

## BREAKFAST

### From the buffet

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

### À la carte breakfast

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

### Omelette bar

3 eggs, served with ciabatta, grilled tomato and choice of (3) ham, smoked salmon, cheese, tomato, avocado, mushrooms, potato, spinach, herbs	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

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

## BAR SNACKS \$

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*11am till late daily*

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

## Pizza for One

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*served with side salad, tomato base and colby cheese*

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

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Pastries and cake selection from 2

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 \$

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**Ciabatta**, EVO oil, balsamic syrup 4

**Garlic pizza bread**, rosemary, parmesan reggiano 9

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

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**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

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*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

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**Baby leaf salad** 6

**Hand cut fries**, aioli, tomato pickle 7

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## DESSERT \$

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

## CHEESE SELECTION

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

## ESPRESSO

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*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 Pot for 1    Pot for 2

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*Black - 2 cup pot served with lemon or milk*

English breakfast	5	6
Earl grey	5	6
Irish breakfast	5	6

## Herbal Tea Pot for 1

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*2 cup pot served with honey and lemon*

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

<b>BREADS</b>		\$
<b>Pizza bread</b> , roast garlic, parmesan reggiano, sea salt, rosemary EVO oil		9
<b>Ciabatta</b> , balsamic syrup, EVO oil		4
<b>DIPS</b>		
<i>served with ciabatta</i>		
<b>Olives</b> , artichoke heart, EVO oil		9
<b>Halo Dips</b> , salted tuna parmesan mayo, macadamia dukka, black olive tapenade		16
<b>ENTREES</b>		
<b>Freshly shucked oysters</b>		
<b>Natural</b> - sherry vinaigrette / <b>Grilled</b> - pancetta bacon, Worcestershire sauce		<b>6 19 / 12 36</b>
<b>Creamed potato and leek soup</b> , smoked cod		12
<b>Rabbit terrine</b> , green peppercorn dressing		17
<b>King prawns</b> , baked avocado, café de Paris		20
<b>Seared scallops</b> , gin and tomato soup, crème fraîche		20
<b>Goat's cheese canoli</b> , baby beetroot, balsamic glaze		15
<b>PALATE CLEANSER</b>		
<b>Handmade fresh fruit sorbet</b>		7
<b>MAINS</b>		
<b>Braised beef cheek</b> , crisp chorizo, roasted garlic and herb mash,		32
<b>Akaroa salmon</b> , potato and leek galette, garlic butter		32
<b>Spiced lamb loin</b> , cauliflower puree, caramelised figs		35
<b>Veal scaloppini</b> , pear and water cress salad, blue cheese cream		32
<b>Butternut squash risotto</b> , pine nut, crisp sage		25
<b>Market fresh fish</b> – please ask your waiter		33
<b>FROM THE CHAR GRILL</b>		
<i>choice of peppercorn sauce, red wine jus, béarnaise, or café de Paris butter</i>		
<b>200g Beef eye fillet</b>		34
<b>250g Cambrian sirloin</b>		30
<b>350g Beef rib eye</b>		32
<b>250g Chicken breast</b>		28
<b>FOR THE TABLE</b>		
<b>Seasonal steamed vegetable</b>		7
<b>Gourmet potatoes</b> , herb-roasted		7
<b>Hand cut fries</b> , aioli, tomato pickle		7
<b>Baby leaf salad</b> , balsamic vinaigrette		7
<b>Wild rocket</b> , blue cheese salad		7