

ŌKĀREKA

IN-ROOM DINING

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

BREAKFAST (6am - 10am)

Eggs your way (poached, fried, scrambled), toasted sourdough (V, DF, GFO)	20
Poached eggs, bacon, baby spinach, potato hash, hollandaise (DF, GFO)	26
Big breakfast, free range eggs, bacon, sausage, grilled vine tomato, field mushroom, hash cake, sourdough (DFO, GFO)	30
Vegan big breakfast, 'sausage', scrambled tofu, grilled tomato, mushroom, potato cake, sourdough (VG, GFO)	30

ALL DAY (10am - 5pm)

Fried chicken, pickled red onion, chipotle glaze, Kewpie mayo' (GF)	18
Braised beef croquette, pickled shallots, garlic mayo', jus	18
Beef burger, cheddar cheese, iceberg lettuce, fried onion, mayo', shoestring fries (GFO)	32
Battered market fish, garden salad, fries, tartare sauce (DFO)	35

DRINKS

Short Black, Long Black, Americano, Macchiato	5.5
Flat White, Latte, Cappuccino, Mochaccino	6.5
Chai Latte	6.5
Pukka Tea: Elegant English Breakfast, Gorgeous Earl Grey, Three Mint, Supreme Matcha Green, Lemon Ginger & Manuka Honey, Vanilla Chai	5.5
Hot Chocolate	5.5

Dial 8810 for Cocktails, Wine, Beer, Cider & Spirits

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts

VGO = vegan option available | DFO = dairy free option available | GFO = gluten free option available

ŌKĀREKA

DINNER (5pm - 10pm)

Starters

Toasted rēwena bread, matbucha, house butter (V)	16
Tempura shiitake mushroom, chives, tonkatsu, chilli mayo' (VG)	18
Fried chicken, pickled red onion, chipotle glaze, Kewpie mayo' (GF)	18
Braised beef croquette, pickled shallots, garlic mayo', jus	18
Garlic prawns, avocado, pickled onion, chilli lime dressing (DF, GF)	18

Mains

Spicy eggplant, rice, spring onion, garlic sauce (VG, DF, GF)	28
Butter chicken, spiced rice, garlic naan, chutney	30
Beef burger, cheddar cheese, iceberg lettuce, fried onion, mayo', shoestring fries (GFO)	32
Battered market fish, garden salad, fries, tartare sauce (DFO)	35
Char-grilled sirloin steak, potato au gratin, broccolini, jus (GF)	40
Lamb rump, buttered baby vegetables, labneh, dukkah, jus (GF, DFO)	40

Sides

Shoestring fries, truffle salt, mayo' (VGO)	12
Garden salad, pickled shallot, balsamic vinaigrette (VG, GF)	12
Roast carrots, chimichurri, garlic mayo' (V, DF)	14
Charred broccolini, parmesan, mayo', jus (VGO)	16

Desserts

Orange crème brûlée, white chocolate crémeux (GF)	18
Chocolate cheesecake, almond crumb, raspberry compôte (GF)	18
Coconut panna cotta, mango sorbet, vanilla syrup (VG)	18

OVERNIGHT (10pm – 6am)

Organic olives, kawakawa (VG, GF)	10
Pie, garden salad, tomato sauce (VO) <i>chicken, beef or vegetarian</i>	12
Toasted sandwich, cheese, tomato, pineapple, onion (VGO, GFO) <i>Smoked chicken, roast beef or ham</i>	16
Beef nachos, cheese, guacamole, sour cream (GF, DFO)	18

KIDS (12 years and under / 10am - 10pm)

Mac n' cheese (V, GF)	14
Cheese pizza (V)	14
Cheeseburger, shoestring fries	14
Fish n' chips	14
Ice-cream sundae, almond brittle (V, GF)	12
Chocolate éclair, oreo sand	12

Please inform your server of any dietary allergies.

V = vegetarian | VG = vegan | DF = dairy free | GF = gluten free | N = contains nuts

VGO = vegan option available | DFO = dairy free option available | GFO = gluten free option available