

ROOM SERVICE MENU - DIAL 0

Available Monday - Sunday from 5.00pm - 9.30pm

Starters

Garlic Bread – warmed sliced sourdough with garlic butter & confit garlic - For one \$7.00 /

For two \$10.00 (*gluten free option available*)

Breads & Dips – warmed sourdough with chef's choice of dips - For one \$7.50 / For two \$12.00

(*gluten free option available*)

Salt & Pepper Prawns (g) – seasoned prawns deep fried served with bloody mary mayo – \$15.50

Scallops (g) – seasoned with citrus furikake, pan seared served garnished with fresh tomato salsa & crispy potato straw - \$16.50

Chicken Mushroom & Herb Terrine – wrapped in bacon served with house made tomato relish & garlic bruschetta - \$15.50

Lamb Sweetbreads – herb crumbed, served with a citrus mayo-\$14.50

Mushroom Parcels (n) – button mushrooms & blue cheese wrapped in filo served with roast capsicum couli, toasted walnuts & bacon - \$14.50

Steak Tartare (g) – classic diced raw beef with shallots, cornichons, capers, raw egg & light seasonings, served with house made potato crisps - \$15.50

Café Menu

Soup Of The Day - with oven baked sourdough - \$13.50

Pulled Pork – slow roasted pork served with grilled flatbread, celeriac apple slaw, tomato sambal & seasoned wedges – \$24.00

Salad of the Day – please ask for today's salad - \$25.00

Thai Spiced Poached Chicken (g) – served with rice noodles in broth with cashews, mint, cucumber, mung-beans & tomato - \$23.50

Sundried Tomato Polenta Cake (g/v) – grilled & served with Portobello mushroom, grilled vegetables, olives & pesto – \$23.00

Seafood Pie – seafood medley in a creamy sauce with a filo pastry top served with potato croquettes & a fresh garden salad - \$24.00

Fish & Chips – Gurnard battered or crumbed, served with gourmet house made slaw - \$26.00

Braised Lamb Shanks (g) – with herbs & spices, served on creamy mash with peas

- One shank \$24.00 / Two shanks \$28.50

Pasta of the Day – please ask for today's pasta - \$25.00

Main Menu

Lamb Shoulder (g) – marinated, slow roasted served with grilled vegetables, Israeli couscous & tatazaki yoghurt sauce - \$35.00

Roasted Chicken Breast (g) – marinated in sage & rosemary served on creamy cauliflower puree with herb roasted potatoes & glazed beans - \$34.00

Salmon (g) – oven baked salmon fillet served on stir fried greens & noodles with a teriyaki glaze - \$35.00

Blue Cod (g) – pan seared resting on a cauliflower puree, green beans & sautéed vegetables finished with crispy capers & lemon butter sauce - \$35.00

Venison (g) – venison loin served on a creamy pumpkin puree, sautéed bacon, chard & roasted beets - \$35.00

Beef Fillet (g) – served with roasted Portobello mushroom, potato fondant, grilled vegetables & café de Paris butter - \$35.50

(g) Gluten Free

(n) Nuts Included

(v) Vegetarian

From the Grill

Choose your preferred cut of meat & have it cooked to your liking:

250gm Eye Fillet - \$35.00

250gm Sirloin (Porterhouse) - \$34.00

300gm Scotch Fillet - \$36.00

400gm Scotch Fillet on Rib - \$37.00

Served with seasonal vegetables & your choice of one potato & sauce from the following selections:

Potato: One of the following:

Fries / Wedges / Creamy Mash / Herb Roasted

Sauce: One of the following:

Mushroom / Béarnaise / Garlic Cream / Creamy Green Peppercorn / Bordelaise

Side Orders

Salsa or sour cream \$2.00 Sauté mushrooms \$7.00

Steak fries \$6.00 Battered onion rings \$6.00

Salad Dressing Options

Mayonnaise / Blue cheese / French / Thai mayonnaise

Dessert Menu – individual desserts \$15.00

Ice Cream Sundae (g) - your choice of chocolate, caramel or berry

Kapiti Sorbet (g/d) – served with a tuile, garnished with seasonal fruit

Stonefruit Parfait (g/n) – parfait served with nougatine biscuit & roasted vanilla peach

Baked Apple Pudding - with maple syrup sauce & spicy apple crumble ice cream

Chocolate Delice – served with affagato ice cream & cocoa tuile

Chocolate Marshmallow Tart (g) –served warm, white chocolate & raspberry ice cream

Banoffee Pie – garnished with fresh banana & cream

Taste Bud Sensation – Share a selected taste from our main dessert items listed above from the above menu (please ask wait staff about the options) For two - \$28.00 / For four - \$42.00

Cheese (n) 70gms cheese per serve - \$15.00

Puhoi Matakana Waxed Blue – served with house made oat crackers & prunes soaked in port

Puhoi Te Muri Triple Cream Brie - served with grapes, toasted nuts & garlic bruchetta

Puhoi Chilli Lime Harvati – served with house made oat crackers, dried fruits & toasted nuts-

Puhoi Aged Cheddar – served with house made relish & garlic bruchetta

Choose three of the above cheeses - \$27.00

*Gluten Free - The kitchen staff take every care to provide gluten free meals but cannot guarantee them 100% gluten free due to the working nature of the kitchen.

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