

Room Service Menu

Garlic and herb Sharing Loaf \$15.50

Sourdough pull-a-part served with local olive oil & garlic noir butter

Cloudy bay Clams \$17.50

steamed with a lemongrass & ginger bisque with grilled sourdough

Grilled Halloumi Summer Salad \$16.50

Cherry tomatoes, Avocado, Basil, Raspberry Dressing

6oz Prime Beef & pork Burger in a Ciabatta bun \$26.50

Frill lettuce, bacon, caramelized onions, swiss cheese, tomato relish, aioli with beer battered fries

Crispy Free Range Chicken Sandwich \$27.50

Served in toasted focaccia bread, with cos lettuce, tomato, Brie, spiced slaw & beer battered fries

Beer Battered Fresh Market Fish \$25.00

Salad greens, fries and tartare sauce

5-hour Braised Pork Belly \$33.50

celeriac remoulade, caramelized apple, cider sauce

Superfood Salad (add chicken \$8) \$22.50

Quinoa stuffing, Ancient grains, broccoli couscous, pomegranate, Fresh herbs

Crisp Banana Split \$16.00

White chocolate mousse, pistachio praline, brandy cream

Classic crème Brulee \$17.50

Almond Tuile, vanilla bean ice cream, fresh strawberries

Selection of Puhoi Cheeses \$22.00

fresh fruit, seasonal chutney, crackers