

IN-ROOM DINING MENU

Available 0630 - 1100

BREAKFAST

EGGS ON TOAST <i>GF*</i>	12
your-style free range eggs, seed and grain toast	
BIG BREAKFAST <i>GF*/DF*/V*</i>	28
sausages (vegetarian or Kransky), corn fritter, roasted mushrooms, marinated tomatoes, sautéed spinach, free range eggs, grilled halloumi and toast	
EGGS FLORENTINE <i>GF*/DF*</i>	22
grilled halloumi, roasted mushrooms, spinach, apple cider hollandaise	
SWEET WAFFLES	24
fresh banana, streaky bacon, Canadian maple syrup and vanilla crème fraiche	
ALMOND CROISSANT	12
frangipane, Greek yogurt, maple syrup	
WINTER PEARS FRENCH TOAST <i>GF*</i>	24
poached pears, caramel sauce, toasted almonds, mascarpone	
EGGS AND GREENS <i>GF/DF</i>	25
avocado & edamame smash, sautéed kale, sweet potato rosti, salsa verde	
AKAROA SALMON POKE <i>GF*/DF</i>	28
capsicum, tomatoes, red onion, cucumber, coriander, lemon, fresh chilli	
BREAKFAST BOWL <i>GF*/DF/Ve</i>	21
warm Bircher muesli, fruit, coconut yogurt panna cotta, mango chia pudding, cacao nibs	
BREAKFAST SALAD <i>GF/DF/Ve</i>	22
Quinoa tabouli, spinach, kale & radicchio salad, broccoli, beetroot hummus, seeds & nuts, raspberry dressing	
BUTTERED TOASTED CRUMPETS	8
add vanilla ricotta, caramelized persimmons, honey <i>+6</i>	
add ham, grilled tomatoes, fried eggs <i>+8</i>	

SIDES

hash browns **7** / streaky bacon **7** / roasted mushrooms **7** / smoked salmon **8** / grilled halloumi **7** / half avocado **6** / marinated tomatoes **7** / fruit platter **8** / hollandaise **5** / kransky **7**

SMOOTHIES 11

GREEN POWER (*spinach, banana, kiwi, avocado, ginger, orange juice*)

TROPICAL PARADISE (*mango, pineapple, orange, coconut yogurt*)

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 1100 - 2300

LUNCH & DINNER

SNACKS & SMALL PLATES

CLEVEDON PACIFIC OYSTERS (3) <small>GF/DF</small>	18
FRESH (w/ mignonette sauce and lemon) or TEMPURA (w/ cucumber and tartare sauce)	
KNOT BREAD <small>GF*</small>	12
w/ cultured miso butter and olive oil	
SPICED FLAT BREAD <small>DF/Ve</small>	12
herbs, Wairarapa olive oil, Kalamata olive crumbs <i>add coconut and edamame hummus + 6</i> <i>add taramasalata + 6</i>	
GRILLED VEGETABLE ANTIPASTO <small>GF/DF/Ve</small>	14
eggplant, zucchini, olive & thyme	
DUCK MOUSSE <small>GF*</small>	16
pickled vegetables, toasted sourdough	
CHARCUTERIE BOARD <small>GF*/DF</small>	28
cured meats, marinated olives, pickled vegetables, toasted bread	
WEST COAST WHITEBAIT TOASTY <small>GF*/DF*</small>	24
Alfalfa sprouts, brioche toast, seaweed crème fraiche	
AKAROA SALMON POKE <small>GF*/DF</small>	28
capsicum, tomatoes, red onion, cucumber, coriander, lemon, fresh chilli	
SHIITAKE MUSHROOM DUMPLINGS	22
celeriac cream, salsa verde	
GRILLED SQUID <small>GF/DF*</small>	22
roasted potatoes, sautéed sweetcorn, espellette sauce	
ORGANIC CHICKEN WINGS <small>GF/DF*</small>	18
Korean sticky sauce, chives	

SOUPS

WINTER MINISTRONE <small>GF*/DF/Ve</small>	18
kale, potatoes, cannellini beans, oregano, zucchini, celery, tomatoes	
SEAFOOD CHOWDER <small>GF*/DF</small>	24
saffron & coconut soup, fish pieces, prawns, diamond clams, mussels, ruille, toasted baguette	

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IN-ROOM DINING MENU

Available 1100 - 2300

LUNCH & DINNER

SALADS

S M | L G

MARINATED BEETROOT GF/V/DF*

18 | 23

green leaves, blue cheese, pears, hazelnuts, creamy dressing
add grilled chicken + 8

CITRUS & WARM BARLEY SALAD DF/V

18 | 23

green beans, rosemary, almonds, green onions, fresh chilli
add smoked salmon + 10

GREEN GODDESS GF/Ve/DF*

18 | 23

green sprouts, kale, radish, cranberry, peppered chickpeas, avocado
add grilled halloumi + 8

CAESAR SALAD GF*

24 | 29

cos lettuce, parmesan, chicken, bacon, crostini, anchovies, poached egg

LARGE PLATES

REUBEN SANDWICH GF*

21

rye toast, corned beef, Swiss cheese, kimchi, spinach, mustard sauce

FISH & CHIPS GF/DF

29

Apple cider battered fish, fries, tartare sauce, lemon wedges, house salad

ROASTED WINTER VEGETABLES DF/Ve

26

harissa cauliflower, roasted carrots & fennel, braised lentils, caramelized coconut yoghurt, pomegranate seeds.

GRILLED MARKET FISH GF/DF*

36

creamy Brussel sprouts, squash purée, beurre blanc

AGED SIRLOIN GF/DF*

36

parsnip purée, glazed baby carrots, shallots, beef jus

WAGYU BEEF BURGER GF*

31

smoked cheddar cheese, grilled onions, tomato relish, aioli, lettuce, fries

VEGAN BURGER GF*/Ve/DF

28

mushroom and hemp patty, lettuce, tomatoes, beetroot relish, aioli, sesame bun, fries

PAPPARDELLE

32

smoked tomato sauce, crab meat, prawns, chilli, sage

LAMB RUMP GF

34

whipped sweet potatoes, baby peas, poached leek, mint jelly

CLUB SANDWICH GF*/DF*

26

grilled chicken, fried egg, bacon, Swiss cheese, aioli, shoestring fries

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Available 1100 - 2300

LUNCH & DINNER

SIDES

- GRILLED BROCCOLI** *GF/DF** **13**
Greek yogurt, chilli oil, fresh lemon
- BRUSSEL SPROUTS** *GF/DF/V*/Ve** **13**
cranberry, streaky bacon, sweet & sour sauce
- PROVENCAL RIES WITH TRUFFLE MAYO** *GF/DF/Ve** **12**
add parmesan cheese + 6
- KUMARA CHIPS** *GF/DF/Ve** **13**
chives and sour cream

DESSERTS

- PETITS FOURS** **21**
Chocolate truffle, pistachio biscotti, white chocolate bavaraoise, macaron, brownie
- BLACK FOREST TART** **16**
chocolate Chantilly cream
- POACHED PEARS** *GF* **16**
with orange cream & pecan crumbs
- WHITE CHOCOLATE PANNA COTTA** *GF* **16**
with strawberry sorbet
- APPLE & RHUBARB CRUMBLE** *Ve/DF* **16**
with coconut cream
- ICE CREAM & SORBET** *GF/DF** **16**
(please ask for today's selection)
- CHEESE SELECTION 60gr | 120gr** *GF** **22 | 34**
Chef's selection served w/ quince jelly, fresh fruits, fig chutney & crackers

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GF | Gluten free

GF | Available with a gluten free option*

V | Vegetarian

Ve | Vegan

DF | Dairy Free

** | Available 24 Hours*

IN-ROOM DINING BEVERAGE MENU

Available 0800 - 0300

WINES

	glass - bottle						
Veuve Clicquot Ponsardin Brut, Reims, France	25	-	145				
Cloudy Bay "Pelorus", Marlborough, NZ	16	-	77				
	150 ml	-	250 ml	-	375 ml	-	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, Hawke's 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

LAGER

- Stella Artois 9
- Steinlager Pure 9
- Corona 9

PILSNER

- Panhead Pilsner 9

ALE AND APA

- Panhead APA 10
- Little Creatures PA 12
- Three Boys IPA 21

DARK BEER

- Mac's Black 9

LOW

- Mac's Mid Vicious 10

CIDER

- Zeffer Apple Crumble 10

SOFT DRINKS

- all 6

Coca Cola

Coca Cola No Sugar

Schweppes Dry Lemonade

Schweppes Dry Ginger Ale

Schweppes Tonic Water

Soda Water

Lemon & Paeroa

T2 TEA

- all 6

- English Breakfast
- French Earl Grey
- Sencha
- China Jasmine
- Chamomile
- Peppermint
- Gorgeous Geisha
- Chai

BARISTA COFFEE

- Short Black 4
- Piccolo 5
- Long Black 4.5
- Flat White 5
- Cappuccino 5
- Latte 5
- Mochacchino 5
- Chai Latte 6
- French Press 10
- Hot Chocolate 6

JUICE

- all 6

- Orange
- Pineapple
- Tomato
- Cranberry

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