

Hāwea Hotel

Lake Hāwea, NZ

breakfast

until 11.30am

Eggs Your Way **\$13.5**

your choice of scrambled, poached, or fried eggs, served w/ toasted ciabatta

Hawea Breakfast **\$20.5**

your choice of scrambled, poached, or fried eggs, served with hash browns, bacon, sausage, mushroom, tomato & toasted ciabatta

vegetarian option available

Eggs Benedict **\$19.5**

poached eggs on toasted ciabatta, hollandaise w/ bacon or mushrooms (available until 3pm)

add house smoked salmon **\$21.5**

Omelette **\$18.0**

creamy eggs served on toasted ciabatta w/ two options of fillings:

bacon, cheese & tomato

or

mushroom, tomato, spinach & cheese

Pancakes **\$14.0**

scottish pancakes w/ warm blueberry compote & maple syrup (available until 3pm)

add bacon **\$19.0**

House Toasted Granola **\$14.0**

toasted granola w/ mixed berry compote, yogurt & milk

kids

11am – close

Cheeseburger **\$11.5**

beef patty w/ grilled cheese, tomato sauce & fries

Spaghetti Bolognese **\$11.5**

spaghetti w/ minced beef, onion, garlic & tomato sauce topped w/ parmesan cheese

Bangers & Mash **\$11.5**

sausages w/ creamy mash & gravy

Fish Bites & Chips **\$9.5**

three battered fish bites served w/ chips

Chicken Nuggets w/ Chips **\$9.5**

six chicken nuggets served w/ chips

Sundae **\$6.5**

chocolate sundae w/ chocolate sauce, strawberry sundae w/ berry sauce or vanilla sundae w/ caramel sauce

all day

11am – close

Soup of The Day **\$14.5**

chef's daily soup selection served w/ toasted ciabatta (ask your waiter)

Chicken Liver Parfait **\$14.5**

smooth chicken liver pate, onion marmalade & toasted ciabatta

Coconut Breaded King Prawn **\$17.0**

king prawn w/ mango, pineapple salsa & chilli oil

Fried Chicken Wings **\$13.0**

nine marinated chicken wings, chilli & coriander mayo

Mushroom Polenta Stack **\$13.5**

memphis fried mushrooms w/ roast pepper aioli

add poached eggs (available until 3pm) **\$18.5**

Beef or Chicken Burger **\$16.5**

toasted milk bun w/ pure beef patty or spicy flame grilled chicken, melted cheese, gherkins, greens, onion confit & garlic aioli

add fries **\$20.5**

Beer Battered Market Fish **\$21.5**

crispy battered fish fillets w/ crispy fries, seasonal salad & tartare sauce

Pork Stroganoff **\$22.5**

fillet of pork, mushrooms, paprika & mustard in a creamy sauce w/ fragrant rice

Vegetable Madras Curry **\$21.5**

a south indian style curry finished w/ aromatic spices & coconut served w/ mango chutney & fragrant rice

add chicken **\$27.0**

Roast Vegetable Casserole **\$20.5**

w/ lentil & quinoa, tossed salad

extras

Extra Sides **\$5.0**

mushrooms, bacon, smoked salmon, sausages, spinach, tomato, or hash browns

Extra Sauces **\$2.0**

hollandaise, berry compote, maple syrup or yogurt

All food is made in a kitchen that handles gluten and other allergens, please let us know of any dietary requirements.
Not all ingredients listed.



@lakehaweahotel

Hāwea Hotel

— Lake Hāwea, NZ —

pizzas

11am – close

Ham & Pineapple shaved ham, pineapple & mozzarella	\$23.0
Smoked Salmon home smoked salmon w/ chilli artichoke, capers, cream cheese & mozzarella	\$25.0
Vegetarian caramelised onion, mushroom, feta, spinach & mozzarella	\$22.0
Margarita sundried tomatoes, fresh tomatoes, basil pesto & mozzarella	\$22.5
Mixed Salami mild salami and spicy salami w/ jalapeno & mozzarella	\$24.5
Garlic Cheese	\$12.5

extra toppings

11am – close

Meat ham, salami, bacon or salmon	\$5.0
Vegetable mushrooms, pineapple, olives, red capsicum, feta, or artichoke	\$3.0
Substitute gluten free base or vegan cheese	\$3.0

sides

Bowl of Fries agria potato fries w/ your choice of sauce: tomato, malt vinegar, aioli or chilli mayo	\$7.0
Side Salad	\$6.0
Seasonal Vegetables	\$6.0
Polenta Fries	\$9.0
Cheesy Chips & Gravy	\$12.5

featured

from 5pm – close

55-Day Dry Aged Ribeye Steak grass fed beef, rosti potato, green beans in pancetta & red wine jus. change for garlic butter or peppercorn sauce	\$37.5
Pot Roasted Venison fiordland venison, crispy vegetables, red wine jus w/ creamed potatoes	\$28.5
Coq Au Vin free range chicken thigh marinated in red wine & herbs braised w/ pancetta & root vegetables, mushrooms, dauphinoise potatoes	\$27.0
Fresh Marlborough King Salmon pan seared fillet, smoked hoki risotto w/ herb butter sauce	\$32.5
Wild Mushroom Risotto wild mushrooms, onion & garlic w/ arborio rice, parmesan & light herb salad	\$25.5
Hawea Pork BBQ Ribs sticky BBQ ribs w/ corn on the cob & broccoli slaw	\$34.5

desserts

11am – close

Warm Chocolate & Almond Brownie vanilla ice cream, chocolate sauce	\$14.5
Baked Fragrant Cheesecake w/ berry compote & ice cream	\$13.5
Affogato vanilla bean ice-cream w/ a shot of coffee add a liqueur	\$7.5 \$15.5
Trio of Ice Creams three gourmet ice creams w/ hawea cookie chef's choice (changes daily)	\$12.5
Lemon Tart w/ boysenberry ice cream	\$14.5

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