



IN ROOM DINING

IN ROOM DINING MENU

To order in room dining breakfast, please order using the breakfast door hanger in your room.
In room dining breakfast is available daily from 6:30am - 10:00am

LUNCH/LIGHT SNACKS 10:00AM - 5:30PM

SEAFOOD CHOWDER 26

A selection of delicacies from the ocean, including shrimps, clams, calamari, mussels, octopus, and fish in rich silky cream base served with crusty bread

CLASSIC PIZZAS 28

AMERICAN PEPPERONI

Classic pizza with traditional American Pepperoni and New Zealand mozzarella cheese.

CHICKEN

This chicken-lovers delight showcases New Zealand cheese, chicken, green capsicum, onion and barbecue sauce.

MARGHERITA

The classic Margherita favourite, featuring mozzarella cheese, New Zealand cherry tomatoes, pesto and oregano.

CAESAR SALAD 26

Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg

Add chicken *add \$6*

Gluten free option available

TOASTED REWENA BREAD SANDWICH 27

Your choice of filling, served with salad & fries

Ham, cheese & pineapple

Steak & smoked cheddar

Bacon, lettuce, avocado & tomato

Gluten free & vegetarian options available

GOURMET BURGERS 32

BEEF

Prime New Zealand beef patty with streaky bacon, lettuce, cheese, tomato, avocado, beetroot relish, served with salad & fries

GRILLED HERB CHICKEN

Tender chicken breast with streaky bacon, lettuce, cheese, tomato, avocado, beetroot relish & gherkins, served with salad & fries

VEGGIE DELIGHT *veg*

Grilled veggie patty with lettuce, cheese, tomato, avocado, beetroot relish & cucumber, served with salad & fries

DINNER 5:30PM - 10:00PM

ENTRÉE

SOUP OF THE DAY 22

Made using only the freshest ingredients & bread roll

CAESAR SALAD 26

Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg

Add chicken *add \$6*

Gluten free option available

THAI BEEF SALAD 28

Asian slaw, pickle cucumber, bamboo shoot, mint, birds eye chili, coriander

MAIN

LAMB SHANK *gf* 54

Root vegetables, mashed truffle potato, minted peas, and Pinot Noir jus

BEEF EYE FILLET *gf* 54

Kawakawa rub 200g fillet, mashed truffle potato, charred broccolini, jus

BUTTER CHICKEN 42

Served with fragrant basmati rice, poppadum, pickle, raita & naan

MOMO *veg/d* 31

Nepalese Dumpling filled with carrot, cabbage, shiitake mushroom, with tomato & sesame broth

SWEET TEMPTATION

CHOCOLATE FONDANT *veg* 24

Goey chocolate center served with vanilla ice cream

ICE CREAM CHEESE CAKE *veg* 24

Zesty creamy vanilla cheesecake sitting on a bed of cinnamon crumble

OVERNIGHT 10:00PM - 6:00AM

CLASSIC PIZZAS 28

AMERICAN PEPPERONI

Classic pizza with traditional American Pepperoni and New Zealand mozzarella cheese.

CHICKEN

This chicken-lovers delight showcases New Zealand cheese, chicken, green capsicum, onion and barbecue sauce.

MARGHERITA

The classic Margherita favourite, featuring mozzarella cheese, New Zealand cherry tomatoes, pesto and oregano.

FOR OUR PREMIUM SPIRITS/LIQUEURS PLEASE DIAL 8702

BEVERAGES

CHAMPAGNE *bottle*

G.H. Mumm Grand Cordon NV, *Champagne* 149

SPARKLING MÉTHODE *bottle*

De Bortoli KV Prosecco NV Piccolo, *Vic. (200ml)* 18.5

De Bortoli KV Prosecco Rosé NV Piccolo, *Vic. (200ml)* 18.5

Yarra Burn YB Prosecco, *Victoria* 55

SAUVIGNON BLANC *glass bottle*

Rebel Sauvignon Blanc 12.5 48

The Maker Fleur De Lis Sauvignon Blanc 13.5 52

Growers Mark Single Vineyard Sauvignon Blanc, *Gisb.* 68.5

CHARDONNAY *glass bottle*

Rebel Chardonnay 12.5 48

The Maker Knighthood Chardonnay 13.5 52

Matawhero Gisborne SV Chardonnay, *Gisborne* 68.5

PINOT GRIS *glass bottle*

Rebel Pinot Gris 12.5 48

The Maker Divinity Cross Pinot Gris 13.5 52

Duck Hunter Pinot Gris, *Marlborough* 68.5

ROSÉ *glass bottle*

Rebel Rosé 12.5 48

The Maker Monarch Rosé 13.5 52

PINOT NOIR *glass bottle*

Rebel Pinot Noir 12.5 48

The Maker Fire Eagle Pinot Noir 13.5 52

Lake Chalice, The Nest Pinot Noir, *Marlborough* 68.5

MERLOT *glass bottle*

Rebel Merlot 12.5 48

The Maker Kings Key Merlot 13.5 52

Allan Scott Merlot, *Hawke's Bay* 61

SHIRAZ/SYRAH *glass bottle*

De Bortoli DBFS Shiraz NV, *New South Wales* 14 54

Brookfields Back Block Syrah, *Hawke's Bay* 17 66

BOTTLED BEER *bottle*

Monteith's Apple Cider 12

Monteith's Black 12.5

Monteith's Golden Light 12.5

Export Gold 12.5

Heineken Zero 12.5

Tui Pale Ale 12.5

Asahi 13

Heineken 13

Steinlager 13

Sol 13

Tiger 13

Stella Artois 13

Epic Portamarillo 19

Epic Hop Zombie 19

CLASSIC COCKTAILS

ESPRESSO MARTINI 18

Espresso, Vodka, Kahlua, Sugar Syrup

MOJITO 18

White Rum, mint leaves, lime, and Soda water

MARGARITA 18

Tequila, Cointreau, lime juice, Sugar Syrup served

in a salt rimmed glass

PINA COLADA 18

Malibu and pineapple juice blended with coconut cream

TOBLERONE 18

Baileys, Kahlua, Frangelico, cream, milk

CHAPMAN'S MOCKTAILS

SCENIC SUNSET 12

Orange juice, apple juice and lemonade with a dash of Raspberry Syrup

MANGO FIZZ 12

Fresh mint, lemon and mango puree, topped with lemonade

REFRESHING MOJITO 12

Muddled lime wedge and mint leaves, Sugar Syrup

topped with soda

WATER

Voyager- Sparkling- *500ml* 15

Voyager- Still- *500ml* 15

SOFT DRINKS *glass carafe*

Coke, Coke Zero, Ginger Ale,

Lemonade, L&P, Soda Water 6 17

Bundaberg Ginger Beer,

Bundaberg Passionfruit,

Bundaberg Guava, 8.5

Redbull 8.5

JUICES

Apple, Orange, Pineapple 6.5

HOT BEVERAGES

Espresso, Americano, Latte,

Cappuccino, Macchiato, Hot Chocolate,

Flat white, Long Black,

Selection of Teas. 6.5

COFFEE COCKTAILS

Irish Coffee, French Coffee,

Mexican Coffee 14.5