

# Level One

K E L V I N H O T E L

Craft, Cocktails + Dining

## Tapas / Small Share Plates

<b>Tamarind Glazed Chicken Nibbles</b>	\$19
With a side of Asian slaw topped with crispy shallots (DF)	
<b>Southwest Baby Back Ribs</b>	\$27
In a Smoky barbeque sauce topped with chimichurri (DF)	
<b>Potato Fish Cakes</b>	\$16
Potato fish cakes with lashings of smoked hoki served with an Asian slaw topped with garlic aioli (DF)	
<b>Breads &amp; Dips</b>	\$17.50
Toasted ciabatta sourdough served with a selection of house made dips (V)	
<b>Marlborough Mussels</b>	500g \$22    1kg \$36
Marlborough mussels in a garlic white wine sauce served with ciabatta sourdough	
<b>Level One Garden Salad</b>	\$16
Seasonal lettuce mixed with cherry tomatoes, cucumber, olives and parmesan served with a mustard dressing and aioli (GF)	
<b>Seafood Chowder</b>	\$20
Creamy with a selection of seafood served with garlic bread (GF)	
<b>Truffle Fries</b>	\$14
Golden fries tossed in black truffle oil and parmesan topped with parsley (V)	
<b>Salt &amp; Pepper Calamari</b>	\$21
On a bed of seasonal lettuce, edamame and slaw with a side of aioli (GF   DF)	
<b>Duck Liver Pate</b>	\$18
With red currant and ginger jelly served with crostini	
<b>Garlic Bread</b>	\$10
Toasted ciabatta sourdough topped with garlic butter	
<b>Soup of the Day</b>	\$16
Ask your server for today's special	

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## *Mains*

Mains are served with garlic roast potato and your choice of green salad or steamed vegetables

<b>Lamb Rump</b>	\$43
225grm lamb rump on a bed of celeriac puree served with pomegranate jus (GF   DF)	
<b>Pure South Scotch Fillet</b>	\$47
300grm cooked to your liking served with potato dauphinoise and your choice of sauce red wine sauce / mushroom sauce / garlic butter (GF)	
<b>Venison Loin</b>	\$42
Served with smoked butternut puree, apple and raisin chutney and pomegranate jus (GF   DF)	
<b>Chicken Breast</b>	\$37
Pan seared chicken breast served with white bean cassoulet and sauteed silver beet	
<b>Crispy Pork Belly</b>	\$38.50
Tender pork belly served with kumara ginger mash and a side of asian apple slaw topped with soy caramel sauce	
<b>Cauliflower Steak</b>	\$33
Roasted cauliflower on a bed of butter bean puree topped with chimichurri (V   GF   DF)	
<b>Fish of the Day</b>	\$40.50
Ask your server for today's special (GF)	
<b>Roast of the day</b>	\$34
Slow roasted cut of the day served with roasted potatoes, steamed seasonal vegetables with jus and condiments (GF   DF)	

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*Sides*

**Roasted Potato**

\$12

Roasted garlic | Marlborough Sea salt | Rosemary (GF|DF)

**Steamed Seasonal Vegetables**

\$9

Selection of seasonal vegetables lightly steamed

**Eggs**

\$7

Two eggs fried to your liking

**Onion Rings**

\$8.50

Crispy onion rings served with dipping sauce

**GF = Gluten Free / DF = Dairy Free / V = Vegetarian / VN = Vegan. Please let your server know of any allergies**

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*Desserts*

<b>Mango Passionfruit Bombe</b>	\$15
Passionfruit ripe flavours served with house made vanilla gelato and mango sorbet topped with Italian meringue and coconut rum	
<b>Chocolate Fondant</b>	\$15
With a spiced compote topped with chocolate soil served with vanilla bean ice cream	
<b>Affogato</b>	\$15
Vanilla bean ice cream topped with freshly brewed coffee and liqueur <b>(GF)</b>	
<b>Sundae</b>	\$15
Vanilla bean ice cream topped with whipped Cream and your choice of flavouring chocolate / mixed berry / passionfruit / caramel <b>(GF)</b>	
<b>Poached Pear</b>	\$15
Lightly poached in a white wine saffron served with vanilla bean ice cream <b>(GF   VG option)</b>	
<b>Merchant Antipasto Platter for 2</b>	\$34
Ham Leg   Chorizo   Duck pate   Cornichons   Sundried tomato   Ciabatta   Crostini	
<b>Merchant Cheese Platter</b>	\$32
Whitestone cheese selection   Ploughman relish   Honeycomb   Crostini	

*After Dinner Drinks*

**Liqueur Coffee:** Jameson's / Kahlua / Drambuie / Beefeater Gin / Absolut Vodka / Appleton's  
Single Estate Blend / Baileys / Affagato