

ROOM SERVICE

MENU

11:30am - 9:00pm | \$5 Tray fee applies

Light Plates

- House made Flat Breads** VG | VO 17
Baba Ganoush, Muhammara,
Dukkah & Olive Oil
- Fried Chicken Wings** DF 12
Tamarind, Spring Onion Mignonette
- Pulled Pork Croquettes** GF | DF 14
Burnt Apple Puree, Aioli
- Tomato Soup** VG | VO | GFO | DFO 15
Cheese Toastie
- Roasted Pork Belly** GF | DF 21
Burnt Apple Puree, Pickled Apple
- Mushrooms on Toast** VG | VO | GFO 24
Cured Egg Yolk, Pickled Chanterelles,
Mushroom Ketchup
- Mixed Leaf Salad** GF | DF | VG | V 14
House Pickles, Lemon Vinaigrette, Seeds
- Watercress Salad** GF | DF 26.5
Crispy Duck Thigh, Orange, Candied
Walnuts

Large Plates

- Fish and Chips** DF 28
Lemon, Tartare
- Beef Burger** GFO 28
Bacon, Pickles, Swiss Cheese, Brioche Bun
Add chips +4
- Squid ink Fettuccini** 38
Charred Salmon, Confit Tomato, Mango
Sauce
- Kumara Gnocchi** VG | VO 29
Walnuts, Tomato, Parmesan
- Braised Short Rib** GF | DFO 32
Your choice of 2: Crushed Gourmet Potatoes,
Mixed Leaf Salad or Buttered Seasonal Green.
Served with Onion Jus

Sides

- Crushed Gourmet Potatoes** 14
- Buttered Seasonal Greens** 14
- Mixed Leaf Salad** 14

Sweet Treats

- Lemon Curd Tart** 19
Blueberries, Mascarpone, Honeycomb
- Mini Lime Panna cotta** GFO 8.5
Passionfruit, Almond Cookie
- Little Bites** 12
Selection of Petit Fours
- Cheeseboard** GFO 36
3 Local Cheeses, Quince, Lavosh