

**BREAKFAST MENU**

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6AM-11AM

**CONTINENTAL BREAKFAST**

21.00 per person

Select one item from each category below.

**FRESH JUICE**

- Orange
- Pineapple
- Spirulina
- Cranberry
- Apple
- Grapefruit
- Tomato

**PRESERVED FRUIT**

- Peaches
- Pear halves
- Stewed prunes
- Pineapple slices
- Apricots

**YOGHURT**

- Fruit
- Natural

**CEREAL**

- Rice Bubbles
- Weetbix
- Light & Tasty
- Cornflakes
- Toasted muesli

**SERVED WITH**

- Milk
- Soy milk
- Cream
- Trim milk
- Hot milk

**BEVERAGE**

- Coffee
  - Filtered
  - Decaffeinated
- Milk
- Hot chocolate
- Pot of tea
  - Breakfast
  - Earl Grey
  - Herbal
  - Green tea

**BAKERY AND PASTRIES**

- Toast (served with butter and preserves)
  - White
  - Gluten free
  - Wholemeal
  - Fruit
- And a choice of one of the items listed below:
  - Danish pastry
  - Croissant
  - Fruit muffin

CONTINUED...

# IN-ROOM DINING MENU

...BREAKFAST MENU CONTINUED

## **FULL BREAKFAST**

30.50 per person

Select from the Continental Breakfast category and one item from the hot breakfast selection below.

## **EGGS (TWO)**

Fried eggs

Scrambled eggs

Poached eggs

(Served with breakfast sausage, bacon, grilled tomato and hash browns)

## **EXTRAS**

5.50 per item

Sautéed mushrooms

Black pudding

Baked beans

Spaghetti

Breakfast potatoes

## **BREAKFAST SIRLOIN STEAK 12OGM**

8.50

Rare

Medium

Well done

## **BREAKFAST ON THE GO**

16.00 per person

A breakfast of whole fruit, cereal bar, muffin, orange juice and your choice of coffee (as selected below).

Long black

Flat white

Cappuccino

Latte

...BREAKFAST MENU CONTINUED

## À LA CARTE BREAKFAST MENU

Select your choice of one à la carte menu item and one complimentary beverage item per person from the list below.

### Eggs Benedict

Two poached eggs with spinach, ham or salmon served on a toasted English muffin and topped with hollandaise sauce.

with spinach	17.00
with ham	19.00
with salmon	20.00

### Buttermilk pancakes

Hot cakes with butter, maple syrup and grilled banana.

16.00

### Three egg omelette

Three-egg omelette with your choice of fillings (maximum of three).

- Onion
- Mushroom
- Cheese
- Spinach
- Smoked salmon
- Capsicum
- Tomato
- Bacon
- Sausage

17.00

### Japanese breakfast

Seared Akaroa salmon, miso soup, steamed rice, nori and pickled vegetables.

19.00

### Healthy breakfast

Egg white frittata with tomato, herbs, breakfast potatoes and whole wheat toast.

17.00

### French toast

French toast with berry compote, vanilla cream and maple syrup.

16.00

### Extra special

For a special occasion, enjoy a bottle of Montana Lindauer Special Reserve with a selection of fresh seasonal cut fruit to accompany any breakfast.

48.00

# IN-ROOM DINING MENU

## ALL DAY DINING MENU

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11AM-10.30PM

### STARTERS

Minestrone soup with a warm bread roll	13.00
Garlic and herb bread	10.00
Selection of breads with basil pesto, olive tapenade and hummus	10.00
Smoked salmon with red onion capers, lemon olive oil and rye bread	20.00
Classic shrimp cocktail with shredded iceberg lettuce and marie rose sauce	19.50
Sweet corn fritters with tomato chutney	18.00
optional side of crispy bacon and sour cream	23.50

### LIGHT MEALS

Cajun Wedges with bacon, sour cream and grilled cheese	14.50
Buffalo Wings – golden fried chicken wings finished in a spicy sauce with blue cheese dressing	16.00
Fisherman's Basket – calamari rings, fish bites, scallops, prawns and golden fries. Served with tartare sauce	17.00
Mixed Satay (chicken, beef and lamb) with steamed rice, peanut sauce and cucumber relish	23.00
New Zealand Lamb Burger – lamb pattie with fancy lettuce, tomato, beetroot and golden fries	19.00
Tropical Chicken Double Decker Sandwich with crispy bacon, pineapple and mango salsa, accompanied with golden fries	18.50
Penne pasta served with artichokes, sun dried tomatoes, olives and lemon oil	17.00
Fish and Chips – pan-fried or battered with fries, tartare sauce and grilled lemon	25.50
Tofu Burger – grilled tofu patty with lettuce, tomato and cheese on a toasted bun; served with chef's salad	18.00

CONTINUED...

All items are subject to availability. Each order incurs a \$5.00 service charge.  
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### **SALAD SPECIALTIES**

Cobb Salad – buttercrunch lettuce, bacon, cheddar cheese, chopped tomatoes, avocado and sieved egg served with ranch dressing.	19.00
Spinach Salad – baby spinach leaves with roast chicken, walnuts, onion and a blue cheese dressing	20.00
Caesar Salad – cos lettuce with foccacia croutons, smoked bacon, poached egg and a garlic and anchovy dressing	19.00
with optional chicken	23.00
Mediterranean Greek Salad – tomato, red onion, feta, kalamata olives, cucumber and red capsicum finished in balsamic vinaigrette	18.50

### **FROM THE GRILL**

(Served with your choice of salad or seasonal vegetables and fries or new/creamed potatoes)

Eye Fillet 200gm	38.00
T-Bone 280gm	30.50
Sirloin Steak 250gm	33.50
Lamb Cutlets 280gm	31.50
Pork Chops 300gm	27.50

### **MAIN EVENTS**

Lamb and vegetable casserole with Israeli couscous and garlic aioli	35.00
Baked Akaroa salmon with caramelised root vegetables and dill sauce	29.50
Roast chicken with sage and onion stuffing, seasonal vegetables and gravy	29.00

# IN-ROOM DINING MENU

...ALL DAY DINING MENU CONTINUED

## VEGETARIAN SPECIALTIES

Grilled portobello mushroom and goat's cheese served on toasted ciabatta with chef's salad	20.00
Blue cheese and spinach mezzaluna pasta cooked in a roast vine tomato salsa with parmesan sauce and toasted pine nuts	19.50
Pumpkin curry with green beans, naan bread, raita and chutney	18.50
Spanish omelette with chef's salad	19.00
Tofu scramble with fresh turmeric, spring onions, pine nuts and garlic served on gluten free toast (type of bread optional)	19.00

## WHY NOT ADD A LITTLE EXTRA

Golden fries	8.50
Steamed minted baby potatoes	
Steamed jasmine rice	
Chef's salad	
Stir-fry seasonal vegetables	

## SWEET SENSATIONS

Apple and cinnamon crumble with vanilla cream and custard	14.00
Berry compote in a meringue nest served with vanilla ice cream	
Fruit trifle – a mixture of fresh fruit, a delectable strawberry sauce topping (contains traces of alcohol)	
Traditional banana split	
Chocolate fondant and crème anglaise	
Cheese platter – a selection New Zealand cheeses, served with dried fruit and falwasser crackers	

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## **AFTER HOURS**

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10.30PM-6AM

<b>The Tower</b> Ham and cheese toasted sandwich served with golden fries	16.00
<b>All or Bust!</b> Ultimate chicken, bacon and pineapple burger served with fries	18.50
<b>Double or Nothing</b> Texan style fried Buffalo chicken wings	16.00
<b>A Caesar's Palace</b> Cos lettuce with focaccia croutons, smoked bacon, poached egg and a garlic and anchovy dressing with optional chicken	19.00 23.00
<b>Jackpot</b> Beef or vegetarian nachos served with sour cream and melted cheese	17.00
<b>When the Chips are Down</b> Super sized and super fast golden fries for a serious craving	14.00
<b>Aces High</b> Cajun wedges served with bacon and sour cream	14.00
<b>Royal Flush</b> Calamari rings, fish bites, scallops, prawns and golden fries	17.00
<b>Snake Eyes</b> Triple flavoured ice cream sundae	15.00
<b>A Fruitful Hand</b> Seasonal fruit plate with yoghurt and lime	14.00

# IN-ROOM DINING MENU

## BEVERAGE MENU

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### COCKTAILS 15.00

#### Blue Bayoo

Smirnoff Vodka, Blue Curacao, lemonade and pineapple juice poured over crushed ice. Garnished with a lemon wheel

#### Pina Colada Power

Bacardi white rum, coconut cream and fresh cream, finished with pineapple juice and a garnish of cherry

#### Sky's the Limit

Brandy and Triple Sec topped with bubbles and finished with a twist of orange

#### Mojito Mojo

A traditional Mojito of white rum, lime and mint with extra Mojo!

#### Noble Margarita

Tequila, Agavero, Grand Marnier and lemon juice garnished with salt and lime

#### A Gin Grin

Bombay Sapphire with a dash of Cointreau built over Orange Curacao and fresh orange juice. Finished with a cherry and orange wheel

### CHAMPAGNE

	GLASS	BOTTLE
Champagne Mumm Cordon Rouge 375ml		95.00
Moët & Chandon		168.00

### SPARKLING

Lindauer Special Reserve		45.00
Deutz Marlborough Cuvee		69.50
Lindauer Special Reserve Piccolo		13.00
Deutz Marlborough Cuvee Piccolo		21.00

### WHITE WINE SELECTION

#### SAUVIGNON BLANC

Corbans Homestead Sauvignon Blanc Hawke's Bay	8.50	37.00
Montana Sauvignon Blanc Marlborough	9.00	38.00
Triplebank Awatere Valley Sauvignon Blanc Marlborough	11.50	51.00
Camshorn Sauvignon Blanc Waipara		61.00

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## CHARDONNAY

	GLASS	BOTTLE
Corbans Homestead Chardonnay Hawke's Bay		37.00
Couper's Shed Chardonnay Hawke's Bay	10.50	44.00
Huntaway Reserve Chardonnay Gisborne	13.00	52.00
Church Road Cuve Series Chardonnay Hawke's Bay	14.00	61.00

## AROMATICS

Saints Gewurztramine Gisborne	9.50	41.00
Camshorn Classic Riesling Waipara	14.00	61.00
Huntaway Reserve Viognier Gisborne	13.00	52.00
Camshorn Pinot Gris Waipara	14.00	61.00
Triplebank Pinot Gris Marlborough		51.00

## RED WINE

Stoneleigh Pinot Noir Marlborough	15.00	64.00
Kings Road Pinot Noir Waipara	10.50	46.00
Montana Living Land Pinot Noir Marlborough		49.00
Church Road Cuve Series Cabernet Sauvignon Hawke's Bay	14.00	61.00
Church Road Cuve Series Merlot Hawke's Bay		61.00
Corban's Homestead Merlot Hawke's Bay	8.50	37.00
Couper's Shed Syrah Hawke's Bay		52.00
Wyndham Estate George Wyndham Syrah Hunter Valley	11.50	54.00

## DESSERT WINE

Saints Noble Semillon Gisborne 375ml		43.00
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## PORT

Sandeman (10 year old Port)	8.00	
Taylor's (10 year old Port)	13.00	

# IN-ROOM DINING MENU

...BEVERAGE MENU CONTINUED

## **BEER**

Steinlager Premium Light (Low Alcohol)	6.50
Mac's Gold	6.50
Speight's Gold Lager	6.50
Steinlager Pure	7.00
Speight's Distinction Ale	7.00
Stella Artois	8.00
Corona (Mexico)	8.00

## **LIQUERS**

Kahlua	8.50
Baileys Irish Cream	
Galliano	
Grand Marnier	

## **SPIRITS (PER DOUBLE)**

Bacardi White Rum	8.00
Jim Beam Bourbon	
Chatelle Brandy	
Gordon's Gin	
Coruba Dark Rum	
Smirnoff Vodka	
Johnnie Walker Red Label Whisky	

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<b>SPECIAL COFFEES</b>	13.50
Baileys Coffee	
Coffee Royal (Brandy)	
Irish Coffee (Whiskey)	
Jamaican Coffee (Rum)	
Kristo Coffee (Kahlua and Grand Marnier)	
Spanish Coffee (Brandy and Creme de Cacao)	
<b>JUICES</b>	
Orange, grapefruit, apple, tomato, pineapple, cranberry	4.50
Spirulina	6.50
<b>SODAS</b>	6.50
Coke, Diet Coke, Lemonade, Ginger Ale, Tonic Water, Soda Water	
<b>SHAKES</b>	5.50
Vanilla, banana, strawberry, chocolate	
<b>MINERAL WATER</b>	4.50
Still or sparkling	
<b>HOT BEVERAGES</b>	
Espresso	4.00
Flat white	5.00
Latte	5.00
Mochaccino	5.00
Cappuccino	5.00
Hot chocolate	4.00
Pot of coffee (filter or decaf)	4.00
Pot of Tea (English Breakfast, Earl Grey, Green Tea, Lemon Twist, Chamomile)	4.00