

BREAKFAST

From the buffet \$

Cooked breakfast from the buffet	20
Continental breakfast from the buffet	20
Full buffet breakfast	30
Children under 12	15

À la carte breakfast

Toast with preserves , coffee or tea	7
Hot porridge , caramelised banana, honey drizzle	9
Bircher muesli , almonds, apricot, apples	9
Fruit salad , passionfruit coulis, house made yoghurt	9
Pancakes , blueberry compote, maple syrup	12
French toast , grilled bacon, maple syrup	14
Eggs benedict , soft poached eggs, ham, hollandaise	18
Poached Akaroa salmon , sautéed spinach, hollandaise	20
Sautéed mushrooms , grilled ciabatta, tomato	14
Hash brown stack , bacon, avocado, tomato relish	16

Omelette bar

3 eggs, choice of ham, smoked salmon, cheese, tomato, avocado, mushrooms, potato, spinach, herbs, ??????, grilled tomato	15
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Trinity breakfast

Lamb sausages, grilled bacon, poached eggs, baked beans, hash brown, grilled tomato	20
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2 eggs (all eggs are free range)

Poached, boiled, fried or scrambled with ciabatta	12
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Sides

Bacon	3
Avocado	3
Sausage	3
Grilled tomato	3
Smoked salmon	4
Hollandaise	3
Extra egg	3
Hash brown	3

BAR SNACKS \$

11am till late daily

Green olives , artichoke heart, EVO oil	9
Garlic pizza bread , rosemary, parmesan Reggiano	9
Halo dips , salted tuna, macadamia dukka, black olive tapenade	16
Hand cut fries , aioli, tomato pickle	7
Freshly shucked oysters Natural, sherry vinaigrette	6 19 / 12 36
Chicken Caesar salad , garlic aioli	20
Salt and pepper squid , sweet chilli sauce, cashew dressing	12
Char grilled chicken wrap , marinated breast, avocado, colby cheese, aioli	17
100% Beef burger , onion jam, blue cheese, hand cut fries	17
Market fresh fish grilled or beer battered, with hand cut fries and salad	22

Pizza for One

served with side salad, tomato base and colby cheese

Ham , mushroom	15
Seafood , prawn, squid, mussels, garlic aioli	19
Vegetarian , capsicum, artichokes, black olive	14

Pastries and cake selection from	2
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Cheese selection and desserts also available

OPEN 7 DAYS FROM 7AM TILL LATE

breakfast | brunch | lunch | espresso | cocktails | dinner | dessert | supper

The Sebel Trinity Wharf Tauranga, 51 Dive Crescent Tauranga New Zealand

halo@sebeltauranga.co.nz tel. +64 7 577 8704 www.mirvachotels.com

LUNCH \$

Ciabatta, EVO oil, balsamic syrup 4

Garlic pizza bread, rosemary, parmesan Reggiano 9

Halo dips, salted tuna, macadamia dukka,
black olive tapenade 16

Freshly shucked oyster 6 19 / 12 36

Natural - sherry vinaigrette

Grilled - pancetta bacon, Worcestershire sauce

Rabbit terrine, kumara crisps,
green peppercorn dressing 14

Chicken Caesar salad, garlic aioli 20

Spaghetti, chorizo sausage, olive tomato sauce 18

Char grilled chicken wrap, marinated breast,
avocado, colby cheese, aioli 17

Tempura king prawns, baby leaves,
nam jin dressing 25

Salt and pepper squid, sweet chilli sauce,
cashew dressing 12

Open fillet steak sandwich, onion rings, lettuce,
tomato, hand cut fries 16

Cambrian sirloin steak, honey roasted
gold finger kumara, spinach and red wine jus 25

Akaroa salmon, potato and leek galette,
garlic butter 27

100% Beef burger, onion jam, blue cheese,
hand cut fries 17

Pizza for One

served with side salad, tomato base and colby cheese

Ham, mushroom 15

Seafood, prawn, squid, mussels, garlic aioli 19

Vegetarian, capsicum, artichokes, black olive 14

Baby leaf salad 6

Hand cut fries, aioli, tomato pickle 7

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DESSERT

Steamed banana pudding , butterscotch sauce	12
Passionfruit Eton mess	12
Saffron crème brûlée , pistachio ice cream	12
Orange friand , bitter orange syrup, crème fraiche	12
Macadamia tart , manuka honey ice-cream	12
Affogato , ice cream, shot of espresso, Baileys	11
Handmade fresh fruit sorbet , champagne jelly, macaroon biscuit	10
Handmade ice-cream , warm chocolate sauce, ginger brandy snap	10
Chocolate tasting plate	19
Handmade chocolate truffle	3 each

CHEESE SELECTION

Roquefort Papillon (France), truffled honey	14
Washed Havarti (New Zealand), fresh fig, spiced macadamia	15
Pont L'Eveque (France), freshly sliced pear	15
Choice of two	25

ESPRESSO

Piazza d'Oro available as trim, full cream, soy or de cafe

Short black	3
Double espresso / Long black	3.5
Flat white / Cappuccino / Latte / Macchiato	4
Hot chocolate	5
Mocha	5
Chai latte	4.5

TEA

Black - 2 cup pot served with lemon or milk

	Pot for 1	Pot for 2
English breakfast	5	6
Earl grey	5	6
Irish breakfast	5	6

Herbal Tea

2 cup pot served with honey and lemon

	Pot for 1
Chai tea / Chamomile / Green sencha / Rooibos	
Lemongrass & mint / Green tea & jasmine	5
Hot water with lemon	1.5

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halo

LOUNGE & DINING

BREADS

Pizza bread, roast garlic, parmesan reggiano, sea salt, rosemary EVO oil 9

Ciabatta, balsamic syrup, EVO oil 4

DIPS

served with ciabatta

Olives, artichoke heart, EVO oil 9

Halo Dips, salted tuna parmesan mayo macadamia dukka, black olive tapenade 16

OYSTERS

Freshly shucked oysters 6 19 / 12 36

Natural - sherry vinaigrette

Grilled - pancetta bacon, Worcestershire sauce

ENTREES

Creamed potato and leek soup, smoked cod 12

Rabbit terrine, green peppercorn dressing 17

King prawns, baked avocado, café de Paris 20

Seared scallops, gin and tomato soup, crème fraiche 20

Goat's cheese canoli, baby beetroot, balsamic glaze 15

PALATE CLEANSER

Handmade fresh fruit sorbet 7

MAINS

Braised beef cheek, crisp chorizo, roasted garlic and herb mash, 32

Akaroa salmon, potato and leek galette, garlic butter 32

Spiced lamb loin, cauliflower puree, caramelised figs 35

Veal scaloppini, pear and water cress salad, blue cheese cream 32

Butternut squash risotto, pine nut, crisp sage 25

Market fresh fish – please ask your waiter 33

FROM THE CHAR GRILL

200g Beef eye fillet 34

250g Cambrian sirloin 30

350g Beef rib eye 32

250g Chicken breast 28

Choice of peppercorn sauce, red wine jus, béarnaise, or café de Paris butter

FOR THE TABLE

Seasonal steamed vegetable 7

Gourmet potatoes, herb-roasted 7

Hand cut fries, aioli, tomato pickle 7

Baby leaf salad, balsamic vinaigrette 7

Wild rocket, blue cheese salad 7