

## Breakfast Sets

Served between 6.30am - 10.30am

<b>Continental Breakfast (GFO*, DFO*)</b>	<b>35</b>
Includes choice of fruit, pastries, toast and spreads, cereal, juices and tea or coffee.	
<b>American Breakfast (GFO*, DFO*)</b>	<b>40</b>
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

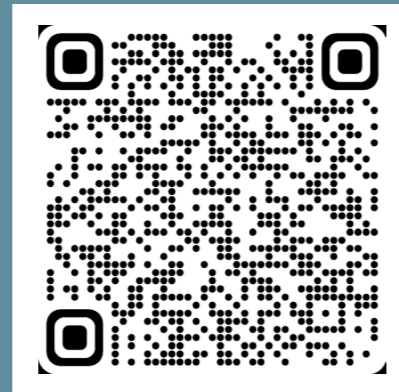
<b>Hand Cut Chips</b>	<b>14</b>
Served with roasted garlic aioli	
<b>Tomato &amp; Roasted Garlic Soup (V, DF, GFO*)</b>	<b>18</b>
Served with house made bread	
<b>Two Fried Eggs on Toast (GFO*)</b>	<b>17</b>
<b>Triple Cooked Leeks (VG, GF)</b>	<b>22</b>
Served with romesco, walnut tarator, dukkah	
<b>Crowne Caesar Salad (GFO*, DFO*, VO*)</b>	<b>22</b>
Served with poached egg, sourdough croutons, anchovy & garlic emulsion	
<b>Add smoked chicken</b>	<b>5</b>
<b>Add smoked salmon</b>	<b>8</b>
<b>Spaghetti with Canterbury Lamb Bolognese (DFO*)</b>	<b>30</b>
<b>Deluxe Club Sandwich (GFO*)</b>	<b>30</b>
Served with hand cut chips	
<b>Crowne Beef Burger (GFO*, DFO*)</b>	<b>32</b>
Served with hand cut chips	
<b>Toasted Sandwich (GFO*, DFO*)</b>	<b>25</b>
Served with hand cut chips Your choice of filling: ham, cheese, tomato, or pineapple	
<b>Fruit Platter (V, VG, DF, GF)</b>	<b>18</b>
Three freshly sliced seasonal mixed fruits served in convenient pieces	
<b>Ice Cream Tub - Chef's Flavour of the Day (GF)</b>	<b>8</b>

*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

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VG | Vegan | Option Available (\*)



# Room Service

A little something to keep you going.

## À La Carte Breakfast

Served between 6.30am - 10.30am

<b>Cereal (GFO*, DFO*, VGO*, V)</b>	<b>12.5</b>
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	
<b>Oatmeal Porridge (V, VG, DF)</b>	<b>19.5</b>
Served with roasted rhubarb compote and toasted coconut	
<b>Yoghurt (GF, V)</b>	<b>6.5</b>
Natural, low fat or fruit flavoured	
<b>Golden Syrup &amp; Toasted Granola (V, DFO*, VGO*)</b>	<b>19</b>
Served with natural yoghurt, seasonal fruits and your choice of milk	
<b>New Zealand Deli Meats Platter (DF, GFO*)</b>	<b>25</b>
Sliced ham, salami and smoked chicken served with toasted bread	
<b>Toast &amp; Spreads (V, GFO*, DFO*, VGO*)</b>	<b>14</b>
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	
<b>Bakers Bread Basket (DFO*)</b>	<b>16</b>
A selection of three different Christchurch artisan breads. Served with your choice of: peanut butter, Nutella, Vegemite, Marmite, marmalade, strawberry jam, raspberry jam, honey, butter, or margarine	
<b>Pastry Basket</b>	<b>16</b>
Two freshly baked low-fat muffins and two Danishes	
<b>Breakfast Cheese Platter (GFO*)</b>	<b>24</b>
A fine selection of New Zealand blue, brie and hard cheese served with crackers	
<b>Fruit Platter (V, VG, DF, GF)</b>	<b>18</b>
Three freshly sliced seasonal mixed fruits	
<b>Eggs Your Way (V, GFO*, DFO*)</b>	<b>17</b>
Served your way (scrambled, poached, fried, plain omelette or hard-boiled) with your choice of toast.	
<b>Big Kiwi Breakfast (GFO*, DFO*)</b>	<b>28.5</b>
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	
<b>Soft Rolled Omelette (GFO*, DFO*, VO*)</b>	<b>23</b>
Three egg or egg white omelette with your choice from the following: ham, cheese, onion, tomato, mushroom or capsicum	
<b>Sweet Treat Breakfast</b>	<b>28</b>
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	
<b>Eggs Benedict with Cornbread (GFO*)</b>	
Served with your choice of:	
Streaky bacon	<b>28.5</b>
Smoked salmon	<b>30</b>
Spinach (V)	<b>26.5</b>

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phone In Room Dining to place an order.

## Lunch & Dinner

Served between 11:00am - 11:00pm

ENTRÉES	
<b>Miso Soup with Tofu (VG, DF)</b>	<b>16</b>
<b>Seafood Chowder</b> Served with mussels, market fish, clams, grilled cornbread	<b>29</b>
<b>Tomato &amp; Roasted Garlic Soup (DF, VG, GFO*)</b> Served with house made bread	<b>18</b>
<b>Triple Cooked Leeks (VG, GF)</b> Served with romesco, walnut tarator, dukkah	<b>22</b>
<b>Crowne Caesar Salad (GFO*, DFO*, VO*)</b> Served with poached egg, sourdough croutons, anchovy & garlic emulsion <b>Add smoked chicken</b> <b>Add smoked salmon</b>	<b>22</b> <b>5</b> <b>8</b>
<b>Garden Salad with Balsamic Vinaigrette (V, VG, DF, GF)</b>	<b>16</b>
<b>Local Vegetable Salad (V, GF, DFO*)</b> Served with goat feta, semi-dried tomatoes, Kalamata olives, white balsamic	<b>24</b>
LIGHT DISHES	
<b>Local Vegetable Wrap (V, GF, DFO*)</b> Served with mesclun, goat feta, semi-dried tomatoes, Kalamata olives, fries	<b>25</b>
<b>Taleggio &amp; Lamb Sandwich (DFO)</b> Served with rocket, harissa mayo, fries	<b>29</b>
MAINS	
<b>Spaghetti</b> Served with Canterbury lamb bolognese	<b>30</b>
<b>Crowne Vege Burger (V, DFO*, GFO*, VGO*)</b> Served with black bean pattie, cheddar, chimichurri mayo, hand cut chips	<b>28</b>
<b>Deluxe Club Sandwich (GFO*)</b> Served with hand cut chips	<b>30</b>
<b>Smashed Angus Burger (GFO*)</b> Served with cheddar, kimchi, gochujang mayo, fried shallots, crispy coated fries	<b>36</b>
<b>Battered Market Fish</b> Served with market salad, hand cut chips, tartare sauce	<b>36</b>
<b>Chicken Parmigiana</b> Served with prosciutto, pickled fennel, bocconcini, tomato sugo, basil	<b>42</b>
<b>Pan-Fried Market Fish (GF, DFO*)</b> Served with Cloudy Bay clams, burnt corn, capers, parsley beurre blanc, miso glaze, seaweed oil	<b>43</b>
<b>Toasted Sandwich (GFO*, DFO)</b> Served with hand cut chips Your choice of filling: ham, cheese, tomato, or pineapple	<b>25</b>
GRILL (served with potato aligot, chermoula, green peppercorn sauce)	
<b>200g Lumina Lamb Loin</b>	<b>48</b>
<b>200g Canterbury Beef Fillet</b>	<b>60</b>
<b>300g Speckle Scotch</b>	<b>72</b>

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PIZZA	
<b>Margherita - Fior di Latte, tomato base, basil, Parmesan</b>	<b>24</b>
<b>Prawn - Prawns, mozzarella, chilli, garlic, rocket</b>	<b>29</b>
<b>Prosciutto Crudo - Prosciutto, mozzarella, Napoli sauce, rocket, Parmesan</b>	<b>29</b>
SIDES	
<b>Potato aligot, sliced chives, leek ash oil (V)</b>	<b>18</b>
<b>Shaved Brussels sprouts, pancetta, green goddess dressing, pecorino</b>	<b>18</b>
<b>Charred broccoli, romesco, toasted almonds, feta, dukkah (V, GF)</b>	<b>18</b>
<b>Miso carrots, quinoa clusters, gremolata, labneh (V, GF)</b>	<b>18</b>
<b>Steamed rice</b>	<b>6.5</b>

DESSERTS	
<b>Deconstructed rhubarb &amp; pear tart, feijoa &amp; pear sorbet, brown butter sablé (V)</b>	<b>18</b>
<b>Seasonal choux au craquelin trio (V)</b>	<b>18</b>
<b>Baked Alaska, lemon curd, vanilla &amp; pistachio ice cream (V)</b>	<b>18</b>
<b>Banana cake, coconut ice cream, caramel sauce, pecan crumb (VG, GF)</b>	<b>18</b>
<b>Fruit platter (V, VG, GF, DF)</b>	<b>18</b>
<b>Ice cream tub - Chef's flavour of the day (GF)</b>	<b>8</b>

## KIDS Menu

BREAKFAST	
<b>Two pancakes with maple syrup (V)</b>	<b>15</b>
<b>Porridge with brown sugar (V, VG, DF)</b>	<b>15</b>
<b>Scrambled eggs on toast (DFO*, GFO*)</b>	<b>15</b>
<b>Fruit salad with yoghurt</b>	<b>15</b>

DINNER & CHOICE OF SIDE	
<b>Spaghetti Napolitana or bolognese (DFO*, VO*)</b>	<b>15</b>
<b>Ham or Margherita mini pizza</b>	<b>15</b>
<b>Fish &amp; chips</b>	<b>15</b>
<b>Cheese toastie (GFO*)</b>	<b>15</b>
<b>Oven baked crumbed chicken tenders</b>	<b>15</b>
<i>Add a dessert for \$6</i>	

SIDES	
<b>Salad, crudité sticks or steamed greens</b>	
DESSERTS	
<b>Chocolate brownie with vanilla yoghurt (GF)</b>	<b>10</b>
<b>Vanilla ice cream with chocolate sauce (GF)</b>	<b>10</b>
<b>Fresh sliced seasonal fruit plate (V, VG, GF, DF)</b>	<b>10</b>

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

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## Beer

BOTTLED BEER		
<b>Captains Pilsner</b> <i>Auckland</i>	<b>10</b>	
<b>Captains Hazy IPA</b> <i>Auckland</i>	<b>10</b>	
<b>Captains Low Carb Lager</b> <i>Auckland</i>	<b>10</b>	
<b>Michelob Ultra Low Carb Lager, USA</b>	<b>14</b>	
<b>Steinlager Classic, Auckland</b>	<b>14</b>	
<b>Carlsberg, Denmark</b>	<b>12</b>	
<b>Corona, Mexico</b>	<b>14</b>	
<b>Garage Project Tiny 0.5%, Wellington</b>	<b>10</b>	
<b>Cassels Light Owl Pale Ale 2.5%, Christchurch</b>	<b>12</b>	

TAP BEER		
<b>Please scan QR code on reverse for selection</b>		

## Wine

SPARKLING WINE		
<b>De Bortoli - Prosecco, King Valley</b>	<b>12</b>	<b>73</b>
<b>The Maker - The Jewel Brut, France</b>	<b>14</b>	<b>81</b>

SAUVIGNON BLANC		
<b>The Maker - Fleur De Lis, Marlborough</b>	<b>14/28</b>	<b>81</b>
<b>Jules Taylor, Marlborough</b>	<b>15/30</b>	<b>84</b>

CHARDONNAY		
<b>The Maker - Knighthood, Gisborne</b>	<b>14/28</b>	<b>81</b>
<b>Kumeu River, Kumeu</b>	<b>18/36</b>	<b>108</b>

PINOT GRIS		
<b>The Maker - Divinity Cross, Gisborne</b>	<b>14/28</b>	<b>81</b>

RIESLING		
<b>Akarua, Central Otago</b>	<b>14/28</b>	<b>81</b>

ROSÉ		
<b>The Maker - Monarch, Gisborne</b>	<b>14/28</b>	<b>81</b>
<b>Rockburn - Stolen Kiss, Central Otago</b>	<b>15/30</b>	<b>92</b>

MERLOT		
<b>The Maker - Kings Key, Gisborne</b>	<b>14/28</b>	<b>81</b>

PINOT NOIR		
<b>The Maker - Fire Eagle, Marlborough</b>	<b>14/28</b>	<b>81</b>
<b>Greystone - Nor'Wester, Waipara</b>	<b>15/30</b>	<b>90</b>
<b>Main Divide, Waipara</b>	<b>17/34</b>	<b>100</b>

SYRAH & SHIRAZ		
<b>Wirra Wirra - Catapult, McLaren Vae</b>	<b>14/28</b>	<b>81</b>
<b>Craggy Range, Hawkes Bay</b>	<b>17/34</b>	<b>103</b>

OTHER RED VARIETALS		
<b>Angus The Bull - Cabernet Sauvignon, Central Victoria</b>	<b>14/28</b>	<b>81</b>
<b>Grant Burge - Holy Trinity GSM, Barossa</b>	<b>17/34</b>	<b>99</b>

*\*All still wine available as 125ml or 250ml glass. Bubbles available as 150ml glass.*

## Non-Alcoholic Beverages

SOFT DRINKS	
<b>Coca-Cola</b>	<b>6</b>
<b>Coca-Cola Zero Sugar</b>	<b>6</b>
<b>Sprite</b>	<b>6</b>
<b>L&amp;P</b>	<b>6</b>
<b>Ginger Beer</b>	<b>6</b>
<b>Ginger Ale</b>	<b>6</b>
<b>Soda Water</b>	<b>6</b>
<b>Tonic Water</b>	<b>6</b>

WATER	
<b>Still Water 500ml</b>	<b>8</b>
<b>Sparkling Water 500ml</b>	<b>8</b>

JUICE	
<b>Apple</b>	<b>5</b>
<b>Orange</b>	<b>5</b>
<b>Tomato</b>	<b>5</b>
<b>Cranberry</b>	<b>5</b>
<b>Pineapple</b>	<b>5</b>

COFFEE	
<b>Espresso</b>	<b>5.5</b>
<b>Long Black</b>	<b>5.5</b>
<b>Flat White</b>	<b>5.5</b>
<b>Latte</b>	<b>5.5</b>
<b>Macchiato</b>	<b>5.5</b>
<b>Cappucino</b>	<b>5.5</b>
<b>Mochaccino</b>	<b>5.5</b>
<b>Iced Latte</b>	<b>6.5</b>
<b>Iced Americano</b>	<b>6.5</b>
<b>Coffee Pot for Two</b>	<b>8.5</b>
<b>Hot Chocolate</b>	<b>5.5</b>

TEA	
<b>English Breakfast</b>	<b>5.5</b>
<b>Earl Grey</b>	<b>5.5</b>
<b>Peppermint with Cinnamon</b>	<b>5.5</b>
<b>Jasmine Green</b>	<b>5.5</b>
<b>Berry Sensation</b>	<b>5.5</b>
<b>Pure Chamomile</b>	<b>5.5</b>
<b>Decaf Black</b>	<b>5.5</b>

*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.*

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