

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 milk, 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)

12.5

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

Served your way (scrambled, poached, fried, plain omelette, or hard-boiled) with your choice of toast

17

16.5

BIG KIWI BREAKFAST (GFO*, DFO*)

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

28.5

17

SOFT ROLLED OMELETTE (GFO*, DFO*, VO*)

Three egg or egg white omelette served with your choice from the following: ham, cheese, onion, tomato, mushroom or capsicum

23

6.5

SWEET TREAT BREAKFAST

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

25

17

18

BREAKFAST SETS

14

CONTINENTAL BREAKFAST (GFO*, DFO*)

Includes choice of fruit salad, pastries, toast and spreads, cereal, juice and tea or coffee

35

16

CANTERBURY DELIGHT (GFO*, DFO*)

Includes 'Continental Breakfast' served with smoked Akaroa salmon, scrambled eggs with artisan sourdough and crème fraîche

40

16

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

40

BREAKFAST SIDES

18.5

Hash brown

6.5

Tomatoes

6.5

Breakfast sausage (lamb or pork and fennel)

6.5

Baked beans

6.5

Streaky bacon

6.5

Hard-boiled egg

6.5

Mushrooms

6.5

Trio of compotes

6.5

25

26.5

23.5

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

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LUNCH & DINNER

Served between 11 AM - 11 PM

ENTRÉES

Miso soup with tofu (VG, DF)	15
Seafood chowder with mussels, market fish, clams and grilled cornbread	24
Tomato and roasted garlic soup with house made bread (DF, VG, GFO*)	18
Duck liver parfait with toasted brioche, pickled onion, macadamia and cacao	22
Crowne caesar salad with poached eggs, smoked Akaroa salmon and grana padano (VO*)	28
Garden salad with balsamic vinaigrette (V, VG, DF, GF)	16.5
Summer tabbouleh salad served with local feta and dukkah (V)	16

LIGHT DISHES

Smoked chicken and prawn wrap with iceberg lettuce and confit tomato	24
Roasted cauliflower and smoked hummus wrap with local artisan feta (V)	18.5

SIDES

Triple cooked potatoes with chimichurri and grana padano (V, GF)	16	Fried cauliflower with smoked hummus and pomegranate (V, GF)	16
Summer tabbouleh salad (V)	16	Charred broccolini with buttermilk and dukkah (V, GF)	16
Spring peas with pancetta and pecorino	16		

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

MAINS

ROASTED MUSHROOM AND SEMI-DRIED TOMATO RAVIOLI (V, VGO*) Served with beurre and summer vegetables	35
SPAGHETTI (DFO*) Served with Canterbury lamb bolognese	26
BLACK BEAN, CHIMICHURRI MAYO AND CHEDDAR CHEESE CROWNE VEGE BURGER (V, DFO*, GFO*, VGO*) Served with hand cut chips	27
DELUXE CLUB SANDWICH (GFO*) Served with hand cut chips	28.5
SMASHED ANGUS BURGER (GFO*) Served with hand cut chips	36
CASSELS LAGER BEER BATTERED FISH AND CHIPS Served with market salad and hand cut chips	35
CANTERBURY ANGUS EYE FILLET (200G) Served with kumara puree, prosciutto and red wine jus	55
WHISKY GLAZED HALF CHICKEN Served with corn puree and salsa verde	39
PAN-SEARED FISH OF THE DAY Served with torched carrots and citrus beurre blanc	42
TOASTED SANDWICH (GFO*, DFO*) Served with hand cut chips Your choice of filling: ham, cheese, tomato, or pineapple	22.5

DESSERTS

Signature crème brûlée with brown butter shortbread (GFO*)	18
Chocolate opera cake with orange sorbet and chocolate soil	18
Citrus sticky date pudding with salted caramel and vanilla ice cream	18
Fruit Platter (V, VG, DF, GF)	17
Ice cream tub (please ask your 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 (*)

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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 (V, 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

HAND CUT CHIPS Served with roasted garlic aioli	14
TOMATO AND ROASTED GARLIC SOUP (GFO*, DF, V) Served with house made bread	18
SMOKED CHICKEN AND PRAWN WRAP	24
TWO FRIED EGGS ON TOAST (GFO*)	17
TOASTED SANDWICH Served with hand cut chips Your choice of filling: ham, cheese, tomato, or pineapple	22.5
DUCK LIVER PARFAIT Served with toasted brioche, pickled onion, macadamia and cacao	22
CROWNE CAESAR SALAD (GFO*, DFO*, VO*) Served with poached eggs, smoked Akaroa salmon and grana padano	28
SPAGHETTI WITH CANTERBURY LAMB BOLOGNAISE (DFO*)	26
DELUXE CLUB SANDWICH (GFO*) Served with hand cut chips	28.5
CROWNE BEEF BURGER (GFO*, DFO*) Served with hand cut chips	36
FRUIT PLATTER (V, VG, DF, GF) Three freshly sliced seasonal mixed fruits served in convenient pieces	17
ICE CREAM TUB (GF) (Chef's flavour of the day)	8

IN ROOM DINING

BEVERAGES

TEA

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

COFFEE

Espresso	5
Long Black	5
Flat White	5
Latte	5
Macchiato	5
Cappuccino	5
Mochaccino	5
Coffee Pot for Two	8
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

JUICE

Apple	5
Orange	5
Tomato	5
Cranberry	5

WATER

Still Water 500ml	8
Sparkling Water 500ml	8

BOTTLED BEER

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

TAP BEER

	570ml Pint Glass
Stella Artois (500ml)	15
Panhead Supercharger APA	18
Panhead Sandman	18
Cassels Lager	18
Steinlager Low Carb	18

SPARKLING WINE

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

WHITE WINE

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

RED WINE

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