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
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

Brookfeilds 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
Bombay 12
Scapegrace 15
Beefeater 10
Gordons Pink 11
Roku 12
Reid & Reid 14

Rum
Bacardi 10
Coruba 10
Sailor Jerrys 12

Whiskey
Canadian Club 11
Johnny Walker Black Label 12
Laphroaig 15
Gentleman Jack 12

Bourbon
Jack Daniels 11
Jim Beam 11

Brandy
Chantelle Napoleon 14

Port
Taylor's Port 10

LIQUEURS

Aperol 10
Pimms 10
Midori 10
Cointreau 10
Frangelico 10
Kahlua 10
Dissaronno 10
Jagermister 10
Baileys 10
Benedictine 10
Grand Marnier 11
Blue Curacao 9
Creme De Cacao 9
Peach Liqueur 9
Butter Scotch 9
Mango Liqueur 9
Galliano $12

BEER & CIDER

Corona 11

Heineken 11

Speights Gold 10

Speights Old Dark 10

Morningcider Apple 12

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

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!

BAR OPEN 4PM - 10PM
BAR SNACKS MENU AVAILABLE

BAY PLAZA HOTEL
CITY STYLE • HARBOUR VIEWS