

Breakfast Sets

Served between 6.30am - 10.30am

Continental Breakfast (GFO*, DFO*)	35
Includes choice of fruit, pastries, toast and spreads, cereal, juices and tea or coffee.	
American Breakfast (GFO*, DFO*)	40
Includes Continental Breakfast and two eggs served your way (scrambled, poached, fried, plain omelette or hard-boiled) with hash browns, baked beans, bacon, mushrooms, grilled tomato, sausages and your choice of toast.	

Peanut butter, Nutella, Vegemite, Marmite, marmalade, strawberry jam, raspberry jam, honey and salted & unsalted butter are available on request.

Breakfast Sides

6.5 EA

Hash brown, tomatoes, baked beans, hard-boiled egg, mushrooms, streaky bacon, breakfast sausage (Chef’s selection), trio of compotes.

24/7 Menu

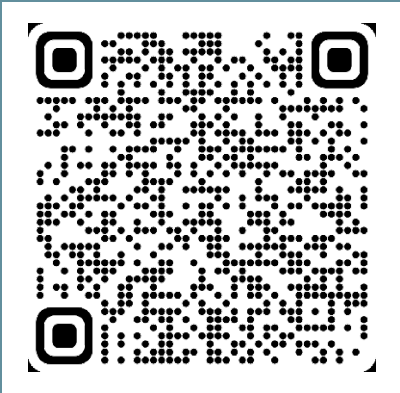
Hand Cut Chips	14
Served with roasted garlic aioli	
Tomato & Roasted Garlic Soup (V, DF, GFO*)	18
Served with house made bread	
Two Fried Eggs on Toast (GFO*)	17
Mushroom Parfait	24
Served with shiitake crumb, port wine gelee, pickled shallots, truffle oil, brioche soldiers	
Crowne Caesar Salad (GFO*, DFO*, VO*)	22
Served with poached egg, sourdough croutons, anchovy & garlic emulsion	
Add smoked chicken	5
Add smoked salmon	8
Spaghetti with Canterbury Lamb Bolognese (DFO*)	26
Deluxe Club Sandwich (GFO*)	30
Served with hand cut chips	
Crowne Beef Burger (GFO*, DFO*)	32
Served with hand cut chips	
Toasted Sandwich (GFO*, DFO*)	23
Served with hand cut chips Your choice of filling: ham, cheese, tomato, or pineapple	
Fruit Platter (V, VG, DF, GF)	17
Three freshly sliced seasonal mixed fruits served in convenient pieces	
Ice Cream Tub - Chef’s Flavour of the Day (GF)	8

HP sauce, tomato sauce, mustard, mayonnaise, tabasco, aioli & maple syrup are all available on request.

CROWNE PLAZA®
BY IHG

Please phone in-room dining or scan the QR code to order. A \$7.50 tray charge applies to all orders.
V | Vegetarian GF | Gluten Free DF | Dairy Free VG | Vegan | Option Available (*)

TO ORDER, PLEASE CALL
ROOM SERVICE OR SCAN
THE QR CODE BELOW



BREAKFAST 0630 - 1030
LUNCH & DINNER 1100 - 2300
24/7 MENU 24/7

A \$7.50 tray charge applies to all orders.
V | Vegetarian GF | Gluten Free DF | Dairy Free
VG | Vegan | Option Available (*)



Room Service

A little something to keep you going.

Please scan the QR Code on reverse or
phone In Room Dining to place an order.

À La Carte Breakfast

Served between 6.30am - 10.30am

Cereal (GFO*, DFO*, VGO*, V)	12.5
Weet-Bix, Ricies, All-Bran, muesli, corn flakes Served with your choice of milk: full milk, trim milk, soy milk or ask for our alternative milk options	
Oatmeal Porridge (V, VG, DF)	16.5
Served with roasted rhubarb compote and toasted coconut	
Yoghurt (GF, V)	6.5
Natural, low fat or fruit flavoured	
Golden Syrup & Toasted Granola (V, DFO*, VGO*)	17
Served with natural yoghurt, seasonal fruits and your choice of milk	
New Zealand Deli Meats Platter (DF, GFO*)	18
Sliced ham, salami and smoked chicken served with toasted bread	
Toast & Spreads (V, GFO*, DFO*, VGO*)	14
Sourdough, white, rye, wholemeal (3 slices) Served with your choice of: peanut butter, Nutella, Vegemite, Marmite, marmalade, strawberry jam, raspberry jam, honey, butter, or margarine	
Bakers Bread Basket (DFO*)	16
A selection of three different Christchurch artisan breads including baguette. Served with your choice of: peanut butter, Nutella, Vegemite, Marmite, marmalade, strawberry jam, raspberry jam, honey, butter, or margarine	
Pastry Basket	16
Two freshly baked low-fat muffins and two Danishes	
Breakfast Cheese Platter (GFO*)	18.5
A fine selection of New Zealand blue, brie and hard cheese served with crackers	
Fruit Platter (V, VG, DF, GF)	17
Three freshly sliced seasonal mixed fruits	
Eggs Your Way (V, GFO*, DFO*)	17
Served your way (scrambled, poached, fried, plain omelette or hard-boiled) with your choice of toast.	
Big Kiwi Breakfast (GFO*, DFO*)	28.5
Two eggs served your way (scrambled, poached, fried, plain omelette or hard-boiled) with hash browns, baked beans, bacon, mushroom, grilled tomato, sausages and your choice of toast	
Soft Rolled Omelette (GFO*, DFO*, VO*)	23
Three egg or egg white omelette with your choice from the following: ham, cheese, onion, tomato, mushroom or capsicum	
Sweet Treat Breakfast	25
Please choose from the following: waffles, pancakes, or French toast Served with your choice of topping (choose up to 3 toppings): grilled banana, maple syrup, berry compote or yoghurt	
Eggs Benedict with Ciabatta (GFO*)	
Served with your choice of:	
Streaky bacon	25
Smoked salmon	26.5
Spinach (V)	23.5

Peanut butter, Nutella, Vegemite, Marmite, marmalade, strawberry jam, raspberry jam, honey and salted & unsalted butter are available on request.

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Lunch & Dinner

Served between 11:00am - 11:00pm

ENTRÉES	
Miso Soup with Tofu (VG, DF)	16
Seafood Chowder	29
Served with mussels, market fish, clams & grilled cornbread	
Tomato & Roasted Garlic Soup (DF, VG, GFO*)	18
Served with house made bread	
Mushroom Parfait (V, GFO*)	24
Served with shiitake crumb, port wine gelee, pickled shallots, truffle oil, brioche soldiers	
Crowne Caesar Salad (GFO*, DFO*, VO*)	22
Served with poached egg, sourdough croutons, anchovy & garlic emulsion	
Add smoked chicken	5
Add smoked salmon	8
Garden Salad with Balsamic Vinaigrette (V, VG, DF, GF)	16
Local Vegetable Salad (V, GF, DFO*)	24
Served with goat feta, semi-dried tomatoes, Kalamata olive, white balsamic	
LIGHT DISHES	
Local Vegetable Wrap (V, GF, DFO*)	25
Served with feta, semi-dried tomatoes, Kalamata olives, goat feta, mesclun, fries	
Taleggio & Lamb Sandwich (DFO)	29
Served with harissa mayo, rocket, fries	
MAINS	
Spaghetti	26
Served with Canterbury lamb bolognese	
Crowne Vege Burger (V, DFO*, GFO*, VGO*)	27
Served with black bean pattie, chimichurri mayo, cheddar, hand cut chips	
Deluxe Club Sandwich (GFO*)	30
Served with hand cut chips	
Smashed Angus Burger (GFO*)	36
Served with gochujang mayo, kimchi, fried shallots, cheddar, crispy coated fries	
Battered Market Fish	36
Served with tartare sauce, market salad, hand cut chips	
Chicken Parmigiana	41
Served with chorizo, Manchego, Romesco, charred tomato salsa	
Pan-Fried Market Fish (GF, DFO*)	43
Served with Cloudy Bay clams, confit tomato beurre blanc, Niçoise olive tapenade	
Toasted Sandwich (GFO*, DFO)	23
Served with hand cut chips	
Your choice of filling: ham, cheese, tomato, or pineapple	
GRILL (served with wagyu tallow potatoes, Café de Paris & jus)	
200g Prime Canterbury Eye Fillet	55
300g Canterbury Flat Iron Steak	50
200g Lamb Rump	48

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PIZZA	
Margherita - Fior di Latte, tomato base, basil, parmesan	24
Prawn - Prawns, mozzarella, chilli, garlic, rocket	29
Prosciutto Crudo - Prosciutto, mozzarella, Napoli sauce, rocket, parmesan	29
SIDES	
Crispy coated fries with roasted garlic emulsion & tomato sauce	14
Wagyu tallow potatoes with chimichurri & Grana Padano	19
Market salad with salsa verde, white balsamic	16
Charred broccoli with toasted almonds, smoked yoghurt, dukkah	18
Buttered cabbage with miso, pecorino, walnut & rye crumble	18
Steamed rice	6.5

DESSERTS	
Chocolate mousse with orange tuille, raspberry & cashew crumb	18
Deconstructed tiramisu, beetroot, strawberry, cocoa soil	18
Baked Alaska, lemon curd, vanilla & pistachio ice cream	18
Banana cake, coconut ice cream, caramel sauce, pecan crumb (VG, GF)	18
Fruit platter (V, VG, GF, DF)	17
Ice cream tub - Chef's flavour of the day (GF)	8

KIDS Menu

BREAKFAST	
Two pancakes with maple syrup (V)	12
Porridge with brown sugar (V, VG, DF)	12
Scrambled eggs on toast (DFO*, GFO*)	12
Fruit salad with yoghurt	12

DINNER & CHOICE OF SIDE	
Spaghetti napoletana or bolognese (DFO*, VO*)	12
Ham or margherita mini pizza	12
Fish & chips	12
Cheese toastie (GFO*)	12
Oven baked crumbed chicken tenders	12

Add a dessert for \$6

SIDES	
Salad, crudité sticks or steamed greens	

DESSERTS	
Chocolate brownie with vanilla yoghurt (GF)	9
Vanilla ice cream with chocolate sauce (GF)	9
Fresh sliced seasonal fruit plate (V, VG, GF, DF)	9

HP sauce, tomato sauce, mustard, mayonnaise, tabasco, aioli & maple syrup are all available on request.

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Beer

BOTTLED BEER	
Mac's Gold Lager, APA, Pale Ale, Cider, Nelson	12
Garage Project Tiny 0.5%, Wellington	10
Mac's Free Ride Pale Ale 0.5%, Nelson	12
Steinlager Classic, Auckland	14
Stella Artois, Belgium	14
Carlsberg, Denmark	12
Corona, Mexico	14

TAP BEER
Please scan QR code for selection

Wine

SPARKLING WINE	GLASS	BOTTLE
De Bortoli Prosecco, King Valley	12	73
The Maker - The Jewel Brut, France	14	81

SAUVIGNON BLANC	GLASS*	BOTTLE
The Maker - Fleur De Lis, Marlborough	14/28	81
Jules Taylor, Marlborough	15/30	84
CHARDONNAY	GLASS*	BOTTLE
The Maker - Knighthood, Gisborne	14/28	81
Kumeu River, Kumeu	18/36	108

PINOT GRIS	GLASS*	BOTTLE
The Maker - Divinity Cross, Gisborne	14/28	81

RIESLING	GLASS*	BOTTLE
Amisfield - Dry Riesling, Central Otago	14/28	81

ROSÉ	GLASS*	BOTTLE
The Maker - Monarch, Gisborne	14/28	81
Rockburn Stolen Kiss, Central Otago	15/30	92

MERLOT	GLASS*	BOTTLE
The Maker - Kings Key, Gisborne	14/28	81

PINOT NOIR	GLASS*	BOTTLE
The Maker - Fire Eagle, Marlborough	14/28	81
Greystone Nor'Wester, Waipara	15/30	90
Akarua - Pinot Rogue, Central Otago	17/34	100

SYRAH & SHIRAZ	GLASS*	BOTTLE
Wirra Wirra - Catapult, McLaren Vae	14/28	81
Craggy Range, Hawkes Bay	17/34	103

OTHER RED VARIETALS	GLASS*	BOTTLE
Angus the Bull, Central Victoria	18/28	81
Grant Burge GSM, Barossa	17/34	99

*All still wine available as 125ml or 250ml pour.

Non-Alcoholic Beverages

SOFT DRINKS	
Coca-Cola	5.5
Coca-Cola Zero Sugar	5.5
Sprite	5.5
L&P	5.5
Ginger Beer	5.5
Ginger Ale	5.5
Soda Water	5.5
Tonic Water	5.5

WATER	
Still Water 500ml	8
Sparkling Water 500ml	8

JUICE	
Apple	5
Orange	5
Tomato	5
Cranberry	5
Pineapple	5

FRESHLY SQUEEZED JUICE	
Beetroot	10
Carrot	10
Celery	10

COFFEE	
Espresso	5
Long Black	5
Flat White	5
Latte	5
Macchiato	5
Cappucino	5
Mochaccino	5
Iced Latte	6
Iced Americano	6
Coffee Pot for Two	8
Hot Chocolate	5

TEA	
English Breakfast	5
Earl Grey	5
Peppermint	5
Green	5
Chamomile	5
Lemon & Ginger	5
Decaf Black	5

MILKSHAKES	
Chocolate	15
Strawberry	15
Caramel	15

FRAPPÉS	
Chocolate	15
Coffee	15

Raw sugar, white sugar and low calorie sweetener are all available on request.
Decaf coffee, full, trim, soy and almond milks are also available on request.