

IN-ROOM DINING MENU

Available between 0630- 1100

BREAKFAST

French Toast (V)

blueberry compote, thick yoghurt, honey grilled peaches, granola crunch 24

Croissant Florentine (V)

spinach, halloumi, poached eggs, hollandaise 21

Berry Smoothie Bowl (GF, DF, V)

house-made granola, fresh fruits, coconut yoghurt, cacao nibs, peanut butter, chia pudding 21

Two Grey Breakfast (V)

grilled halloumi, roasted tomatoes, garlic mushrooms, spinach, hashbrown, poached eggs, multigrain toast, hollandaise 25

Avocado On Toast (V)

wholegrain seeded toast, smashed avocado & soybean, beetroot hummus, poached eggs, feta cheese 21

SMOOTHIES

Goddess Berries (GF, DF, V)

mixed berries, almond milk, activated chia seeds 10

Green Power (GF, DF, V)

spinach, banana, kiwi, avocado, ginger, orange juice 10

Summer Paradise (GF, DF, V)

mango, pineapple, orange, coconut yoghurt 10

ADD ONS

Gluten Free Toast 5
Seed & Grain Toast 5
Smoked Salmon 7
Streaky Bacon 7
Half Avocado 6
Free Range Eggs 6
HashBrowns 6

SIDE PLATES

Provençal Shoestring Fries (GF, DF, V) 12
garlic aioli (Available 24 hours)

Kūmara Wedges (GF, V) 12
sour cream

Grilled Broccolini (GF, V) 14
polonaise sauce

Garden Salad (GF, DF, V) 10
mixed greens, tomatoes, cucumber, radish, avocado, seeds

*Please press the Instant Service button to place your order with In-Room Dining
Prices are included of GST. Please advise our team, should you have any food allergies
A \$8.00 delivery charge will be added to all In-Room Dining orders*

IN-ROOM DINING MENU
Available between 1100 - 2300

LUNCH & DINNER

House-baked Baguette cultured miso butter, Olea Estate olive oil	12
Charcuterie Board cured meat selection, citrus & fennel marinated olives, toast	28
Summer Pumpkin & Coconut Soup (V, DF) <i>(Available 24 hours)</i> fresh chili, lemongrass, seeded bread roll	18
Caesar Salad (GF) <i>(Available 24 hours)</i> romaine, crispy kale, parmesan croutons, bacon lardons, poached egg, crispy anchovies, chicken tenders	20
Beetroot & Berry Carpaccio (GF, Ve) quinoa, pickled shallots, capers, baby fennel, pinenuts, plant-based feta, raspberry vinaigrette	20
Bostocks Organic Free-range Chicken (GF) lemon & herb roasted, stone fruit salad, chardonnay vinaigrette	32
Sirloin grilled broccolini, béarnaise sauce	36
Akaroa Salmon Fillet celeriac purée, zucchini ribbons, snow pea shoots, scallions, green beans, herb oil	32
Chargrilled Beef Brisket Burger McClure's sweet & spicy pickles, house-made barbecue sauce, caramelised onions, crunchy lettuce, cheddar cheese on toasted brioche	29
Fish & Chips (GF, DF) <i>(Available 24 hours)</i> apple cider batter, shoestring fries, house salad, tartare sauce	28
InterContinental Club Sandwich (GF*) <i>(Available 24 hours)</i> grilled chicken breast, bacon, cheddar cheese, fried egg, lettuce, tomato, aioli, shoestring fries	30

DESSERT

Cheese Selection locally produced cheese, quince jelly, fresh fruits, fig chutney, poppy seed crackers	19
Chocolate Mousse miso caramel, sesame tuile, fresh berries	18
Apple Tart Salted caramel ice cream, crème fraîche.	16
Ice Cream & Sorbet Selection <i>(Available 24 hours)</i> served with fresh berries and cacao nib tuile	16

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IN-ROOM DINING MENU - BEVERAGES

Available between 0800AM - 0300AM

WINES

	By Glass - Bottle
Veuve Clicquot Ponsardin Brut, Reims, France	25 /145
Cloudy Bay Pelorus, Marlborough, NZ	16 / 77
	150ml - 250ml - 375ml - Bottle
New Zealand Seasonal Rosé	15 - 23 - 33 - 60
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	17 - 27 - 40 - 79
Sauvignon Blanc, Stoneburn ,Marlborough, NZ	14 - 18 - 25 - 49
Chardonnay, Te Mata Estate, Hawkes Bay, NZ	14 - 21 - 27 - 52
Chardonnay, Lawson's Dry Hills, Blenheim, NZ	11 - 15 - 24 - 45
Pinot Gris, The Ned, Marlborough, NZ	14 - 18 - 27 - 51
Pinot Noir, Barton & Guestier, Bordeaux, France	10 - 14 - 22 - 40
Pinot Noir, Stoneburn Marlborough, NZ	14 - 18 - 26 - 51
Cabernet Merlot, Te Mata "Awatea" Hawke's Bay, NZ	17 - 27 - 41 - 81

BEERS	SOFT DRINKS	JUICE
LAGER	Coca Cola	Orange
Stella Artois	9	Coke No Sugar
Steinlager Pure	9	Lemonade
Corona	9	Ginger ale
PILSNER	Tonic water	6
Panhead Pilsner	9	Soda water
ALE AND APA	Lemon & Paeroa	6
Panhead APA	10	
Little Creatures	12	
Three Boys IPA	21	
DARK BEER		
Mac's Black	9	
LOW		
Mac's Mild	10	
CIDER		
Zeffe Apple Crumble	10	

TEA	COFFEE
English Breakfast	6
French Earl Grey	6
Sencha	6
China Jasmine	6
Chamomile	6
Peppermint	6
Gorgeous Geisha	6
Chai	6
	Short Black
	4
	Piccolo
	5
	Long Black
	4.5
	Flat White
	5
	Cappuccino
	5
	Latte
	5
	Mocha
	5
	Chai Latte
	6
	French Press
	10
	Hot Chocolate
	6

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Alcohol will only be served between 0800am - 0300am