



IN-ROOM DINING

A delicious room-service menu brought to you by our talented team at Ōkāreka.
Dial 8810 to order. \$5 room-service charge applies.

BREAKFAST (6am - 10am)

Açaí, granola, banana, coconut flakes, berries, mānuka honey, coconut milk (VG, GFIO)	28
Eggs your way (poached, fried, scrambled, boiled), avocado, toasted sourdough (V, GFIO)	28
Eggs benedict - English muffin, mānuka smoked bacon, poached egg, baby spinach, hollandaise (DFO, GFIO)	30
Big breakfast – bacon, sausage, free range eggs, grilled vine tomato, field mushrooms, hash cake, sourdough (DFO, GFIO)	30

ALL DAY (10am - 5pm)

Spinach & ricotta ravioli, brown butter sauce, sage & herb crumb (V)	30
Panko crumbed market fish, garden salad, fries, tartare (DF, GFIO)	35
Crispy fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)	22
Butter chicken, fragrant basmati rice, pickled onion, local greens (GFI)	32
Brioche beef burger, spicy bacon, smoked cheddar, rocket, piri-iri aioli, crisscut fries (GFIO)	32
Rēwena bread steak sandwich, rocket, caramelised onion, mushroom sauce (GFIO)	35

KIDS (12 years and under)

Breakfast (6am - 10am)

Fruit parfait – granola, vanilla yoghurt, sliced fruit, honey (V, VGO, GFIO)	18
Omelette, diced tomato, shredded cheese (V, GFI, DFO)	18
Pancakes, banana, peanut butter, maple syrup (DFO)	18

All Day (10am - 10pm)

Mini' mac n' cheese, mild cheddar (V)	18
Grilled cheese sandwich, shoestring fries, ketchup (V, GFIO)	18
Fish n' chips, local greens	18
Chicken nuggets, shoestring fries, ketchup (DF)	18
Seasonal fresh fruit salad, yoghurt dip (V, DFO)	16
Ice cream sundae, chocolate sauce, sprinkles (V, GFI)	16

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available | VO = vegetarian option
DFO = dairy free option available | GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens.
Please let our team know of any dietary allergies.



DINNER (5pm - 10pm)

Starters

Assorted bread and dips (V)	16
Miso-glazed parsnip, pickled pear, crispy capers, hazelnut, miso & pumpkin seed sauce (V, GFI, N, VGO)	16
Grilled halloumi, honey-glazed butternut purée, tossed radicchio, summer leaves, pomegranate (V, GFI)	18
Prawn & coconut arancini, lime aioli, mango pepper sauce, micro coriander & herb salad (GFI)	20
Crispy fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)	22

Mains

Sautéed mushrooms, spelt grain, grilled baby lettuce, silken tofu sauce, cashew pesto (VG, DF, N)	30
Panko crumbed market fish, garden salad, fries, tartare (DF, GFO)	38
Marlborough salmon, baby beetroot, carrot, quinoa pilaf, citrus herb vinaigrette (GFI)	38
Roasted duck breast, duck-fat potatoes, duck croquettes, honey-glazed carrots, herb oil, veal jus (GFIO)	40
Slow-cooked pork belly, caramelized apple, pickled red onion, roast kūmara, fresh watercress, rēwena croutons, horopito honey mustard vinaigrette (GFIO)	40
Brioche beef burger, spicy bacon, smoked cheddar, rocket, piri-iri aioli, crisscut fries (GFIO)	32
Braised beef cheek, potato pommes, sautéed asparagus, parsley oil, merlot jus (GFI)	42
Grilled lamb loin, burnt carrot purée, braised aubergine, Israeli minted couscous, labneh (GFIO)	42

Sides

Local greens, pikopiko fern shoots, pickled onion, citrus vinaigrette (VG, DF, GFI)	12
Crisscut fries, grated parmesan, horopito seasoning, garlic aioli (V, GFI)	14
Mānuka smoked beetroot, feta, herb-infused olive oil (V, GFI, DFO)	16
Piri-iri grilled broccolini, lemon & garlic aioli (V, GFI)	16

Desserts

Dark chocolate mousse, candied pecans, raspberry coulis (VG, DF, N)	20
Summer berry tart, cream, fresh berries, vanilla white chocolate ice cream (V)	22
Lemon cheesecake, lemon curd, almond, coconut crust, lemongrass gelée (V, N)	22
Kānuka honey panna cotta, feijoa compôte, honeycomb, fresh berries (V, GFI)	20

OVERNIGHT (10pm - 6am)

Toasted sandwich, cheese, tomato, pineapple, onion (V, VGO, GFIO) <i>add smoked chicken, ham, roast beef</i>	16
Ice cream trio (V, N)	12

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DRINKS (available 24 hours)

Non-Alcoholic

Coffee: Short Black, Long Black, Americano, Macchiato	5.5
Flat White, Latte, Cappuccino, Mochaccino	6.5
Tea: English Breakfast, Earl Grey, Three Mint, Matcha Green, Lemon Ginger & Mānuka Honey, Vanilla Chai	5.5
Chai Latte	6.5
Hot Chocolate	5.5
Juice: Apple, Cranberry, Orange, Pineapple, Tomato	6
Soda Water, Tonic Water, Ginger Ale, Ginger Beer	6
Coca-Cola 'Classic', Coca-Cola 'Zero Sugar', Sprite, Fanta, L&P	6
Red Bull	7

Beer & Cider

Bottle

Croucher 'Sulphur City' Pilsner (5%)	Rotorua	15
Croucher 'Enduro' Pale Ale (5%)	Rotorua	15
Croucher 'Lowrider' IPA (2.5%)	Rotorua	14
Speight's 'Old Dark' (4%)	Dunedin	12
Export 33 'Super Crisp' Lager (4.6%)	New Zealand	12
Monteith's 'Golden Light' Lager (2.5%)	Greymouth	12
Steinlager 'Classic' (5%)	New Zealand	12
Steinlager 'Pure' (5%)	New Zealand	12
Tui IPA (4%)	New Zealand	12
Corona (4.6%)		14
Heineken (5%)		15
Heineken Silver Low Carb' (4%)		14
Heineken '0.0' (0%)		12
Orchard Thieves 'Apple' Cider (4%)	New Zealand	13
Orchard Thieves 'Peach & Passionfruit' Cider (4%)	New Zealand	13

Wine

Bubbles

Gancia Prosecco (200ml)	Italy	16
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White

Peregrine Saddleback Riesling	Central Otago	14
te Pā Pinot Gris	Marlborough	12
Volcanic Hills Pinot Gris	Marlborough	15
te Pā Sauvignon Blanc	Marlborough	12
Volcanic Hills Sauvignon Blanc	Marlborough	15
Ara 'Zero' Sauvignon Blanc (non-alcoholic)	Marlborough	12
Volcanic Hills Chardonnay	Marlborough	15

Rosé

te Pā	Marlborough	12
Volcanic Hills	Hawke's Bay	15

Red

Dashwood Pinot Noir	Martinborough	12
Te Tera Pinot Noir	Martinborough	14
Babich Black Label Merlot	Hawke's Bay	16
Giunta Malbec	Hawke's Bay	14
Volcanic Hills Syrah	Hawke's Bay	15



Dessert Wine & Port

Mt Difficulty Late Harvest Riesling	Central Otago	16
Churchill's 'Reserve' Port		14
Churchill's 'Late Bottled Vintage' Port, 2017		18

Spirits

Gin

Rogue Society 'Signature'	NZ	14
Damson 'Plum'	NZ	17
Scapegrace	NZ	16
Hayman's 'London Dry'		13
Beefeater 'Pink Strawberry'		14
Ukiyo 'Japanese Blossom'		17
The Botanist 'Islay Dry'		18

Vodka

Rogue Society 'Signature'	NZ	14
Scapegrace	NZ	15
Finlandia		13
Ukiyo 'Japanese Rice'		16
Crystal Head 'Original'		17

Rum

Appleton Estate		14
Malibu		14
Mount Gay 'Eclipse Gold'		12
Flor de Caña		12
Diplomático Reserva Exclusiva		16
Black Magic 'Spiced'		15

Bourbon

Early Times		13
Jim Beam		13
Wild Turkey 'American Honey'		14
Jack Daniel's		14
Woodford Reserve		16

Whisky / Whiskey

Benriach 'The Original Ten' 10yo	Single Malt, Scotland	16
Glenglassaugh 'Portsoy'	Single Malt, Scotland	18
The Macallan 'Double Cask' 12yo	Single Malt, Scotland	20
Highland Park 18yo	Single Malt, Scotland	27
Scapegrace Fortuna	Single Malt, New Zealand	17
The Famous Grouse	Blend, Scotland	13
The Naked Malt	Blend, Scotland	15
Bushmills 'Original'	Blend, Ireland	14
Canadian Club	Blend, Canada	14
Mars Iwai	Blend, Japan	17

Brandy / Cognac

Vecchia Romagna Etichetta Nera Brandy	13
Rémy Martin 1738 Accord Royal Cognac	20

Tequila

El Jimador 'Blanco'	13
El Jimador Añejo	14
Herradura 'Reposado'	17

Liqueur

Baileys	14
Campari	14
Chambord	14
Cointreau	14
Disaronno Amaretto	14
Drambuie	14
Frangelico	14
Kahlúa	14
Lychee	14
Midori	14
Sourz Apple	14
Vermouth 'Bianco'	14
Vermouth 'Extra Dry'	14
Vermouth 'Rosso'	14