



## In-Room Dining

### From 10am-10.30pm Snacks & Light options

---

House baked <b>ciabatta</b> , smoked butter v	8
<b>Wedges</b> with sour cream and sweet chilli sauce v	12
<b>Pork wonton</b> with soy dressing	15
<b>Crispy chicken</b> & Japanese mayo	16
Market inspired <b>soup</b> , ciabatta, butter	19
Smoked <b>salmon salad</b> with pickled onion, charred corn, fennel, mixed herbs, grains & horseradish crème fraiche g	22
Smoked <b>chicken Caesar salad</b> , cos lettuce, bacon, croutons, good parmesan and poached egg Vegetarian option available	22
<b>Beer battered fish</b> , tartare sauce, salad and fries	26

### Middle

---

200gm <b>Beef burger</b> with cheese, onion marmalade, sour dough bun, salad & fries	26
Homemade <b>chicken curry</b> , herbs, steamed rice, naan bread	28
<b>Chicken and prawn laksa</b> , chilli, herbs, noodles, bean sprouts, boiled egg g	28
Pappardelle <b>pasta</b> , forest mushroom, kale, pine nut, parmesan, red pepper v	29
<b>Pork belly</b> , parsnip puree, saffron potatoes, charred corn, pickled vegetables g	36
<b>Beef cheeks</b> , chive mash, slow roast carrot & horseradish snow	36
<b>Ora king salmon</b> , pearl barley risotto, cauliflower, roast tomato, micro salad, chimichurri dressing	37

### Grill

---

300 grams <b>Sirloin</b>	39
300 grams <b>Ribeye</b>	40
200 grams <b>Prime Eye fillet</b> New Zealand grass fed beef, hand selected and graded. Served with fries, jus and smoked paprika aioli and your choice of side	43

*Please advise us of any dietary requirements.  
A service fee of \$4.00 applies per delivery.*



## In-Room Dining

### On The Side

---

<b>Fries</b> , tomato sauce <i>v/g</i>	8
Agria potato <b>mash</b> , red wine gravy <i>g</i>	8
Baby <b>salad</b> leaves, house dressing	8
12 hour slow roasted <b>carrots</b> , hazelnut <i>v/g</i>	8
Steamed <b>vegetables</b> , olive oil <i>v/g</i>	8
Cos lettuce, <b>Caesar</b> dressing, good parmesan, bacon, crostini	8

### Sweet As

---

<b>Crème caramel</b> , orange gel, poached rhubarb, candied nuts, pistachio wafer <i>v</i>	18
Meringue, <b>lemon</b> curd, biscuit crumb, lemon tuile strawberry sorbet <i>v</i>	18
Chocolate <b>Brownie</b> , chocolate mousse, orange foam, caramel, chocolate crumbs <i>v</i>	18
Today's <b>Trio</b> of ice cream, chocolate crumb <i>v</i>	12

### Cheese

---

60 grams with walnuts, apple and crackers	
<b>Whitestone</b> Windsor Blue (Oamaru, North Otago)	14
<b>Evansdale</b> Farmhouse Brie (Waikouaiti, Otago)	14
<b>All of the above</b>	22

### After 10.30pm Until 6.30am

---

<b>Fries</b> , tomato sauce & aioli <i>v</i>	8
<b>Wedges</b> with sour cream and sweet chilli sauce <i>v</i>	12
Market inspired <b>soup</b> , ciabatta, butter	19
Toasted sandwich with fries and your choice of fillings: ham, cheese, pineapple, smoked chicken, onion & tomato	15
<b>Beer battered fish</b> , tartare sauce, salad and fries	26
Homemade <b>chicken curry</b> , herbs, steamed rice, naan bread	28

*Please advise us of any dietary requirements.  
A service fee of \$4.00 applies per delivery.*