

IN-ROOM DINING MENU

Available 0630 - 1100

BREAKFAST

EGGS ON TOAST <small>GF*/DF</small>	13
Your-style of free range eggs, seed and grain toast	
BIG BREAKFAST <small>GF*/DF*/Ve*</small>	29
Kransky or vegetarian sausage, kumara rosti, mushrooms, tomatoes, spinach, poached eggs, grilled halloumi, sourdough toast	
EGGS BENEDICT <small>GF*/DF*</small>	27
Poached eggs, grilled halloumi, spinach, mushroom, hashbrowns, hollandaise	
AVOCADO & TOAST <small>GF*/DF*/Ve*</small>	24
Parmesan cheese, toasted seeds, poached eggs, grilled ciabatta	
EGGS & GREENS <small>GF/DF*/Ve*</small>	26
Coconut and edamame hummus, veggie rosti, kale greens, salsa verde, poached eggs	
COCONUT PANNA COTTA <small>GF/DF/ Ve</small>	24
Flaxseed granola, pistachio, dried strawberry, pomegranate, strawberry agave syrup	
AKAROI SALMON BAGEL <small>GF*/DF*</small>	27
Cold smoked salmon, dill, crème fraîche, cucumber, watercress, shallot, soft boiled egg	
TIRAMISU FRENCH TOAST <small>GF*/DF*</small>	24
Espresso fromage blanc, pear, almond, maple, Valrhona Gaunaja	

SIDES

smoked salmon 8 | streaky bacon 8 | hash browns 7 | mushrooms 7 | grilled halloumi 7 |
half avocado 6 | marinated tomatoes 7 | fruit platter 12 | hollandaise 5 |
breakfast sausage 7 | vegetarian sausage 7

SMOOTHIES 12

GREEN POWER (*spinach, banana, kiwi, avocado, ginger, orange juice*) GF/DF/Ve

TROPICAL PARADISE (*mango, pineapple, orange, coconut yoghurt, passion fruit*) GF/DF/Ve

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

GF | Gluten free

GF* | Available with a gluten free option

V | Vegetarian

Ve | Vegan

DF | Dairy Free

* | Available 24 Hours

VE* | Available with a Vegan option

IN-ROOM DINING MENU

Available 1100 - 2300

LUNCH & DINNER

ENTREE

GRILLED FLATBREAD <small>GF</small>	14
Spring onion, herbs, olive tapenade, local olive oil	
BEETROOT AND BURRATA <small>GF*</small>	22
Massimo's burrata, pickled baby beetroot, beet leaves, chili, mint, walnut	
DUCK MOUSSE <small>GF*</small>	18
Apricot and pear chutney, picked vegetables, grilled ciabatta	
BROKEN FALAFEL <small>GF/DF*</small>	18
Spiced sunflower seeds, carrot, alfalfa, coriander, smoked garlic labneh, tahini dressing	
STEAMED GREEN MUSSELS <small>GF/DF</small>	22
Nduja sauce, gremolata, grilled lemon	
CHARCUTERIE BOARD <small>GF*/DF</small>	28
Three cured meats, marinated olives, nduja, grilled ciabatta	

SOUPS

SPRING MINISTRONE <small>GF*/DF/Ve</small> <i>Available 24 Hours</i>	16
Kale, sweet peas, cannellini beans, zucchini, oregano, celery, tomato, garlic baguette	
SEAFOOD CHOWDER & BAGUETTE <small>GF*/DF</small>	24
Coconut and saffron broth, diamond clams, mussels, prawns, fish	

SALADS

GREEN BOWL <small>GF/Ve/DF</small>	24
Sweet peas, green beans, zucchini, broccoli, almonds, edamame & avocado cream, quinoa	
SERRANO & MELON SALAD <small>GF</small>	26
Baby rocket, cherry tomatoes, mozzarella	
CAESAR SALAD <small>GF*/DF*</small> <i>Available 24 Hours</i>	32
Baby gem leaves, crouton, parmesan, pancetta, soft boiled egg, Ortiz anchovy, organic chicken breast	

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

MAINS

CAULIFLOWER HEART <small>GF/VE*/DF</small>	29
Slow roast cauli, lemon & chive 'cous cous', spiced peppers and almonds	
AKAROA GRILLED SALMON <small>GF/DF*</small>	34
Grilled broccolini, saffron beurre blanc, crushed potatoes	
ORGANIC CHICKEN LEG <small>DF/GF</small>	36
Green beans salad, hazelnuts, smoked carrot purée	
ROAST PORK CHOP	36
Celeriac purée, apple & fennel salad, mustard	
TOMATOES & BASIL TAGLIATELLE <small>DF*</small>	28
Zucchini, green olives, parmesan cheese	
CIDER BATTERED FISH & CHIPS <small>GF/DF</small>	32
Shoestring fries, garden salad, tartare sauce, lemon	
CHEESE BURGER* <small>GF*</small> <i>Available 24 Hours</i>	29
Wagyu beef, cheddar, house pickles, tomato, gem leaves, smoked chili mayo	
PLANT BASED BURGER <small>GF*/DF/Ve</small>	28
Vegan patty, cashew cheese, gem leaves, tomato, house pickles, vegan aioli	
STEAK & FRIES <small>GF/DF*</small>	38
200g beef tenderloin, caramelised onions, beef jus, fried eggs, watercress and caper salad	
CLUB SANDWICH* <small>GF*/DF*</small> <i>Available 24 Hours</i>	30
Grilled chicken, bacon, lettuce, tomato, cheddar cheese, sourdough toast, fries	

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

GF | Gluten free

GF* | Available with a gluten free option

V | Vegetarian

Ve | Vegan

DF | Dairy Free

* | Available 24 Hours

VE* | Available with a Vegan option

IN-ROOM DINING MENU

Available 1100 - 2300

LUNCH & DINNER

SIDES

- GRILLED BROCCOLI** *GF/DF* **13**
Black garlic aioli, lemon, chili
- ROASTED BABY CARROTS** *GF/DF** **16**
Miso butter, slivered almonds, citrus yogurt
- PROVENCAL FRIES** *GF/DF* *Available 24 Hours* **12**
Truffle mayonnaise
- KUMARA WEDGES** *GF/DF* *Available 24 Hours* **13**
Chives, sour cream

DESSERTS

- ICE CREAM & SORBET SELECTION** *GF/DF** *Available 24 Hours* **16**
Pistachio crumbs, fresh berries
- THREE CHEESE BOARD** *GF** **28**
Quince jelly, fresh fruits, fig chutney, poppy seed crackers
- CHOCOLATE MOUSSE** *Df/Ve* **16**
Sesame, tuille, passionfruit sauce, nectarine ice cream
- PETITS FOURS** **21**
Chocolate truffles, macarons, crème brûlée, profiteroles, lemon tart
- SUMMER PAVLOVA** *GFF* *Available 24 Hours* **16**
Plums & strawberries, vanilla mascarpone, white chocolate, raspberry ice cream

*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*

GF | Gluten free

GF | Available with a gluten free option*

V | Vegetarian

Ve | Vegan

DF | Dairy Free

** | Available 24 Hours*

VE | Available with a Vegan option*

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	
	150ml	-	250ml	-
			375ml	-
				bottle
New Zealand Seasonal Rosé	15	-	23	-
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	17	-	27	-
Sauvignon Blanc, Stoneburn, Marlborough, NZ	14	-	18	-
Chardonnay, Te Mata Estate, Hawke's Bay, NZ	14	-	21	-
Chardonnay, Lawson's Dry Hills, Blenheim, NZ	11	-	15	-
Pinot Gris, The Ned, Marlborough, NZ	14	-	18	-
Pinot Noir, Barton & Guestier, Bordeaux, France	10	-	14	-
Pinot Noir, Stoneburn Marlborough, NZ	14	-	18	-
Cabernet Merlot, Te Mata "Awatea" Hawke's Bay, NZ	17	-	27	-

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 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

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