



Indulge in a Luxury Hot Tub experience at Hotel Lake Brunner.

Whether it's a soak under the sun, a rainy day activity, a soothing refresh after a bike ride, or an evening beneath the stars; to immerse yourself in one of our wood-fired Hot Tubs is a serene and magical experience. The panoramic views over picturesque Lake Brunner provide the ultimate place to soak away the stresses and strains of the day. The privacy of our garden setting coupled with the rejuvenating, spring-fed water drawn from the glacial terrain far below allows you to reflect and connect with the beauty of the universe. Hotel Lake Brunner offers our Hot Tub experience to both house guests and visitors alike, so even if you are not staying with us on this occasion you can still enjoy the luxury of our services. Our friendly team is happy to assist with arranging your booking to ensure that your soak, whether under the vibrant blue, or deep starry sky, is as relaxing as possible. Bookings are essential due to the private nature of our tubs, and their limited availability. Contact the team today, or book through our website.

Kotuku Kanola

Straight Cut Fries	large 11.5 / small 6
Curly Fries	large 16 / small 9
Seasoned Wedges	
<i>with sour cream and sweet chilli sauce</i>	large 16 /small 8 / loaded 21
Brunner Basket	
<i>spring rolls, samosas, chicken nuggets & wontons with fries and aioli</i>	25
Beer Battered Aotearoa Fish - with tartare sauce	12
Battered Hoki Fillet	7.5
6 x Chicken Nuggets	7.5
Hot Dog	7.5
Spring Roll	7
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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We can cater for functions, parties, meetings and group events
 Contact: kingfisher@hotellakebrunner.co.nz

Cover photo taken at Lake Brunner by Xun Niu,
 features the "Hygrocybe Miniata" Fungi.



Winter MENU



Start Your Day – until 3pm

- Herbivore's Feast** GFA/V
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
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 drizzle of creamy hollandaise. **33**
Smoked Salmon **27**
Crispy Bacon **27**
- Pancake Rocks** V
A fluffy stack of golden pancakes, served with your choice of: **23**
Whipped cream + berry compote OR **27**
Caramelised banana and maple syrup **27**
Add crispy bacon
- Moana Mass Brekkie** GFA/DFA
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
Golden crispy hash browns sandwiching lettuce, tomato, crispy bacon, aioli. **23**
- Bacon and Eggs** GFA
Looking for bacon and eggs without all the fancy stuff? Choose two eggs cooked your way, with bacon and toasted english muffin. **24**

Small Bites & Entrées

- Cheesy Garlic Bread** V/GFA
Toasted ciabatta slices, lavished with grilled cheese and served with a side of garlic butter. **15**
- Kai Moana Chowder** GFA
A medley of mussels, squid, prawns, and fish pieces in a rich, creamy chowder. Served with toasted ciabatta. **22**
- Dumplings** VOA
Your choice of tender pork or vegetarian dumplings, steamed, fried or poached in a spicy broth. Served with soya sauce for dipping. **18**
Pork **22**
Vegetarian
- West Coast Fish Bites**
Bite sized fish pieces cooked the way you like it: **19**
grilled in salt and pepper, tartare sauce, lemon wedge and a slice of ciabatta **OR**
Crispy fried with beer batter, tartare sauce, lemon wedge and coleslaw garnish **19**
- Karaage Chicken** DF
Japanese-style crispy chicken pieces served over coleslaw, with kewpie mayo and teriyaki sauce. **19.5**
Small **32**
Large
- Ura Kamikamica**
Delicious prawns, simmered in a rich Fijian-style coconut cream and tomato puree, balanced with sweet chilli warmth, served alongside toasted ciabatta bread for dipping into every fragrant, tropical mouthful. **24**
- Chicken Quesadilla - available only until 3pm**
A golden toasted tortilla filled with tender cajun spiced chicken, melted mozzarella and sweet corn kernels, finished with cajun mayo and sour cream. **18**

- Pork Sliders**
Trio of slider buns filled with tender pork belly, tangy coleslaw and aioli. **22**
- Meat and Potatoes with Gravy**
New Zealand premium roasted lamb leg, twice cooked in a rich gravy, stacked on golden potato bites and topped with grilled cheese and sour cream. **23**
Entree size

Brunner Burgers Served with toasted artisan ciabatta buns

- 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. **25**
- The Flakey Fish**
Deep-fried, crumbed, fish fillets stacked on crispy lettuce, pickled gherkin and tangy tartare sauce. **24**
- The Lucky Lamb**
Tender pulled lamb leg, slow cooked in a Middle Eastern inspired gravy, with coleslaw 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 mozzarella, finished with guacamole and sour cream. **31**
- The Kiwi Carnivore**
Ham, cabanossi, salami and bacon, topped with mozzarella and a swirl of bbq sauce. **32**
- Margherita** V
Mozzarella cheese on a napoli sauce base, finished with basil pesto. **24**
Add Salami **28**
- Roast Vegetable** V
Winter roast vegetables, over a base of caramelised onion, and topped off with a swirl of feta mousse. **26**
Dress it up by adding delicious flakes of Smoked Salmon **34**

Winter Salad Bowls

- Aotearoa Warm Roast Vegetable** V/DFA/GFA
Flavours of winter with a medley of roasted seasonal vegetables, drizzled with olive oil and topped off with a dollop of feta mousse. **24**
- Roast Beetroot and Feta** V/GFA
Baby beetroot roasted and tossed with fresh spinach, red onion, crunchy walnuts and creamy feta, finished with a refreshing mint glaze, served with toasted ciabatta. **23**
Add a protein to either of the above salads
Grilled Chicken **7**
Seared Salmon **10**
Roast Lamb **10**

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

Chef's Specialty Dishes

- Lamb Saag**
Tender slow cooked lamb simmered in a rich aromatic gently spiced spinach curry, infused with Indian flavours and served alongside fragrant rice and crispy pappadam. **32**
- Lolo ni Vakananenu - Fish, Chicken or Prawns** DFA/GFA
This dish is so good you will just keep thinking about it! Choose your protein and our chef will prepare it in a rich Fijian-style coconut cream and tomato puree, balanced with sweet chilli warmth. Served with ciabatta bread for dipping! **33**
Prawns **29**
Chicken **31**
Fish
- Kung Pao Chicken** DF/GF
Delicious pieces of chicken breast, stir-fried in a savoury and sweet mild spicy sauce, with mixed vegetables and crunchy peanuts, served with steamed rice. **29**
- Pork Donburi** DF/GF
Delicious slices of grilled pork belly, glazed with a traditional butadon sauce and served with broccoli and steamed rice. **31**

Kingfisher Restaurant Favourites

- Matador Penne Pasta**
Panfried Blackball sausage diced and mixed through a spanish style tomato sauce with pesto, onion, garlic, diced capsicum and black olives, finished with a sprinkling of parmesan and served with toasted ciabatta. **31**
- Aged Prime Ribeye - 300gm** GF/DFA
Premium NZ grass-fed ribeye steak, served with potato bites, garlic butter, mushroom sauce, and coleslaw. **55**
- Tai Poutini Fish Meal** DF/GFA
Flakey fish fillets deep fried in a housemade lager beer batter, served with fries, coleslaw and tartare sauce. **35**
- Crispy Chicken Schnitzel** DFA
Crusted, crispy, chicken schnitzel served with housemade mushroom sauce, golden fries and coleslaw. **32**
- Blackball Bangers and Mash**
The best from Blackball, tasty venison sausage cooked to perfection and served on a bed of potato mash, with steamed peas and lashings of gravy. **29**
- Pan-fried Salmon Fillet**
180g grilled salmon fillet, served on crispy potato bites with a herb and cheese sauce, and coleslaw alongside. **43**
- Meat and Potatoes with Gravy**
Kiwi roasted lamb with chefs special gravy, plated with crisby potato bites, dressed with mozzarella cheese & sour cream, and a roast vegetables on the side. **34**

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. **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**
- Apple and Berry Crumble**
Apple and berry stewed in warming spices, topped with a baked crumble topping and served with a scoop of ice cream on the side. **16**
- 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**
- Affogatto**
An Italian coffee-based dessert, two scoops of vanilla ice cream with a double shot of espresso to pour over. **13**