



dinner

ENTREE

Grilled Garlic Bread 8

Soup of the Day 8 SMALL **14** LARGE

Served with a bread roll

Toasted Pita 12

Served with a smoked salmon & beetroot dip

Mushroom & Bacon Carbonara 16

Spaghetti tossed in a creamy parmesan sauce with rocket

Can be made with no bacon **VEG**

Roast Vegetable Salad 15 **VEG**

Harrisa roasted vegetables with feta cheese, mesclun, dukkah & orange dressing

SIDES

Fries 9

Garden Salad 10

Seasonal Vegetables 10

BAR OPEN 4PM - 10PM
HAPPY HOUR 4PM - 6PM
DINNER SERVICE 5:30PM - 9PM
LEVEL 1 RESTAURANT
DIAL '8663' FOR ROOM SERVICE

*Dishes can be adjusted for dietary requirements, please ask your server.
Room service - fee of \$4.00 applies*

MAIN COURSE

Sirloin Steak 38 **GF**

Served with potato gratin, charred broccoli, red wine jus & crispy onion rings

Pan Fried Fish 37 **GF**

Served with cauliflower, spinach & potato crisps with a saffron butter sauce

Roast Chicken Breast 34 **GF**

Bacon wrapped chicken breast with cheese crisp, crushed baby potatoes & leek in a honey mustard cream sauce

Vegetable Tofu Curry 28 **VEG**

Cauliflower, kumara, pumpkin & tofu in a coconut curry with rice & roti bread

Fish & Chips 28

Battered fish served with chips, apple walnut raisin slaw & curry mayo

DESSERT

Chocolate Brownie 15 **GF**

Served with a sea salt & caramel ice cream

New York Cheesecake 15

Baked cheesecake with cherry compote & pistachio ice cream

Apple Spice Cake 15

Served with custard & maple walnut ice cream

Ice Cream Trio 15 **GF**

Sea salt caramel, pistachio & maple walnut ice creams with coconut wafers & chocolate sauce

BAY PLAZA HOTEL

CITY STYLE • HARBOUR VIEWS





Drinks

WINE

The Maker 'Fleur de Lis' Sauvignon Blanc
Marlborough 12 / 55

Jules Taylor Sauvignon Blanc
Marlborough 15 / 70

Nga Waka Sauvignon Blanc
Martinborough 17 / 80

The Maker 'Divinity Cross' Pinot Gris
Otago 12 / 55

Devil's Staircase Pinot Gris
Otago 14 / 65

Odyssey Reserve Iliad Chardonnay
Gisborne 19 / 87

Matawhero Chardonnay
Gisborne 14 / 65

Rockburn 'Stolen Kiss' Rose
Otago 16 / 75

The Maker 'Monarch' Rose
Gisborne 12 / 55

Lake Chalice 'The Raptor' Pinot Noir
Otago 17 / 80

Akarua Pinot Noir
Otago 18 / 90

The Maker 'Fire Eagle' Pinot Noir
Marlborough 12 / 55

The Maker 'Kings Key' Merlot
Gisborne 12 / 55

Brookfields Ohiti Estate
Cabernet Sauvignon
Coonawarra 14 / 65

Lindauer Brut 200ml
New Zealand 15

De Bortoli Prosecco 200ml
King Valley 17

The Maker 'The Jewel' Brut
France 55

Piper Heidsieck NV Brut
Champagne, France 110

SPIRITS

Vodka

Smirnoff 10

Grey Goose 12

Gin

Beefeater 10

Gordons Pink 11

Roku 12

Reid & Reid 14

Rum

Bacardi 10

Coruba 10

Sailor Jerry's 12

Whiskey

Canadian Club 11

Johnny Walker

Black Label 12

Laphroaig 15

Gentleman Jack 12

Bourbon

Jack Daniels 11

Jim Beam 11

+ liqueurs and more
at the bar!

NON ALCOHOLIC

Soft Drinks 5

Coke, Coke Zero, Sprite

Bundaberg Range 7

Ginger Beer, Lemon Lime & Bitters

Juice 5

Orange, Apple, Blackcurrant

Schweppes Range 5

Tonic Water, Soda Water,
Ginger Ale

Can't see what you're looking for?
We have even more drinks and
cocktails available at the bar - ask
your server for more information!

BEER & CIDER

Corona 11

Heineken 11

Speights Gold 10

Speights Old Dark 10

Morningcider Apple 13

ParrotDog Birdseye Hazy 12

ParrotDog Sundog Pilsner 12

Heineken Silver Low Carb 12

Monteith's Golden Light Low
Alcohol 10

Steinlager Light 10

Heineken 0% 10

BAR OPEN 4PM - 10PM
BAR SNACKS MENU AVAILABLE

BAY PLAZA HOTEL

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