



The Hot Tub Experience

Beneath vast skies and beside the still waters of Lake Brunner, time slows to the rhythm of nature. Whether embraced by sunlight, soothed by rain, or stargazing through the night, each soak in our wood-fired Hot Tubs is an experience of deep serenity.

Fed by pristine subterranean spring water drawn from an 80-metre bore and nestled within a private garden setting, our tubs invite you to unwind, reflect, and reconnect with the elements.

Open to both guests and visitors, this is luxury in its purest form — simple, natural, and profoundly restorative.

Bookings are essential. Please contact our team or reserve online to secure your moment of calm beneath the southern sky.



Our Vision

The restoration of a predator free and regenerating ecosystem on Tekimoka/Mt Te Kinga and beyond, where nature and community win to return our place, our Maunga, to as close as it was before the introduction of animals with teeth.



<https://www.araotekinga.org.nz/>

Please watch the five minute video and join our movement of "Kaitiaki" towards one of Aotearoa's true Taonga's

Kotuku Kanola

Straight Cut Fries	large 11.5 / small 6
Curly Fries	large 17 / small 9
Seasoned Wedges	
with sour cream and sweet chilli sauce	large 16 /small 8 / loaded 21
Brunner Basket	
spring rolls, samosas, chicken nuggets & wontons with fries and aioli	24
Beer Battered Aotearoa Fish - with tartare sauce	11
Battered Hoki Fillet	7.5
4 x Fish Bites	9
6 x Chicken Nuggets	7.5
Hot Dog	7.5
Spring Roll	6.5
Jam Donut	10
Takeaway Chips	half 6 / full 11



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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www.hotellakebrunner.co.nz

We can cater for functions, parties, meetings and group events

Contact: kingfisher@hotellakebrunner.co.nz



Summer MENU



Start Your Day

Herbivore’s Feast GF/V *Available until 12 noon*
Celebrate the flavours of nature with two poached eggs served on falafel, alongside grilled halloumi, button mushrooms, caramelised tomato, hummus and spinach. Sprinkled with pumpkin seeds and served with onion jam. **28**
Add crispy bacon **32**

Kingfisher Eggs Benedict GFA/VOA *Available until 12 noon*
A classic brunch delight! Featuring two lightly poached eggs on toasted ciabatta layered with baby spinach, and your choice of bacon or smoked salmon. Finished with a light drizzle of creamy hollandaise. **31**
Smoked salmon **26**
Crispy bacon **26**

Pancake Rocks V *Available until 12 noon*
A fluffy stack of golden pancakes, served with your choice of: *Whipped cream + berry compote OR Caramelised banana and maple syrup* **23**
Add crispy bacon **27**

Moana Mass Brekkie GFA/DFA *Available all day*
Indulge in our hearty morning feast, where each bite is a burst of flavour! Two eggs cooked your way on toasted whole grain bread with potato bites, bacon, mushrooms and the West Coast’s own Blackball sausage. **31**

Hash Brown Stack GF/DF *Available all day*
Golden crispy hash browns sandwiching lettuce, tomato, crispy bacon, aioli. **23**

Bacon and Eggs GFA *Available all day*
Looking for bacon and eggs without all the fancy stuff? Choose two eggs cooked your way, with bacon and whole grain bread. **24**

Small Bites & Entrées *All day long*

Cheesy Garlic Bread V/GFA
Toasted ciabatta slices, lavished with grilled cheese and served with a side of garlic butter. **14**

Dumplings VOA
Your choice of tender pork or vegetarian dumplings, steamed, fried or poached in a spicy broth. Served with soya sauce for dipping. **17**
Pork **21**
Vegetarian **21**

Grilled West Coast Elephant Fish Bites
Pieces of elephant fish grilled in salt and pepper and served with tartare sauce, salad greens and a slice of ciabatta bread **21**

Karaage Chicken DF
Japanese-style crispy chicken pieces served over coleslaw, with kewpie mayo and teriyaki sauce. **19**
Small **31**
Large **31**

Lake Brunner Heritage Sandwiches
Toasted or Fresh **GFA** *Available until 5 pm*
Hearty slices of fresh loaf, layered with your choice: *Chicken, Lettuce, tomato and smoked cheddar cheese* **16**
Crispy Bacon, fresh lettuce, and tomato **16**

Grilled Blackball Sausage DF/GF
A West Coast favourite! Tasty Blackball Venison sausage, grilled to perfection, sliced and served alongside a black garlic relish. **19**

Butter Chicken or Prawns
Entree size, marinated chicken pieces or juicy prawns, sauteed and finished with a creamy butter sauce, served with steamed rice and a crispy Pappadum. **23**
Prawn **19**
Chicken **19**

Lamb Kofta with Hummus and Pita Bread VOA
Three tasty lamb koftas, served alongside toasted pita bread, Mediterranean salad, baby spinach, hummus and tzatziki. **22**
option to swap Lamb for Falafel **22**

Summer Sliders
A trio of slider buns filled with your choice of tender pork belly or golden chicken nuggets, with tangy coleslaw and aioli **23**

Salt and Pepper Squid
Tasty coated squid pieces, deep fried and served with a zesty sweet chilli mayo dipping sauce **19**

Brunner Burgers *VOA*

The Cheeky Cow
Housemade 180gm grilled prime NZ beef pattie, bacon, egg, cheese, lettuce, beetroot, onion, tomato, finished with aioli and tomato relish. **26**

The Cocky Chicken
Crispy chicken on a bed of lettuce, stacked with bacon, pineapple, onion and cheese, with smears of honey mustard and aioli. **24**

The Flakey Fish
Deep-fried, crumbed, fish fillets stacked on crispy lettuce, pickled gherkin and tangy tartare sauce. **23**

The Mediterranean Lamb
Mildly spiced lamb patty, lettuce, tomato, red onion, cheese, hummus and aioli **24**
Add your choice of straight cut fries \$6, wedges \$8, or curly fries \$9
Gluten free bread, and vegetarian burgers available on request

Pizzas

Cajun Chicken
Tender chicken fillet on a base of cajun mayo, topped with jalapeno, capsicum, onion and mozerella, finished with guacamole and sour cream. **31**

The Kiwi Carnivore
Ham, cabanossi, salami and bacon, topped with mozzarella and a swirl of bbq sauce. **31**

Margherita V
Mozzarella cheese on a napoli sauce base, with a sprinkling of basil leaves. **23**
Add Salami **27**

Moroccan Lamb
Mildly spiced lamb mince, over a base of tomato and mozzarella, topped with red onion and capsicum, and finished with a swirl of minted yoghurt and hummus. **29**

Summer Salad Selection

Japanese Poke Bowl VOA
A fresh selection of cucumber, edamame beans, carrot and mung beans, layered over steamed rice, and dressed with pickled ginger, mashed avocado, spicy mayo, soya sauce and sesame seeds. **21**

Vietnamese Salad DF/VOA
Fresh and crunchy vegetable combo of bean sprouts, carrot, cucumber, cherry tomatoes, spring onions, and baby corn, topped with crushed peanuts and a light, tangy, Vietnamese dressing. **23**

Horiatiki Greek Salad VOA
Traditional flavours of Greece, cucumber, cherry tomatoes, red onion, bell peppers, kalamata olives, feta cheese, finished with a tzatziki dressing and served with a slice of toasted ciabatta on the side. **23**

Add a protein to any of the above salads
Grilled Chicken **6**
Seared Salmon **10**
Grilled Beef **8**

GF/GFA - Gluten Free/Gluten Free Available
V/VA - Vegetarian/Vegetarian Available
DF/DFA - Dairy Free/Dairy Free Available

Chef’s Specials and Mains

Butter Chicken or Prawns GFA/DFA
Marinated chicken pieces or juicy prawns, sauteed and finished with a creamy butter sauce, and a crispy pappadum. **33**
Prawn **29**
Chicken **29**

Oyster Beef and Broccoli Strifry DF
Tender beef pieces stir fried with oyster sauce, broccoli florets and a medley of stir fry vegetables **33**

Fiji Style Coconut Fish Curry GFA/DFA
Flakey elephant fish fillets cooked in a mild spiced coconut curry sauce, with a crispy pappadum. **31**

Kung Pao Chicken DF
Delicious pieces of chicken breast, stir-fried in a savoury and sweet mild spicy sauce, with mixed vegetables and crunchy peanuts. **29**

Pork Donburi
Delicious slices of grilled pork belly, glazed with a traditional butadon sauce and served with strfry vegetables **29**

All dishes served with steamed rice

Kingfisher Restaurant Favourites

The Kingfisher Pasta
Smoked chicken and mushroom fettuccine in a creamy pesto sauce served with garlic ciabatta and sprinkled with Parmesan cheese. **31**

Aged Prime Ribeye - 300gm GF/DFA
Premuim NZ grass-fed ribeye steak, served with potato bites, garlic butter, mushroom sauce, and coleslaw. **53**

Tai Poutini Fish Meal DF/GFA
Flakey fish fillets deep fried in a housemade lager beer batter, served with fries, coleslaw and tartare sauce. **33**

Crispy Chicken Schnitzel DFA
Crusted, crispy, chicken schnitzel served with housemade mushroom sauce, golden fries and coleslaw. **32**

Honey Lemon Pepper Salmon
180g grilled salmon fillet, served with a crisp green salad and crispy potato bites, finished with a drizzle of creamy honey lemon pepper sauce. **43**

Delicious Desserts

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. **17**

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. **15**

Biscoff Caramel Tiramisù
Light sponge fingers, smothered in a layer of caramel cream and finished with Biscoff biscuit topping. **16**

Ferrero Rocher Chocolate Cake
Indulge in a rich decadent slice of hazelnut chocolate heaven. layered with a creamy chocolate filling and served with a dollop of whipped cream. A heavenly treat you wont forget. **17**

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. **17**

Jam Donut
Get your fish ‘n’ chip shop fix here at Hotel Lake Brunner! And sweeten the deal with a scoop of ice cream on the side **14**