

BREAKFAST - Till 3PM

KIWI MASS BREKKIE

As big as it gets! Fried eggs on toast with hashbrowns, bacon, tomato and sausages

AMERICAN HASH BROWN STACK - (DF)

Bacon, egg lettuce, tomato and aioli stacked between two golden hash browns

NYC EGGS BENEDICT - (GF)

Two fluffy poached eggs with ham, served on a bed of baby spinach, with on a toasted bun and drizzled with our creamy hollandaise

ENGLISH HERB SCRAMBLED EGGS - (V, GF)

A trio of eggs, scrambled with finely chopped parsley, served on toasted wholegrain bread

ITALIAN TOMATO AND BALSAMIC BRUSCHETTA – (V)

Thick slices of fresh tomato layered on grilled garlic ciabatta, topped with basil leaves drizzled with balsamic vinegar

CANADIAN PANCAKES – (V)

A fluffy stack topped with whipped butter, served with a side of canadian maple syrup

SMALL BITES

ITALIAN GARLIC BREAD – (V)

Toasted ciabatta coupled with lashings of garlic butter

THAI CHEESY SWEET CHILLI FLATBREAD – (V)

Flatbread with sweet chilli sauce and mozzarella cheese, grilled until golden

ITALIAN MUSHROOM AND BLUE CHEESE BRUSCHETTA (V)

Ciabatta grilled with garlic oil topped with pan fried mushrooms, sprinkled with blue cheese and drizzled with hawke bay olive oil

INDIAN THREE PEPPER CHICKEN WITH YOGHURT DRESSING

Creamy pepper marinated chicken thigh, baked and served with indian kachumber (salsa) and crispy papadums

BRAZILIAN CHICKEN COXINHA

(four) Authentic creamy chicken croquettes with smoky paprika, wrapped in a brazilian dough, dipped in breadcrumbs and fried until golden. Served with aioli

JAPANESE PORK TONKATSU

Crispy fried pork schnitzel drizzled with a combination of teriyaki sauce and japanese mayo, served on a bed of coleslaw

BEIJING LAMB SHUAM - (GF)

(three) Tender lamb kebabs, marinated and chargrilled, served on salt and pepper cabbage

MEXICAN SPICY CHICKEN NIBBLES

Five spicy chicken nibbles drizzled with chipotle mayo

TEXAN STICKY RIBS – (DF)

Three of our delicious ribs marinated and baked in our chefs own bbq sauce, served with coleslaw garnish

WIENER'S

*All buns have been made by mawhera's own blanchfields bakery and are renowned on the coast!

GERMAN KETWURST*

Meine gütel famous blackball bratwurst sausage with hot mustard and sauerkraut

BOLOGNA BAGUETTE*

Homemade napoli mince smothered in parmesan and chopped parsley

AMERICAN HOTDOG*

Oh boy! local blackball frankfurter stacked on cheese with old faithfuls american mustard and tomato ketchup - classic american!

SALADS

FRENCH VENISON, PEAR,

WALNUT AND BLUE CHEESE - (GF)

Grilled tender strips of aotearoa venison tossed through baby spinach, caramelised pears, walnuts and blue cheese, with an apple and yoghurt dressing

ISRAELI COUSCOUS WITH SALMON

Panfried 190 grm fillet of nz salmon on an israeli couscous, red onion, capsicum, and baby spinach salad, with a splash of zesty yoghurt dressing

ASIAN PRAWN NOODLE SALAD - (GF)

Eight juicy prawns tossed with fresh asian style vegetables, glass noodles and a tangy vietnamese dressing

THAI BEEF SALAD

Stir fried beef with julienne vegetables, baby corn and tomato, tossed through crispy noodles, thai dressing and garnished with crunchy peanuts

GREEK SALAD – (V)

Chunks of fresh tomato, cucumber, red onion, kalamata olives and feta cheese, drizzled with oregano infused hawke bay olive oil.

MEXICAN STREET CORN SALAD – (V)

Charred corn tossed with black beans, capsicum, red onion and cucumber, served with a chipotle mayo and warm tacos
ADD crispy elephant fish

GOURMET PIZZA

SPANISH CHORIZO

Mozzarella, blackball chorizo, capsicum, red onion and sour cream, garnished with baby spinach leaves

THE IRISH COCK AND PIG

Smoked chicken, bacon, mozzarella with bbq and ranch dressing

THE KIWI CARNIVORE

Ham, cabanossi, salami and bacon, topped with mozzarella with a bbq sauce swirl!

TURKISH LAMB

Minced lamb infused with tomato and a mix of spices, on a bed of baby spinach, drizzled with yoghurt and garnished with parsley

PASTA

THE KINGFISHER

Smoked chicken and mushroom in a creamy pesto sauce, topped with nz parmesan cheese

GREEK AND KEFTÉ

Spaghetti and spicy beef meatballs in a fresh tomato sauce topped with feta cheese, parsley and chives

BURGERS

CHEEKY NZ COW

Housemade nz beef pattie, cheese, bacon, egg, lettuce, beetroot, onion, tomato, aioli and tomato relish

THE COCKY AUSSIE CHICKEN – (GFA)

Crumbed chicken tenders, bacon, lettuce, pineapple, onion, and cheese with honey mustard and aioli

THAI BANG BANG

Housemade nz beef pattie, double smoked cheese, coleslaw and sriracha sauce

THE GOURMET INDIAN

Spice infused lamb mince pattie on a bed of cucumber and tomato strips, served on crispy naan bread, topped with a kachumber (salsa)

MAINS - from 5PM

CITRUS GLAZED NZ SALMON – (DF)

Fresh 190grm salmon fillet glazed with grapefruit, orange and balsamic vinegar, stacked on twice cooked potatoes and served with an orange, celery and baby spinach salad

CRISPY AUSTRIAN CHICKEN SCHNITZEL

Thanks austria! crustal crispy chicken schnitzel served with homemade mushroom sauce, golden fries and coleslaw

NZ GRASSFED 300GM RIBEYE – (GF)

Cooked to your liking, served with fries and coleslaw and your choice of garlic butter, creamy mushroom, or blue cheese sauce

SOUTH ISLAND WEST COAST ELEPHANT FISH MEAL – DF

Only in nz! elephant fish cooked either in a golden monteiths beer batter or pan-fried, served with fries and coleslaw

TEXAN UPSIZED BBQ RIBS – (DF)

Our chefs own recipe! 600gms of melt in the mouth pork ribs in our special bbq sauce served on top of fries with a side of coleslaw

BOMBAY LAMB ON LENTILS AND KIDNEY BEANS – GF

Strips of tender lamb laid on a bed of lentils and kidney beans sauteed in a secret spice blend (ask Raj's mother) and drizzled with garlic yoghurt

CREOLE BLACKENED FISH – (GF)

Succulent elephant fish coated in cajun spices and pan fried until blackened. Served with fries and coleslaw

PAD THAI WITH CHICKEN

Pan fried chicken tossed in noodles and our Hans made pad thai sauce garnished with peanuts and fresh spring onions

CHINESE STYLE STIR FRIED VEGES - (V)

Fresh bok choy, celery, carrots, bean sprouts, baby corn and beans stir fried with soy sauce and served with pan fried noodles

--Add Beef/Chicken

BRUNNER BUTCHERS BOARD

(FEAST FOR 2 OR LIGHT MEAL FOR 4)

Selection of ribeye, ribs (four), blackball sausages (two), tempura lamb shank (one), crispy chicken nibbles, yorkies (four), stacked with wedges and coleslaw, served with a jug of gravy and hot mustard

DESSERTS

- NZ MINI PAVLOVAS WITH LEMON CURD – GF** 10
A kiwi summer classic! fluffy pavs filled with lemon curd, lavished with whipped cream and icing sugar
- PHILADELPHIA LAYERED APRICOT AND GINGER CREAM** 10
Ginger cream pillows layered with ginger biscuit and tangy apricot
- BOSTON BROWNIE – GF** 10
Dense and delicious! our warm chocolate brownie is a pub favourite!
- AMERICAN ROCKY ROAD PIZZA** 15
You read it...a sweet pizzal walnuts, chocolate and marshmallows toasted until golden with a dollop of ice cream!
- ITALIAN AFFOGATO** 13.50
A shot of espresso, vanilla icecream and your choice of kahlua, baileys or frangelico

COCKTAIL DESSERTS

ALL \$15

- RUSSIAN VODKA MUDSHAKE - CHOCOLATE OR CARAMEL**
Moscow made mudshake with vodka, baileys and your choice of chocolate or caramel syrup
- ESPRESSO MARTINI - VODKA/ KAHLUA/COFFEE – DF**
Get your coffee kick! vodka, kahlua and coffee, served with class
- RAINBOW RIM**
Nutella rimmed with 100's and 1000's, filled with vodka and baileys
- THE BEDROOM FARCE**
Rum and vanilla galliano loaded hot chocolate with whipped cream



KOTUKU KANOLA

- STRAIGHTCUT FRIES** large 8 / small 5.5
- CURLY FRIES** with aioli 11
- WEDGES** with sour cream and sweet chilli sauce 11
- BRUNNER BASKET** 19
spring rolls, samosas, chicken nuggets & wontons with chips and aioli
- KINGFISHER BASKET** 24
an assortment of seafood with chips and tartare sauce
- BEER BATTERED ELEPHANT FISH** with tartare sauce 7.5
- BATTERED HOKI FILLET** 4.5
- 4X FISH BITES** 6
- 6X CHICKEN NUGGETS** 7.5
- HOT DOG** 4.5
- SPRING ROLL** 4.5
- TAKEAWAY CHIPS** half 2.8 / full 5.5

LEGEND OF OUR HOTEL

Hotel Lake Brunner is a 1930's historic Hotel, built from locally milled timbers, to service the Tranz Alpine scenic rail journey between the East and West Coasts of the South Island. The Hotel has always provided a warm and friendly welcome to its visitors, who come to enjoy the wonderland of this unspoilt scenic rain forest lake. The Hotel has been lovingly restored, and while still retaining some of the original accommodation, it's main feature these days is the Kingfisher Bar and Restaurant, which continues to offer fabulous food and hospitality in the spirit of Manaakitanga, to all of our guests. The new accommodation suites were added more recently to cater for our visitors who choose to enjoy what is becoming the fastest growing tourist destination on the West Coast. Kia Ora.

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We cater for functions, parties and group events.
Contact: all@hotellakebrunner.co.nz



Hotel
Lake Brunner