

STARTER

Grilled Rosemary Bread

Served with Hummus

\$10

Crispy Prawn Taco Bowl

Served with Pineapple, Cucumber, Mesclun, Slaw, Herbs & Chipotle Mayo

\$23

Crumbed Mozzarella

Served with Smoky Tomato Relish, Mesclun, Caperberries & Apple

\$18

Soup of the Day

Served with Rolls

\$15

Mushroom Pasta

Fettuccine & Mushrooms with Madeira Cream, Topped with Feta, Sundried Tomato & Walnut Salad

\$22

MAIN COURSE

Panfried Fish

Served with Crumbed Potato Cake, Roasted Cauliflower, Carrot, Spinach & a Lemon Hollandaise Sauce

\$39

Curried Lamb Shank

Served with Rice, Cucumber, Spinach, Red Onion Salad, Yoghurt, Herbs, & Roasted Almonds & Cashews

\$39

Vegetable Lasagne ^V

Served with Kūmara Fries, Aioli & Tossed Salad with Parmesan Cheese

\$28

Grilled Sirloin Steak

Served with Red Wine Sauce, Crispy Parmesan Potato, Charred Broccoli & Mushroom

\$40

Roasted Pork Fillet or Chicken Breast

Served with Mustard Cider Gravy & Grilled Potato, Parsnip, Carrot, Kūmara & Brussel Sprouts & Apple Sage Relish

\$36

SIDES

Fries ^{GF}

\$8

Seasonal Vegetables ^{GF}

\$8

Garden Salad ^{GF}

\$8

DESSERT

Chocolate Brownie ^{GF}

Served with Salted Caramel Ice Cream & Chocolate Sauce

\$15

Cinnamon Doughnuts

Served with Biscoff Ice Cream & Chocolate Sauce

\$15

Sticky Toffee Pudding

Served with Vanilla Ice Cream & Caramel Sauce

\$15

Minted Fruit Salad ^{GF}

Served with a Sorbet of the Day

\$15

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