

BREAKFAST MENU

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
 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

IN-ROOM DINING MENU

FULL BREAKFAST

30.50 per person

Select from the Continental Breakfast category and one egg option from the selection below.

EGGS (TWO)

Fried eggs

Scrambled eggs

Poached eggs

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

EXTRAS

5.50 per item

Sautéed mushrooms

Black pudding

Baked beans

Spaghetti

Breakfast potatoes

BREAKFAST SIRLOIN STEAK 120GM

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

À LA CARTE BREAKFAST MENU

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

Fresh Juice

Orange
Pineapple
Spirulina
Cranberry
Apple
Grapefruit
Tomato

Beverages

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

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

IN-ROOM DINING MENU

ALL DAY DINING MENU

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 optional side of crispy bacon and sour cream	18.00 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

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

WHY NOT ADD A LITTLE EXTRA

8.50

Golden fries

Steamed minted baby potatoes

Steamed jasmine rice

Chef's salad

Stir-fry seasonal vegetables

SWEET SENSATIONS

14.00

Apple and cinnamon crumble with vanilla cream and custard

Berry compote in a meringue nest served with vanilla ice cream

Fruit trifle with a mixture of fresh fruit and a delectable strawberry sauce topping (contains traces of alcohol)

Traditional banana split

Chocolate fondant and crème anglaise

Cheese platter consisting of a selection New Zealand cheeses, served with dried fruit and falwasser crackers

AFTER HOURS

10.30PM-6AM

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

IN-ROOM DINING MENU

BEVERAGE MENU

COCKTAILS

15.00

Blue Bayoo

Smirnoff Vodka, Blue Curacao, lemonade and pineapple juice poured over crushed ice and 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

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

SPARKLING

GLASS

BOTTLE

Lindauer Special Reserve Piccolo

13.00

Daniel le Brun Brut

64.00

WHITE WINE

Sauvignon Blanc

Wither Hills Sauvignon Blanc Marlborough

10.50

46.50

Man O'War Sauvignon Blanc Waiheke

11.50

52.50

Dog Point Sauvignon Blanc Marlborough

53.50

Chardonnay

Trinity Hill Chardonnay Hawke's Bay

9.00

40.00

Wither Hills Chardonnay Marlborough

10.50

46.50

Nautilus Estate Chardonnay Marlborough

65.50

Aromatics

Triplebank Awatere Valley Pinot Gris Marlborough

11.50

52.00

Kumeu River Pinot Gris Kumeu

61.00

Huntaway Reserve Viognier Gisborne

12.50

55.50

Mt Difficulty Roaring Meg Riesling Central Otago

10.50

48.00

Te Whare Ra Gewürztraminer Marlborough

68.00

RED WINE

	GLASS	BOTTLE
Jim Barry The Cover Drive Cabernet Sauvignon Clare Valley	12.00	53.00
Villa Maria Cellar Selection Organic Merlot Hawke's Bay	11.50	51.50
Craggy Range Te Kahu Merlot Cabernet Hawke's Bay		58.50
Boundary Vineyards Kings Road Pinot Noir Marlborough	11.50	52.00
Rua Pinot Noir Central Otago	12.50	55.50
Te Tera Pinot Noir Martinborough		63.00
Thorn Clarke Sandpiper Shiraz Barossa Valley	9.50	42.00
Esk Valley Syrah Hawke's Bay	12.00	53.00

DESSERT WINE

The Ned Noble Marlborough	13.50	61.00
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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

LIQUEURS (Per double)

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	

SPECIAL COFFEES	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)	
JUICES	
Orange, grapefruit, apple, tomato, pineapple, cranberry	4.50
Spirulina	6.50
SODAS	4.50
Coke, diet coke, lemonade, ginger ale, tonic water, soda water	
SHAKES	5.50
Vanilla, banana, strawberry, chocolate	
MINERAL WATER	7.50
Still or sparkling	
HOT BEVERAGES	
Espresso	4.00
Flat white	5.00
Latte	5.00
Mochaccino	5.00
Cappuccino	5.00
Hot chocolate	4.00
Pot of coffee (Filtered or Decaffeinated)	4.00
Pot of Tea (English breakfast, Earl Grey, green tea, lemon twist, chamomile)	4.00