

# IN ROOM DINING

## À LA CARTE BREAKFAST

Served between 6:30 AM - 10:30 AM

**CEREAL (GFO\*, DFO\*, VGO\*, V)**  
Weet-Bix, Ricies, muesli, corn flakes  
Served with your choice of milk: full, trim milk or ask for our alternative milk options

**OATMEAL PORRIDGE (VG, V, DF)**  
Served with roasted rhubarb compote and toasted coconut

**GOLDEN SYRUP TOASTED GRANOLA (DFO\*, VGO\*, V)**  
Served with natural yoghurt, seasonal fruits and your choice of milk

**YOGHURT (GF, V)**  
Natural, low fat or fruit flavoured

**FRUIT PLATTER (V, VG, DF, GF)**  
Three freshly sliced seasonal mixed fruits

**NEW ZEALAND DELI MEATS PLATTER (GFO\*, DF)**  
Sliced ham, salami, and smoked chicken with toasted bread

**TOAST AND SPREADS (GFO\*, DFO\*, VGO\*, V)**  
Sourdough, white, rye, wholemeal (3 slices)  
Served with your choice of spread: peanut butter, nutella, vegemite, marmite, strawberry jam, raspberry jam, orange marmalade, honey, butter, or margarine

**BAKERS BREAD BASKET (DFO\*)**  
A selection of three different Christchurch artisan breads including baguette  
Served with your choice of spread: peanut butter, nutella, vegemite, marmite, strawberry jam, raspberry jam, orange marmalade, honey, butter, or margarine

**PASTRY BASKET**  
Two freshly baked low-fat muffins and two Danishes

**BREAKFAST CHEESE PLATTER (GFO\*)**  
A fine selection of New Zealand blue, brie, hard cheese and crackers

**EGGS BENEDICT WITH CORN BREAD (GFO\*)**  
Served with your choice of :  
Streaky bacon  
Smoked salmon  
Kale (V)

**EGGS YOUR WAY (GFO\*, DFO\*, V)** 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 served 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

## BREAKFAST SETS

**CONTINENTAL BREAKFAST (GFO\*, DFO\*)**  
Includes choice of fruit salad, pastries, toast and spreads, cereal, juice and tea or coffee 30

**CANTERBURY DELIGHT (GFO\*, DFO\*)**  
Includes ‘Continental Breakfast’ served with smoked Akaroa salmon, scrambled eggs with artisan sourdough and crème fraîche 40

**AMERICAN BREAKFAST (GFO\*, DFO\*)**  
Includes ‘Continental Breakfast’ and 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 38

## BREAKFAST SIDES

Hash brown	6.5	Tomatoes	6.5
Breakfast sausage (lamb or chicken)	6.5	Baked beans	6.5
Streaky bacon	6.5	Hard-boiled egg	6.5
Mushrooms	6.5	Trio of compotes	6.5

\*Peanut butter, nutella, vegemite, orange marmalade, strawberry jam, raspberry jam, marmite, margarine, butter, honey and salted butter are all available on request\*

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



# IN ROOM DINING

## LUNCH & DINNER

Served between 11 AM - 10 PM

### ENTRÉES

Miso soup with tofu (VG, DF)	15
Seafood chowder with mussels, market fish and grilled cornbread	24
Tomato and roasted garlic soup with house made bread (DF, VG, GFO*)	18
Market rilette with fruit chutney, pickles, and toasted breads (GFO*)	21.5
Hot smoked Akaroa salmon with orange and fennel salad (GF, DF)	23
Sticky soy and ginger pork belly bites (GF, DF)	17
Caesar salad (GFO*, DFO*) (Add chicken 6.5)	19.5
Garden salad with balsamic vinaigrette (VG, DF, GF)	16.5
Canterbury roasted vegetable salad with quinoa and marinated feta (GF, VG, VO*)	18.5

### LIGHT DISHES

Caesar Wrap (Add chicken 6.5)	19.5
Roasted vegetable wrap with local artisan feta and quinoa (VG, VO*)	18.5

### SIDES

French fries with tomato sauce	14	Garden salad	14
Steamed green vegetables (DFO*)	14	Steamed rice	14
Roasted vegetables	14		

\*HP Sauce, tomato sauce, mustard, mayonnaise, tabasco, maple syrup and aioli are all available on request\*

## MAINS

ROASTED MUSHROOM AND SUNDRIED TOMATO RAVIOLI (VGO*) Served with celeriac puree and chimichurri	33
MARGHERITA PIZZA	23
SPAGHETTI (DFO*) Served with Canterbury lamb bolognaise	26
BLACK BEAN, CHIMICHURRI MAYO AND CHEDDAR CHEESE CROWNE VEGE BURGER (DFO*, GFO*, VGO*) Served with French fries	27
DELUXE CLUB SANDWICH (GFO*) Served with French fries	28.5
CROWNE BEEF BURGER (GFO*, DFO*) Served with French fries	28.5
KIWI CRUMBED FISH AND CHIPS Served with salad and French fries	34
RIB EYE STEAK 250G (GF, DFO*) Served with fennel and pickled red onion salad, French fries, and a choice of sauce - red wine jus, chimichurri, or green peppercorn sauce	61
THAI GREEN CHICKEN CURRY (GF, DF) Served with basmati rice	30
PAN-ROASTED AKAROA SALMON (GF, DFO*) Served with sesame crushed kumara, bok choy, and ginger scallion sauce	40
TOASTED SANDWICH (GFO*, DFO*) Served with French fries Your choice of filling: ham, cheese, tomato, or pineapple	22.5
Classic crème brûlée with brown butter shortbread (GFO*)	19
Kiwi style Eton mess with kiwifruit, curd and cream (GF)	19
Double chocolate brownie with vanilla yoghurt and chocolate sauce (GF)	19
Fruit Platter (V, VG, DF, GF)	17
Ice cream tub (please ask you server for available flavours) (GF)	8



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

# IN ROOM DINING

## KIDS MENU

### BREAKFAST

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

### DINNER

Spaghetti Napolitana or bolognaise (DFO*, VO*)	12
Ham or margherita mini pizza	12
Fish and chips	12
Cheese toastie with choice of side (GFO*)	12
Oven baked crumbed chicken tenders with a choice of side	12

*\*Add a dessert for \$6\**

### CHOICE OF SIDE

Salad, crudité sticks, steamed greens

### KIDS DESSERTS

Chocolate brownie with vanilla yoghurt (GF)	8
Vanilla ice cream with chocolate sauce (GF)	8
Fresh sliced seasonal fruit plate (GF, DF, VG, V)	8

## 24/7 Menu

FRIES Served with roasted garlic aioli	14
TOMATO AND ROASTED GARLIC SOUP (GFO*, DF) Served with house made bread	18
CAESAR WRAP	19.5
TWO FRIED EGGS ON TOAST (GFO*)	17
TOASTED SANDWICH Served with French fries Your choice of filling: ham, cheese, tomato, or pineapple	22.5
MARKET RILLETTE, FRUIT CHUTNEY, PICKLES AND TOASTED BREADS (GFO*)	18.5
ROASTED BEETROOT HUMMUS, PEPITA DUKKAH AND SMOKED PAPRIKA TORTILLA CRISPS (DF, VG, V)	14
CAESAR SALAD (GFO*, DFO*)	19
SPAGHETTI WITH CANTERBURY LAMB BOLOGNAISE	25
DELUXE CLUB SANDWICH (GFO*) Served with French fries	28.5
CROWNE BEEF BURGER (GFO*, DFO*) Served with French fries	28.5
THAI GREEN CHICKEN CURRY (GF, DF) Served with basmati rice	30
FRUIT PLATTER (V, VG, DF, GF) Three freshly sliced seasonal mixed fruits served in convenient pieces	17
ICE CREAM TUB (GF) (please ask you server for available flavours)	8



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

# IN ROOM DINING

## BEVERAGES

### TEA

English Breakfast	5
Earl Grey	5
Peppermint	5
Green	5
Chamomile	5
Lemongrass & Ginger	5

### COFFEE

Espresso	5
Long Black	5
Flat White	5
Latte	5
Macchiato	5
Cappuccino	5
Mocha	5
Hot Chocolate	5

### 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

### BOTTLED BEER

Mac's Gold Lager	10
Mac's Three Wolves Pale Ale	10
Mac's APA	10
Garage Project Tiny 0%	10
Two Thumb Lighter Shade Pale Ale 2.5%	10
Mac's Cloudy Apple Cider	10
Steinlager Classic	12
Stella Artois	12
Corona	14
Panhead APA	13

### SPARKLING WINE

	Bottle / Glass	
De Bortoli Prosecco	55	12
Te Hana Reserve Cuvee	55	12
Laurent Perrier (375ml)	65	

### WHITE WINE

	Bottle / Glass	
<b>Sauvignon Blanc</b>		
Kopiko Bay	55	12
Rongopai	65	14
Main Divide	75	16
<b>Chardonnay</b>		
Kopiko Bay	55	12
Rongopai	65	14
Main Divide	75	16
<b>Pinot Gris</b>		
Kopiko Bay	55	12
Rongopai	65	14
Main Divide	75	16

### RED WINE

	Bottle / Glass	
<b>Pinot Noir</b>		
Kopiko Bay	55	12
Rongopai	65	14
Main Divide	75	16
<b>Merlot &amp; Cabernet</b>		
Kopiko Bay	55	12
Rongopai	65	14
Main Divide	75	16
Angus the Bull	75	16



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