

STARTER

Soup of the Day

with Bread Rolls

\$14

Garlic Bread

\$8

Pumpkin Salad *GF*

Roasted Pumpkin and Whipped Feta with Apple Mesclun Salad, Dukkah and Pomegranate Dressing

\$18

Chicken Tortellini

\$21.50

Chicken Tortellini with Mushroom, Leek & Parmesan Cream Sauce and Garlic Croutons

Smoked Salmon Salad

\$22

Salmon, Beetroot, Potato and Cucumber Salad with Dill, Capers, Crispy Onions and a Honey Mustard Mayonnaise

MAIN COURSE

Fresh Fish *GF*

Pan Fried Fish with Provencal Potatoes, Cauli, Parmesan Cheese, Crushed Peas and Herb Cream Sauce

\$38

Lamb Curry

\$29

Served with Turmeric Rice, Roti, Cucumber & Red Onion Salad with Minted Yoghurt

Sirloin Steak *GF*

Pan Seared with Beetroot, Walnuts, Broccoli, Béarnaise Sauce and Potato Hash Sticks

\$38

Vegan Shepherds Pie *VG*

\$27

Plant Based Mince in a Vegan Tomato Gravy, topped with Mash and Garden Salad

Chicken Burger

Chicken Schnitzel, Pastrami and Cheese, Pineapple Slaw, Peri Peri Mayo on a Brioche Bun, Served with Kūmara Fries w/ Honey Mustard Mayo

\$29

SIDES

Fries *GF*

\$7

Seasonal Vegetables *GF*

\$9

Garden Salad *GF*

\$9

DESSERT

Sticky Toffee Pudding

Served with Vanilla Ice Cream

\$14

Apple Crepes

\$14

Served with Salted Butterscotch Sauce, Tangy Whipped Cream & Toasted Pecans

Chocolate Brownie

Served with Cookies & Cream Ice Cream

\$14

Vegan Chocolate Cheesecake *VG*

\$14

Served with Chocolate Fudge Brownie Ice Cream

AVAILABLE 5:30PM - 8:30PM

LEVEL 1 RESTAURANT

Dishes can be adjusted for dietary requirements, please ask your server.

Room service fee of \$4.00 applies

W I N E

CHAMPAGNE/METHODE

Piper Heidsieck NV Brut
Champagne, France VG

BTL
\$105.00

The Maker 'The Jewel' Brut
Burgundy, France

\$45.00

Lindauer Brut 200ml
Gisborne

\$14.00

SAUVIGNON BLANC

Jules Taylor
Marlborough VG

GLS/BTL
\$15.00/\$70.00

The Maker 'Fleur De Lis'
Marlborough VG

\$12.00/\$55.00

Dusky Sounds
South Island

\$10.00/\$45.00

CHARDONNAY

Brookfields Bergman
Hawke's Bay

\$14.00/\$65.00

The Maker 'Knighthood'
Gisborne VG

\$12.00/\$55.00

Dusky Sounds
Waipara Valley

\$10.00/\$45.00

PINOT GRIS

Loveblock Organic Pinot Gris
Marlborough VG

\$15.00/\$70.00

Brookfields Robertson Pinot Gris
Hawke's Bay VG

\$13.00/\$60.00

Dusky Sounds Pinot Gris
Waipara Valley

\$10.00/\$45.00

AROMATIC

Uncommon Collection Riesling
Central Otago

GLS/BTL
\$45.00

Growers Mark Chenin Blanc
Gisborne VG

\$55.00

ROSE

Kylie Minogue Rose
Southern France

\$12.00/\$55.00

Allan Scott Rose
Marlborough VG

\$58.00

RED

Madam Sass Pinot Noir
Central Otago

\$15.00/\$70.00

The Maker 'Fire Eagle' Pinot Noir
Sth Island, New Zealand

\$12.00/\$55.00

Dusky Sounds Merlot
South Australia

\$10.00/\$45.00

Willowglen Shiraz Cabernet
NSW

\$10.00/\$45.00

Summerhouse Merlot
Hawke's Bay

\$58.00

La Belle Angele Syrah
Southern France

\$58.00

VG = vegan friendly

B E E R S

LAGER

Corona

\$11.00

Steinlager Classic

\$10.00

Speights Gold

\$10.00

DARKER

Speight's Mid Ale

\$10.00

Speight's 5 Malt Old Dark

\$10.00

CRAFT

Tuatara Hazy Pale Ale

\$12.00

Tuatara IPA

\$12.00

CIDER

Isaac's Low Sugar

\$10.00

LOW ALCOHOL

Heineken Light 2.5%

\$10.00