



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)

Steak fries, truffle salt, parmesan snow, garlic aioli (V, GFI)	14
Heirloom tomato & watermelon salad, balsamic pearls, fresh basil, olive dust (VG, GFI)	14
Wild mushroom & truffle risotto, mushroom & herb cream, parmesan crisp, crispy sage (V, GFI)	36
Crispy buttermilk fried chicken, roasted red pepper purée, smoked paprika aioli, pickled cucumber ribbons, micro herbs (GFIO)	22
Club toastie, sliced chicken, bacon, tomato, cheese, aioli, rēwena bread (DFO)	24
Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, house aioli, caramelized onion, brioche bun, fries (DFO)	36

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

Pumpkin arancini, lime aioli, mango pepper sauce, micro coriander & herb salad (V)	20
Pacific oysters – champagne mignonette, cucumber & yuzu dressing, lemon (DF, GFI) half a dozen	28
Seared 'Ōra King' salmon crudo, finger lime caviar, avocado purée, compressed cucumber, pickled radish, lemon oil (DF, GFI)	24
Buttered prawns, charred pineapple salsa, coconut foam, kaffir lime gel, micro coriander (DF, GFI)	24
Crispy buttermilk fried chicken, roasted red pepper purée, smoked paprika aioli, pickled cucumber, micro herbs (GFIO)	22

Mains

Wild mushroom & truffle risotto, mushroom & herb cream, parmesan crisp, crispy sage, (V, GFI)	36
Line-caught market fish, pāua beurre blanc, heirloom tomato & basil salad, zucchini, citrus dust (GFI, DFO)	42
Free-range chicken breast, stuffed spinach, ricotta & sundried tomato, creamy parsnip purée, glazed baby carrots, charred broccolini, thyme jus (GFI, DFO)	44
Slow-cooked pork belly, apple & sage stuffing, roasted kūmara & watercress salsa, coconut cream sauce infused with ginger, lemongrass, & horopito (GFO)	42
Canterbury lamb rump, pea velouté, fondant potato, charred baby carrots, mint gel, pistachio crumb (N, GFI)	48
Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, house aioli, caramelized onion, brioche bun, fries (DFO)	36
Te kānuka beef tenderloin, potato & herb rosti, charred broccolini, glazed shallots, horopito jus (GFI, DFO)	48

Sides

Heirloom tomato & watermelon salad, balsamic pearls, fresh basil, olive dust (VG, GFI)	14
Charred corn ribs, chilli-lime butter, paprika herb dust (V, GFI, DFO)	14
Steak fries, truffle salt, parmesan snow, garlic aioli (V, GFI)	14
Roasted baby potatoes, rosemary, olive oil, sea salt, garlic confit (VG, GFI)	14

Desserts

Mango & white chocolate mousse dome, mango glaze, coconut almond crunch, passionfruit gel, white chocolate & vanilla cream (V, GFI, N)	22
Dark chocolate crémeux, mandarin curd, olive oil sponge, candied orange peel (V)	22
Crème brûlée, chocolate hazelnut cream, vanilla bean cream, toasted hazelnuts (V, GFI, N)	22
Lemon verbena panna cotta, yuzu gel, shortbread crumb, basil & fruit sorbet (V, GFI)	22

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

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.



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

Croucher 'Sulphur City' Pilsner (5%)	Rotorua	15
Croucher 'Enduro' Pale Ale (5%)	Rotorua	15
Croucher 'Lowrider' IPA (2.5%)	Rotorua	14
Speight's 'Gold Medal Ale' (4%)	Dunedin	12
Speight's 'Summit Ultra' Low Carb' (4.2%)	Dunedin	12
Steinlager 'Classic' (5%)	New Zealand	12
Steinlager 'Pure' (5%)	New Zealand	12
Tui IPA (4%) New Zealand		12
Speight's Old Dark (4%) Dunedin		12
Corona (4.6%)		13
Heineken (5%) Netherlands		15
Heineken 'Silver' Low Carb' (4%)		13
Heineken '0.0' (0%)		12
Orchard Thieves 'Apple' Cider (4%) New Zealand		13
Orchard Thieves 'Peach & Passionfruit' Cider (4%) New Zealand		13

Wine

Glass

Bubbles

Sartori Prosecco Brut DOC NV	Italy	15
------------------------------	-------	----

White

te Pā Sauvignon Blanc	Marlborough	12
Volcanic Hills Sauvignon Blanc	Marlborough	15
McGuigan 'Zero' Sauvignon Blanc (non-alcoholic)	Australia	12
te Pā Pinot Gris	Marlborough	12
Volcanic Hills Pinot Gris	Marlborough	15
Volcanic Hills Chardonnay	Hawke's Bay	15
Whyte Estate Chardonnay	Marlborough	14
Peregrine Saddleback Riesling	Central Otago	14

Rosé

te Pā	Marlborough	12
Volcanic Hills	Hawke's Bay	15



Red

Malana Primitivo di Manduria DOCG
Dashwood Pinot Noir
Johnner Estate 'Humming Wire' Pinot Noir
Bohemian 'The Author' Merlot
Babich 'Black Label' Merlot
Giunta Malbec
Volcanic Hills Syrah

Italy \$17
Marlborough 12
Wairarapa 14
Hawke's Bay 17
Hawke's Bay 16
Hawke's Bay 14
Hawke's Bay 15

Dessert & Port

Mt Difficulty Late Harvest Riesling
Churchill's 'Reserve' Port
Churchill's 'Late Bottled Vintage' Port, 2017

Central Otago 16
14
18

Spirits

Gin

Roots 'Marlborough Dry' NZ 12
Scapegrace NZ 17
Bombay Sapphire 13
Gordon's 'Pink' 13
Malfy 'Blood Orange' 16
Hendrick's 19

Vodka

42 Below NZ 13
Tried and True 12
Absolut 'Vanilla' 14
Grey Goose 17

Tequila

Los Arcos 'Destilado De Agave' 12
El Jimador 'Blanco' 13
Jose Cuervo '1800 Añejo' 16

Rum

Plantation '3 Stars' White 12
Plantation 'Original' Dark 12
Appleton Estate 13
Havana Club 'Original 3 Años' 13
Malibu 14
Sailor Jerry 'Spiced' 15

Whisky / Whiskey

Glenfiddich, 12yo
Laphroaig, 10yo
Glenmorangie 'Nectar d'Or'
Lagavulin, 16yo
Johnnie Walker 'Red Label'
Johnnie Walker 'Black Label', 12yo
Jameson
Canadian Club

Bourbon

Jim Beam 13
Wild Turkey 'American Honey' 14
Jack Daniel's 14
Maker's Mark 15

Brandy / Cognac

Chatelle VSOP 12
Hennessy VSOP 18

Liqueur

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

Single Malt, Scotland 15
Single Malt, Scotland 16
Single Malt, Scotland 17
Single Malt, Scotland 19
Blend, Scotland 12
Blend, Scotland 14
Blend, Ireland 13
Blend, Canada 13