



# Room Service

CROWNE PLAZA®

— BY IHG —

Queenstown

## Breakfast

Available between 6:30 am – 10:30 am

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<b>QUEENSTOWN BREAKFAST</b>	\$27
Eggs made to your liking, pork sausages, potatoes, mushrooms, baked beans, bacon, roasted tomato GFO	
<b>PANCAKES</b>	\$24
Chocolate mousse, berry & apple compote, maple syrup, toasted almonds, banana V	
<b>EGGS BENNY</b>	\$25
Ciabatta, spinach, hollandaise, poached eggs, served with your choice of bacon, ham, halloumi, or salmon V   GF	
<b>3 EGG OMELETTE</b>	\$24
Mushroom, spinach, halloumi, tomato, ciabatta & salad V   GFO	
<b>EXPRESS BREAKFAST</b>	\$18
Toasts & spreads, croissants, coffee or tea selection V	

## All Day Menu

Available between 12.00 pm – 9:30 pm

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### Smaller Plates

<b>SEASONAL BRUSCHETTA</b>	\$22
Buffalo mozzarella, asparagus, heirloom tomatoes, pesto, balsamic glaze V	
<b>BUTTERMILK FRIED CHICKEN</b>	\$24
Mānuka honey BBQ glaze, herbed yoghurt emulsion GFO	
<b>FOCACCIA &amp; DIPS</b>	\$22
Hummus, truffle mascarpone cheese & EVOO V	
<b>CREAMY PERI-PERI PRAWNS</b>	\$24
Toasted ciabatta GFO	
<b>SALT &amp; PEPPER SQUID</b>	\$19
House-made NZ Kaitaia chilli mayo DF	
<b>CRISPY CAULIFLOWER WINGS</b>	\$22
Baba ganoush, smoked paprika aioli, radish V   DF	
<b>SOUP OF THE DAY</b>	\$16
Parmesan & crispy onion topping, toasted garlic bread V   GFO	

# All Day Menu

Available between 12.00 pm – 9:30 pm

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## Larger Plates

GRILLED TUNA STEAK WITH ROMESCO	\$46
Avocado purée, asparagus, paprika aioli, grilled lemon DFO   GF	
CRISPY PORK BELLY	\$40
Smoky cauliflower purée, roasted pineapple, purple roots, maple gravy DFO   GF	
CLASSIC CHICKEN CAESAR SALAD	\$27
Soft-boiled egg, bacon, croutons, shaved parmesan GFO	

## Sides

SEASONAL SALAD	\$14
Grilled New Zealand grapes, leafy greens, candied nuts, halloumi, heirloom tomatoes, maple vinaigrette V   GF   DFO	
SKIN-ON FRIES	\$14
Parmesan, tomato sauce V   DFO	
GREEN BEANS, SPINACH & GAI LAN	\$14
Mānuka honey soy glaze, sesame seeds V   GF   DF	

## Pizza

MEDITERRANEAN	\$27
Prosciutto, rocket, Manchego cheese, cherry tomatoes, pizza sauce	
THE HEALTHY BEE	\$27
Halloumi, tomato, basil pesto, mozzarella, pizza sauce V	
THE GODFATHER	\$25
Pepperoni, mozzarella, pizza sauce	
HAWAIIAN CLASSIC	\$25
Ham, pineapple, bacon bits, cheese, pizza sauce	
MEAT LOVER	\$25
NZ beef strips, bacon, cheese, smoky BBQ & pizza sauce	
MARGHERITA	\$25
Buffalo mozzarella, tomato sauce, basil, pizza sauce V	

## Desserts

COCONUT & VANILLA PANNA COTTA	\$16
Mango coulis, passionfruit curd, golden kiwi, cocoa nibs, granola GF   DFO	
CRÈME BRÛLÉE	\$16
Vanilla Chantilly cream, Otago berry compote, salted caramel GF	
CHOCOLATE LAVA CAKE	\$16
Hokey pokey ice cream, chocolate mousse, candied walnuts, fresh strawberries	

# Dinner Menu

Available between 5.30 pm – 9:30 pm

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## Smaller Plates

SEASONAL BRUSCHETTA	\$22
Buffalo mozzarella, asparagus, heirloom tomatoes, pesto, balsamic glaze V	
HIGH COUNTRY SALMON CRUDO	\$24
Avocado emulsion, rice puff, kiwi, pickled mustard, mustard microgreens GF   DFO	
BUTTERMILK FRIED CHICKEN	\$24
Mānuka honey BBQ glaze, herbed yoghurt emulsion GFO	
FOCACCIA & DIPS	\$22
Hummus, truffle mascarpone cheese & EVOO V	
CREAMY PERI-PERI PRAWNS	\$24
Toasted ciabatta GFO	
SALT & PEPPER SQUID	\$19
House-made NZ Kaitaia chilli mayo DF	
CRISPY CAULIFLOWER WINGS	\$22
Baba ganoush, smoked paprika aioli, radish V   DF	
NZ GREEN-LIPPED MUSSELS	\$24
Coconut broth, ciabatta GFO   DF	
SOUP OF THE DAY	\$16
Parmesan & crispy onion topping, toasted garlic bread V   DFO	

## Larger Plates

300G ANGUS RIBEYE	\$50
Duck fat Peruperu potatoes, charred courgettes, jus, béarnaise sauce GF   DFO	
GRILLED TUNA STEAK WITH ROMESCO	\$46
Avocado purée, asparagus, paprika aioli, grilled lemon GF   DFO	
COCOA NIB & CHIPOTLE RUBBED FIORDLAND VENISON	\$44
Blackened carrots, strawberry salsa, goat's feta cheese, chocolate jus GF	
CRISPY PORK BELLY	\$40
Smoky cauliflower purée, roasted pineapple, purple roots, maple gravy GF   DFO	
CRISPY POLENTA & EGGPLANT CAKE	\$35
Courgettes, heirloom tomatoes, rocket, whipped ricotta GF   V	
CLASSIC CHICKEN CAESAR SALAD	\$27
Soft-boiled egg, bacon, croutons, shaved parmesan GFO	

# Dinner Menu

Available between 5.30 pm – 9:30 pm

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## Seasonal Signature

**STAG VALLEY LAMB BACKSTRAP** \$44  
Ricotta, smoked eggplant purée, pickled grapes & radishes, dukkah GF | DFO

From the heart of Southland, Stag Valley lamb is celebrated for its exceptional quality. The backstrap offers supreme tenderness and a deep, natural flavour. A true expression of New Zealand's world-class lamb heritage.

## Sides

**SEASONAL SALAD** \$14  
Grilled New Zealand grapes, leafy greens, candied nuts, halloumi, heirloom tomatoes, maple vinaigrette V | GF | DFO

**SKIN-ON FRIES** \$14  
Parmesan, tomato sauce V | DFO

**GREEN BEANS, SPINACH & GAI LAN** \$14  
Mānuka honey soy glaze, sesame seeds V | GF | DF

**CHARRED CAULIFLOWER & BROCCOLI** \$14  
Goat's feta, maple, dukkah V | GF

## Pizza

**MEDITERRANEAN** \$27  
Prosciutto, rocket, Manchego cheese, cherry tomatoes, pizza sauce

**THE HEALTHY BEE** \$27  
Halloumi, tomato, basil pesto, mozzarella, pizza sauce V

**THE GODFATHER** \$25  
Pepperoni, mozzarella, pizza sauce

**HAWAIIAN CLASSIC** \$25  
Ham, pineapple, bacon bits, cheese, pizza sauce

**MEAT LOVER** \$25  
NZ beef strips, bacon, cheese, smoky BBQ & pizza sauce

**MARGHERITA** \$25  
Buffalo mozzarella, tomato sauce, basil, pizza sauce V

## Desserts

**COCONUT & VANILLA PANNA COTTA** \$16  
Mango coulis, passionfruit curd, golden kiwi, cocoa nibs, granola GF | DFO

**CRÈME BRÛLÉE** \$16  
Vanilla Chantilly cream, Otago berry compote, salted caramel GF

**CHOCOLATE LAVA CAKE** \$16  
Hokey pokey ice cream, chocolate mousse, candied walnuts, fresh strawberries

# Overnight Menu

Available between 9.30 pm - 6:30am

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## Pies All served with skin-on fries & tomato sauce

BUTTER CHICKEN PIE	\$25
STEAK & CHEESE PIE	\$25
SPINACH & FETA ROLL	\$25
BACON & EGG PANINI	\$25

## Pizza

THE HEALTHY BEE <small>Halloumi, tomato, basil pesto, mozzarella, pizza sauce V</small>	\$27
THE GODFATHER <small>Pepperoni, mozzarella, pizza sauce</small>	\$25
MARGHERITA <small>Buffalo mozzarella, tomato sauce, basil, pizza sauce V</small>	\$25
SKIN-ON FRIES V	\$14

## Beverages

### Non-Alcohol Beverages

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COFFEE		TEA		Non-Alcohol Beverages	
Espresso	\$5	English Breakfast	\$5	Juices	\$6
Long Black	\$5	Earl Grey	\$5	Soft Drinks	\$7
Mochaccino	\$6	Peppermint	\$6	Tonic Water	\$7
Flat White	\$6	Darjeeling	\$6	Soda Water	\$7
Latte	\$6	Chamomile	\$6		
Cappuccino	\$6	Green Tea	\$6		
Hot Chocolate	\$6	Lemon and Ginger	\$6		

# Beverages Menu

Alcohol Beverages

## BUBBLES



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Gibbston Valley NV Methode Traditionnelle, Central Otago	16	90
Amisfield Brut, Central Otago	24	100
Cloudy Bay Pelorus Sparkling Rosé, Marlborough		90
Veuve Clicquot Brut Yellow Label, Champagne		180

## SAUVIGNON BLANC

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Mt Difficulty 'Roaring Meg', Central Otago	13	65
Gibbston Valley GV Collection, Central Otago	16	60
Kinross Matapari Vineyard Fume Sauvignon Blanc, Central Otago		70

## CHARDONNAY

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Mt Difficulty 'Roaring Meg', Central Otago	13	65
Domaine Thomson 'Left Bank' Central Otago	16	75
Gibbston Valley 'China Terrace', Central Otago Akarua, Central Otago		85
Kinross 'The Prospector' Home Vineyard, Central Otago		95

## ROSÉ

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Mt Difficulty 'Roaring Meg', Central Otago	13	65
AIX, Coteaux d'Aix en Provence	16	70
Domaine Thomson, Central Otago		75
Gibbston Valley GV Collection, Central Otago		70
Kinross 'Luminaire', Central Otago		70
Amisfield, Central Otago		85

## OTHER WHITES

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Gibbston Valley GV Collection Pinot Gris, Central Otago	13	60
Mt Difficulty 'Roaring Meg' Riesling, Central Otago	13	60
Akarua Riesling, Central Otago		65
Amisfield Lowburn Terrace Riesling, Central Otago		85
Amisfield Chenin Blanc, Central Otago		105

## DESSERT WINE



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2018 GV Collection Late Harvest, Central Otago	19	65
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## PINOT NOIR

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Mt Difficulty 'Roaring Meg', Central Otago	13	60
Kinross 'Storm Cloud', Central Otago	16	70
Domaine Thomson 'Surveyor Thomson', Central Otago	20	90
Gibbston Valley GV Collection, Central Otago		85
Domaine Thomson 'Rows 1-37', Central Otago		150
Cox Wines Pinot Noir, Central Otago		150
Amisfield Breakneck Reserve, Central Otago		170
Amisfield RKV Reserve, Central Otago		320

## SYRAH

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Huntaway Syrah, Hawke's Bay	13	60
Te Mata Estate Syrah, Hawke's Bay		65
Henschke Seven Shiraz Grenache, Barossa Valley		95
Te Mata Estate 'Bullnose' Syrah, Hawke's Bay		160

## OTHER REDS & BLENDS

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Te Mata Estate Gamay Noir, Hawke's Bay	13	60
Huntaway Merlot Cabernet, Hawke's Bay	16	65
Bogle Zinfandel, California	18	90
Santa Ana Malbec, Cuyo		80
Akarua Chateau Clarke, Bordeaux		140

## MAGNUMS

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Kinross 'Luminaire' Pinot Noir Rosé, Central Otago		130
Domaine Thomson 'Surveyor Thomson' Pinot Noir, Central Otago		170

## VODKA



Smirnoff	14
Grey Goose	14
Scapegrace	16
Cardrona Single Malt	18

## GIN

Bombay Sapphire	14
Tanqueray	14
Scapegrace	14
Hendricks	16
The Source - Pure Cardrona Gin	16
The Source - Cardrona Barrel Aged Gin	16
Single Cask	

## TEQUILA

José Especial Silver	14
1800 Reposado	14

## RUM

Bacardi	14
Captain Morgan Dark	14
Kraken Black Spiced	16

## BOURBON

Jim Beam	14
Jack Daniel's	14
Woodford Reserve	16

## COGNAC

Hennessy VSOP	16
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## WHISKEY

Johnnie Walker Red	14
Canadian Club	14
Oban 14yo Malt	20
Glenfiddich 18yo Small Batch Single Malt	25
Cardrona American Barrel Single Cask	28

## BEERS & CIDER



Speight's Summit Alcohol Free	11
Speight's Master Brewers Mid Ale (2.5%)	11
Speight's Master Brewers Gold Medal Ale	11
Panhead Stock Supercharger APA	11
Emerson's Orange Roughy Hazy	11
Panhead Stock Blacktop Oat Stout	11
Mac's Cloudy Apple Cider	11
Heineken	14
Asahi	14
Corona	14

## BEERS ON TAP

Speight's Summit Ultra	12
Emerson's Pilsner	12

## SIGNATURE COCKTAILS 19

threeSixty Margarita:  
Passionfruit pulp, tequila, cointreau, lime

Lake Wakatipu:  
Gin, midori, malibu, cream

Milford Sound:  
Baileys, kahlua, cream, butterscotch schnapps, creme de cacao

The Remarkables:  
Vodka, lychee liqueur, lime, simple syrup, cranberry juice

## CLASSIC COCKTAILS 19

Classic Margarita  
Aperol Spritz  
EspressoMartini  
Negroni  
Old Fashioned  
Cosmopolitan  
Pina Colada  
Martini  
Amaretto Sour  
Daiquiri – Strawberry or Passionfruit