



The Hei Matau is carved in the shape of a stylised fishhook. It represents strength, prosperity, fertility, good luck and safe travel over water.

It's meaning originated from the Māori legend of Maui who once caught a great fish using only a woven line and hook made from the jawbone of his grandmother. This fish is now said to be the North Island of New Zealand, known as 'Te Ika a Maui'. Māori would often wear the Hei Matau for practical purposes so that it was not lost while fishing. Eventually, the hook worn around the neck became a good luck charm while fishing and voyaging across water.

The wearer of the Hei Matau is seen as a provider and protector who is strong-willed and determined to succeed in life. It is now worn as a symbol of power, authority, good health and abundance.

Kotuku Kanola

Straight Cut Fries	large 11 / small 6
Curly Fries - with aioli	large 16 / small 8
Seasoned Wedges	large 15 /small 7.5 / loaded 19
<i>with sour cream and sweet chilli sauce</i>	
Brunner Basket	24
<i>- spring rolls, samosas, chicken nuggets & wontons with chips and aioli</i>	
Beer Battered Aotearoa Fish - with tartare sauce	10
Battered Hoki Fillet	7
4 x Fish Bites	9
6 x Chicken Nuggets	7.5
Hot Dog	7.5
Spring Roll.....	6.5
Takeaway Chips	half 5 / full 10



Hotel Lake Brunner is circa early 1930's, built from locally milled timbers. At one time regally named "Chateau Moana", recognising the lakes original name Moana Kotuku, given to it by Mana Whenua, and shortened to Moana by West Coasters. Originally built to provide accommodation for the expanding patronage created by the popularity of the Lake as a destination for brown trout fishing, and as a holiday destination alongside the Tranz Alpine scenic rail journey between the East and West Coasts. Our Hotel has always provided a warm and friendly welcome to its visitors, who come to enjoy the wonderland of this untamed natural wilderness and it's rain forest lake. It has also always been our place, "the best little wet spot" where locals come to mingle with each other, laugh, tell a few lies and share with you our spirit of Manaakitanga.

From our Team @ Hotel Lake Brunner. Kia Ora & enjoy!

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We can cater for functions, parties, meetings and group events
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Cover photo: Carew Creek Falls
 Photographer: Jemma Taylor



Summer

MENU



Start Your Day – until 3pm

Mass Brekkie GFA

Indulge in our hearty morning feast, where each bite is a burst of flavour! Two fried eggs on toasted Ploughmans bread, potato bites, bacon, baked beans, mushrooms and the West Coast's own Blackball sausage. **29**

Hash Brown Stack GF/DF

Golden crispy hash browns sandwiching lettuce, tomato, crispy bacon, and aioli. Add an egg **18**
20

Kingfisher Eggs Benedict GFA

A classic brunch delight! Featuring two lightly poached eggs served on toasted ciabatta layered with baby spinach, and your choice of bacon or smoked salmon. Finished with a light drizzle of creamy hollandaise.

Smoked salmon **30**
Crispy bacon **25**

Pancake Rocks V

A fluffy stack of golden pancakes, served with your choice of:

Whipped cream + berry compote OR **18**
Caramelised banana and maple syrup **22**
Add crispy bacon

Herbivores Feast GFA/V

Celebrate the flavours of nature with two poached eggs served on falafel alongside grilled halloumi, button mushroom, caramelised tomato, hummus and spinach, sprinkled with pumpkin seeds and served with onion jam. **26**

Add crispy bacon **30**

Breakfast Smoothie V/DFA

A quick and healthy way to start the day! Banana and mango OR Banana and berry smoothie with our lake brunner farm gate cows milk. **14**
OR your health choice of oat, soy or almond add **2**

Small Bites & Entrées

Cheesy Garlic Bread V/GFA

Toasted ciabatta slices, lavished with grilled cheese and served with a side of garlic butter. **12**

Dumplings

Steamed or fried dumplings, your choice of tender pork or juicy prawn, served with soya sauce for dipping.

Pork **15**
Prawn **19**

Karaage Chicken DF

Japanese-style crispy chicken pieces served over coleslaw, with kewpie mayo and teriyaki sauce. **17**

Grilled Flatbread with Mushroom and Blue Cheese V

Topped with pan-fried button mushrooms and caramelised red onion, creamy cheese sauce, and crumbled blue cheese. **19**

Grilled Flatbread with Summer Roast Vegetables V

Delicious Mediterranean flavours in a roasted Summer vegetable medley! With sundried tomato and haloumi cheese, finished with pesto and balsamic vinegar. **19**

Venison Sliders

A trio of slider buns, filled with tender venison slices, grilled cheese, salad greens and tangy tomato relish. **23**

Meat and Potatoes with Cheese Sauce and Gravy GF

New Zealand grass-fed lamb leg roasted in a Middle Eastern spice blend, twice cooked with a rich gravy, stacked on potato bites, and topped with creamy cheese sauce. **20**

Salt and Pepper Squid DF

Tasty coated squid pieces, deep fried and served with a zesty lime and chilli dipping sauce. **18**

Spicy Blackball Sausage GF/DF

A West Coast favourite! Spicy Blackball sausage grilled to perfection, sliced and served alongside a black garlic puree. **14**

Brunner Burgers Served with toasted artisan ciabatta buns

The Cheeky Cow

Housemade 200gm grilled prime NZ beef pattie, bacon, egg, cheese, lettuce, beetroot, onion, tomato, finished with aioli and tomato relish. **25**

The Cocky Chicken

Crispy chicken on a bed of lettuce, stacked with bacon, pineapple, onion, and cheese, with a smear of honey mustard aioli **23**

The Flakey Fish

Deep-fried crumbed fish fillets stacked on crispy lettuce, pickled gherkin, and tangy tartare sauce. **22**

The Lucky Lamb

Tender pulled lamb leg slow cooked in a Middle Eastern inspired gravy, and served with coleslaw and aioli. **22**

Add your own personal choice of wedges, traditional fries, or curly fries from our

Kotuku Kanola selection

Gluten free bread available on request

Pizzas

Cajun Chicken

Tender chicken fillet on a base of cajun mayo, topped with mozzarella, onion and jalapeno, finished with tomato salsa, guacamole and sour cream. **29**

The Kiwi Carnivore

Ham, cabanossi, salami and bacon, topped with mozzarella and a swirl of bbq sauce. **29**

Margherita V

Mozzarella cheese on a napoli sauce base, with a sprinkling of basil leaves. **21**
Add Salami **24**

Smoked Salmon VOA

Summer roasted vegetables, cherry tomatoes and feta cheese, layered with flakes of smoked salmon, and topped off with a swirl of aioli. **31**

Summer Salads

Seared Venison DFA

Juicy seared venison slices served on a bed of spinach, with caramelised red onion, roasted red peppers, cherry tomatoes, walnuts and blue cheese, finished with a drizzle of olive oil and balsamic vinegar. **27**

Cajun Chicken Salsa-Salad Tacos DFA/VOA

Cajun spiced grilled chicken with a fresh creole salsa of spring onion, diced tomato, corn kernels, and black beans. Served with guacamole and sour cream on two soft shell tacos. **19**

OR change it up with a grilled fish fillet **22**

Summer Asian Slaw with Duck Breast DF/VOA

A crisp slaw of cabbage, carrot, edamame beans, baby corn, and spring onion with a mayo dressing, stacked with slices of crispy tempura duck pieces and a side of soy sauce for dipping. **23**

Vietnamese Salad DF/VOA

Fresh and crunchy vegetable combo of bean sprouts, carrot, cucumber, cherry tomatoes and spring onions, topped with crushed peanuts and a light tangy Vietnamese dressing. **27**

Your choice of Smoked salmon **27**
OR Grilled Chicken **23**

GF - Gluten free ingredients in a shared kitchen V - Vegetarian DF - Dairy Free

VOA - Vegetarian Option Available

“来自我们的厨师” from our chef “Zhang”

猪肉 Pork DF

Deep fried battered pork bites in a rich sweet and sour sauce with mixed vegetables. **25**

牛肉 Beef DF

Tender beef stir fry, with oyster sauce, vegetables and cashew nuts. **29**

鸡肉 Chicken GF/DF

Chicken pieces stir fried with vegetables in a coconut cream satay. **25**

贝类贻贝 Mussels GFA/DF

NZ green lipped mussels, steamed open in lightly spiced yellow curry broth, served with grilled bread and a spoon. **26**

All meals served with steamed rice

Kingfisher Restaurant Favourites

The Kingfisher Pasta

Smoked chicken and mushroom in a creamy pesto sauce served on fettuccine and sprinkled with parmesan cheese **27**

Aged Prime Ribeye - 300gm GF/DFA

with potato bites, mushroom sauce, garlic butter, and coleslaw **45**

Tai Poutini Fish Meal DF/GFA

Flakey fish fillets deep fried in a Monteith's Golden Lager beer batter, served with fries and coleslaw. **30**

Crispy Chicken Schnitzel DFA

Crusted, crispy, chicken schnitzel served with housemade mushroom sauce, golden fries and coleslaw. **30**

Smoked Salmon Fillet GF/DFA

180g salmon fillet, smoked and grilled, served on a summer roast vegetable salad with tarragon infused béarnaise sauce. **39**

Delicious Desserts to share or indulge

Dark Chocolate Brownie GF

Chocolate lovers delight! A rich, warm, chocolate brownie, sprinkled with raspberries and icing sugar, and served with a dollop of cream. **16**

Golden Fried Peach Cobbler Roll

Peaches with a dash of cinnamon, wrapped in sweet pastry, golden fried, and served with vanilla ice cream. **16**

Ice-cream Sundaes GF

Everyone loves a sundae! Vanilla ice-cream layered with your choice of chocolate, berry, or caramel sauce, whipped cream, 100's & 1000's, and wafer biscuit. **14**

Cheesecake Heaven

Smooth and creamy cheesecake bliss, our flavours change to suit our mood, so ask our team for today's! You get a scoop of ice-cream on the side. **16**

Affogato GF

An Italian coffee-based dessert, two scoops of vanilla ice cream with a double shot of espresso to pour over. **12**

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