

ARTISAN

**room service
menus**

**breakfast, lunch, dinner,
after hours - 11pm - 6.30am**

ARTISAN

breakfast room service menu

ALL DAY BREAKFAST	28
Two eggs, toast, grilled wild pork bacon, bubble and squeak and beef sausages with juice and filter tea or coffee	
VEGGIE	25
Two eggs, toast, vegetarian patty, spinach, grilled tomato, hash brown and roasted Parkvale mushrooms with juice and filter tea or coffee	
EGGS BENEDICT	18
Poached eggs and leg ham on split English muffin with hollandaise	
EGGS FLORENTINE	18
Poached eggs and spinach on split English muffin with hollandaise	
EGGS MONTREAL	18
Poached eggs and house-smoked salmon on split English muffin with hollandaise	
EGGS BLACKSTONE	18
Poached eggs, grilled wild pork bacon and tomato on split English muffin with hollandaise	

AVAILABLE 6.30am - 10.30am

ARTISAN

breakfast room service menu

Breakfast smoothie			8
Fresh fruit salad			10
Porridge and fruit compote			12
French toast, bacon, real maple syrup and banana			16
ON TOAST (Ciabatta, multigrain or gluten free)			
Avocado	7	Eco eggs	10
Cottage cheese	7	Egg salad	10
Roma tomatoes	8	Creamed Swiss brown mushrooms	12
Fontina cheese	9	Manuka-smoked wild pork bacon and eggs	16
Artisan baked beans	9	Hot smoked salmon and spinach	16

AVAILABLE 6.30am - 10.30am

ARTISAN

lunch room service menu

TO START

Citrus and herb marinated olives	10
ARTISAN bread roll with extra virgin olive oil and aged balsamic	8

ENTREES

Soup of the day with bread roll	14
Duck liver crème caramel with truffled lentil salad, wafers and cherry relish	18
Frisée salad with muscovado roast pear, whipped chevre and candied walnut with sherry vinigrette	16 / 28
Charcuterie plate for two - Egyptian pastrami, brawn, parfait, rillettes, home made pickles and bread	32

SIDES

ARTISAN mesclun salad, shoestring fries with aioli	10
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AVAILABLE midday - 2pm

ARTISAN

lunch room service menu

MAINS

Beef fillet with crushed potatoes, rocket and café de Paris butter	34
Grilled pork belly terrine with apple and onion relish, watercress and shoestring fries	26
Confit lamb burger with cucumber pickle, tomato, rocket and duck fat potatoes	28
Pan-fried market fish on a spiced chickpea and kumara salad with aioli	32
Massaman curry pie with parsnip puree, tomato salsa and watercress	28

AVAILABLE midday - 2pm

ARTISAN

lunch room service menu

DESSERTS

Smoked panna cotta, honeycomb, flowers, raspberries and basil syrup	16
Chocolate terrine with Italian meringue, citrus and mint	16
Freeze dried mandarin and orange segments with white chocolate ganache and candied mint	16
Vanilla and Champagne spider with peach schnapps jelly, baby pear, plum dust and brandy snap wafers	16
ARTISAN home made ice cream	16
Handmade chocolate truffles with plum dust and gold leaf	4.50ea
ARTISAN cheese selection	18per65g

AVAILABLE midday - 2pm

ARTISAN

dinner room service menu

TO START

Citrus and herb marinated olives	10
ARTISAN bread roll with extra virgin olive oil and aged balsamic	8

ENTREES

Duck liver crème caramel with truffled lentil salad, wafers and cherry relish	18
Prawn tortellini, coconut and lemongrass soup with bamboo shoots and flying fish roe	17
Smoked beef tongue salad with watercress, hazelnut, capers and pickled beetroot	16
Frisée salad with muscovado roasted pear, whipped chevre and candied walnut with sherry vinigrette	16

SIDES

ARTISAN mesclun salad, baby potatoes with café de Paris butter, shoestring fries with aioli,	10
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AVAILABLE 6pm - 11pm

ARTISAN

dinner room service menu

TO SHARE

Charcuterie plate for two - Egyptian pastrami, brawn, parfait, rillettes,
home made pickles and bread 32

MAINS

WOOD FIRED GRILL

Roast goat cutlets with massaman curry pie, tomato salsa, yoghurt and jus 36.50

Venison rack, beetroot puree, bone marrow, broccolini, almonds and burn butter jus 42

Beef fillet and short rib with parsnip puree, gremolata, savoy cabbage and lardoons 38.50

Confit lamb outlet with spiced carrot puree, pea beignets and preserved lemon crème fraiche 38

Market fish with chickpea and spiced kumara salad, crayfish mayonnaise and prawn popcorn 36.50

Sugar cured pork belly with caramelized apple, herb salad, crispy salad, crispy fried brawn
and carrot masala sauce 32

Vegetarian tasting plate - chilled beetroot soup with crème fraiche,
tempura vegetables with smoked salt, chickpea and kumara salad, baked tart with herb salad 32

AVAILABLE 6pm - 11pm

ARTISAN

dinner room service menu

DESSERTS

Smoked panna cotta, honeycomb, flowers, raspberries and basil syrup	16
Chocolate terrine with Italian meringue, citrus and mint	16
Freeze dried mandarin and orange segments with white chocolate ganache and candied mint	16
Vanilla and Champagne spider with peach Schnapps jelly, baby pear, plum dust and brandy snap wafers	16
ARTISAN home made ice cream	16
Handmade chocolate truffles with plum dust and gold leaf	4.50 _{ea.}
ARTISAN cheese selection	18 _{per 65g}

AVAILABLE 6pm - 11pm

ARTISAN

after hours room service menu

Shoestring fries with Artisan's tomato sauce	10
Baked garlic and herb bread	10
Seasoned wedges with sour cream and sweet chilli sauce	12
Soup of the day with a sourdough roll and butter	14
Leg ham, cheese and tomato toasted sandwich with shoestring fries	20
Macaroni and cheese bake with baby spinach salad	20
Shepherd's pie with seasonal vegetables	22
Beer battered fish and chips with tartare and lemon	25

ROOM SERVICE DELIVERY OF \$5 APPLIES

DIAL 7770 TO ORDER

AVAILABLE 11pm - 6.30am