chive & black garlic mash, slow roasted tomato, baby carrot, cucumber, radish & cardamom soy (G)

46

### SMOKED CHICKEN FETTUCCINI

Streaky bacon & mushroom pasta with basil pesto & sundried tomato cream & black garlic butter baguette

34

### CATCH OF THE DAY

Battered or grilled fish served with fries, tartare, tomato sauce & salad greens **(G)**

36

### BLACK ANGUS EYE FILLET

smoked brisket croquette, baby carrots, beetroot caviar, oyster mushroom, horseradish cream & red wine jus **(G,**

62

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## ALL DAY LIGHT MENU

|                                                                                                                                                                                       |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>TRUFFLE &amp; PARMESAN FRIES (G)</b>                                                                                                                                               | <b>12</b> |
| <b>SEASONED WEDGES, SWEET CHILLI SAUCE &amp; SOUR CREAM (G, V)</b>                                                                                                                    | <b>16</b> |
| <b>HAM, CHEESE &amp; TOMATO TOASTIE WITH FRIES (G)</b>                                                                                                                                | <b>18</b> |
| <b>CHEESE &amp; TOMATO MARGARITA PIZZA (G, V)</b>                                                                                                                                     | <b>18</b> |
| <b>MANUKA SMOKED CHICKEN FETTUCCINI</b><br>Streaky bacon & mushroom pasta with basil pesto & sundried tomato cream & black garlic butter baguette                                     | <b>34</b> |
| <b>OYSTER MUSHROOM SHAWARMA</b><br>Garlic mayo, tahini, pickles, & sumac onions <b>(G, V)</b>                                                                                         | <b>28</b> |
| <b>CAULIFLOWER STUDY</b><br>Twice cooked cauliflower wedge, danablu cheese & cauliflower hummus, pickled saffron cauliflower, cauliflower tabbouleh, roast almond, goji berry, labneh | <b>28</b> |
| <b>MAC &amp; CHEESE</b><br>Cheesy mushroom sauce <b>(G, V)</b>                                                                                                                        | <b>20</b> |
| <b>BAKED DARK CHOCOLATE &amp; COINTREAU TART</b><br>Rocher ice cream <b>(G)</b>                                                                                                       | <b>20</b> |
| <b>STICKY DATE PUDDING</b><br>Butterscotch sauce, vanilla bean ice cream <b>(G)</b>                                                                                                   | <b>20</b> |
| <b>SEASONAL FRUIT PLATE</b>                                                                                                                                                           | <b>18</b> |

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