



## 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)

|                                                                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Wild mushroom risotto, porcini & field mushrooms, truffle oil, crispy sage (V, GFI)                                                                      | 32 |
| Panko-crumbed market fish, garden salad, fries, tartare (DF, GFIO)                                                                                       | 38 |
| Fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)                                                                  | 22 |
| Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, pickles, beetroot relish, house aioli, brioche bun, shoestring fries, tomato relish (DFO) | 36 |
| Rēwena bread steak sandwich, rocket, caramelised onion, mushroom sauce (GFIO)                                                                            | 38 |

### 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 |
| Kūmara soup, smoked paprika, crème fraîche, toasted pumpkin seeds (V, GFI)                                                        | 18 |
| Prawn & coconut arancini, lime aioli, mango pepper sauce, micro coriander & herb salad (GFI)                                      | 20 |
| Green-lipped mussels, Thai red curry & coconut broth, artisan sourdough (DF, GFO)                                                 | 22 |
| Fried chicken, chipotle glaze, 'Kewpie' mayo, pickled red onion, peanut crumb (N, GFIO)                                           | 22 |
| Crispy pork belly bites, cabbage, fennel & radish slaw, apple cider vinaigrette, pickled shallots, spiced apple chutney (DF, GFI) | 22 |

### Mains

|                                                                                                                                                                    |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Wild mushroom risotto, porcini & field mushrooms, truffle oil, crispy sage (V, GFI)                                                                                | 32 |
| Panko-crumbed market fish, garden salad, fries, tartare (DF, GFO)                                                                                                  | 38 |
| Buttermilk chicken schnitzel burger, lettuce, jalapeño slaw, gherkins, smoked paprika mayo, brioche bun, shoestring fries, chipotle ketchup (DFO)                  | 36 |
| Buttermilk sous-vide chicken breast, creamy parsnip & celeriac purée, roast baby carrots, charred shallots, pickled beet pearls, crispy kale, thyme jus (GFI, DFO) | 38 |
| Angus beef burger, smoky bacon, aged cheddar, lettuce, tomato, pickles, beetroot relish, house aioli, brioche bun, shoestring fries, tomato relish (DFO)           | 36 |
| 250g Angus sirloin steak, truffle mash, grilled asparagus, baby leeks, pickled mustard seeds, red wine & shallot reduction (GFI, DFO)                              | 44 |
| Herb-crusted lamb rump, basil-pea purée, fondant potato, charred broccolini, glazed carrots, charred shallots, lamb jus, hazelnut crumb (GFI, N, DFO)              | 46 |

### 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 |
| Honey-glazed carrots, fresh thyme, sesame seeds (V, DF, GFI)                        | 16 |
| Garlic butter green beans, toasted almonds, red wine jus (GFI, N, DFO)              | 16 |

### Desserts

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| Pavlova roulade, rolled meringue, lemon curd, kiwifruit, crème chantilly (V, GFI)                    | 22 |
| Coconut cheesecake, pineapple curd, macadamia crunch, mango sorbet (V, N)                            | 22 |
| Chocolate fondant, vanilla bean ice cream, seasonal fruit compôte, salted caramel drizzle (V)        | 22 |
| Poached pear & spiced hazelnut cake, burnt honey cream, toasted hazelnuts, gingerbread crumbs (V, N) | 22 |

## OVERNIGHT (10pm - 6am)

|                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| Toasted sandwich, cheese, tomato, pineapple, onion (V, VGO, GFIO)<br><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

|                                           |             |    |
|-------------------------------------------|-------------|----|
| Croucher 'Sulphur City' Pilsner (5%)      | Rotorua     | 14 |
| Croucher 'Enduro' Pale Ale (5%)           | Rotorua     | 14 |
| Croucher 'Lowrider' IPA (2.5%)            | Rotorua     | 12 |
| 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 |
| Steinlager 'Light' (2.5%)                 | New Zealand | 11 |
| Corona (4.6%)                             |             | 12 |
| Heineken 'Silver' Low Carb' (4%)          |             | 12 |
| Heineken '0.0' (0%)                       |             | 11 |

### Wine

#### Glass

#### Bubbles

|                         |       |    |
|-------------------------|-------|----|
| Gancia Prosecco (200ml) | Italy | 16 |
|-------------------------|-------|----|

#### White

|                                            |             |    |
|--------------------------------------------|-------------|----|
| te Pā Pinot Gris                           | Marlborough | 12 |
| Volcanic Hills Pinot Gris                  | Marlborough | 15 |
| Dashwood Riesling                          | Marlborough | 12 |
| te Pā Sauvignon Blanc                      | Marlborough | 12 |
| Volcanic Hills Sauvignon Blanc             | Marlborough | 15 |
| Ara 'Zero' Sauvignon Blanc (non-alcoholic) | Marlborough | 12 |
| Volcanic Hills Chardonnay                  | Hawke's Bay | 15 |

#### Rosé

|                |             |    |
|----------------|-------------|----|
| te Pā          | Marlborough | 12 |
| Volcanic Hills | Hawke's Bay | 15 |



| Red                                           |    |    |                              | Glass         |    |
|-----------------------------------------------|----|----|------------------------------|---------------|----|
| Dashwood Pinot Noir                           |    |    |                              | Marlborough   | 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 & Port                                |    |    |                              |               |    |
| Mt Difficulty Late Harvest Riesling           |    |    |                              | Central Otago | 16 |
| Churchill's 'Reserve' Port                    |    |    |                              |               | 14 |
| Churchill's 'Late Bottled Vintage' Port, 2017 |    |    |                              |               | 18 |
| Spirits                                       |    |    |                              |               |    |
| Gin                                           |    |    | Bourbon                      |               |    |
| Roots 'Marlborough Dry'                       | NZ | 12 | Jim Beam                     |               | 13 |
| Scapegrace                                    | NZ | 17 | Wild Turkey 'American Honey' |               | 14 |
| Bombay Sapphire                               |    | 13 | Maker's Mark                 |               | 15 |
| Gordon's 'Pink'                               |    | 13 | Brandy / Cognac              |               |    |
| Malfy 'Blood Orange'                          |    | 16 | Chatelle VSOP                |               | 12 |
| Hendrick's                                    |    | 19 | Hennessy VSOP                |               | 18 |
| Vodka                                         |    |    | Liqueur                      |               |    |
| 42 Below                                      | NZ | 13 | Baileys                      |               | 14 |
| Tried and True                                |    | 12 | Campari                      |               | 14 |
| Absolut 'Vanilla'                             |    | 14 | Chambord                     |               | 14 |
| Grey Goose                                    |    | 17 | Cointreau                    |               | 14 |
| Tequila                                       |    |    | Disaronno Amaretto           |               | 14 |
| Los Arcos 'Destilado De Agave'                |    | 12 | Drambuie                     |               | 14 |
| El Jimador 'Blanco'                           |    | 13 | Elderflower                  |               | 14 |
| Jose Cuervo '1800 Añejo'                      |    | 16 | Frangelico                   |               | 14 |
| Rum                                           |    |    | Kahlúa                       |               | 14 |
| Plantation '3 Stars' White                    |    | 12 | Lychee                       |               | 14 |
| Plantation 'Original' Dark                    |    | 12 | Midori                       |               | 14 |
| Appleton Estate                               |    | 13 | Sourz Apple                  |               | 14 |
| Havana Club 'Original 3 Años'                 |    | 13 | Vermouth 'Bianco'            |               | 14 |
| Malibu                                        |    | 14 | Vermouth 'Extra Dry'         |               | 14 |
| Sailor Jerry 'Spiced'                         |    | 15 | Vermouth 'Rosso'             |               | 14 |
| Whisky / Whiskey                              |    |    |                              |               |    |
| Glenfiddich, 12yo                             |    |    | Single Malt, Scotland        |               | 15 |
| Laphroaig, 10yo                               |    |    | Single Malt, Scotland        |               | 16 |
| Glenmorangie 'Nectar d'Or'                    |    |    | Single Malt, Scotland        |               | 17 |
| Lagavulin, 16yo                               |    |    | Single Malt, Scotland        |               | 19 |
| Johnnie Walker 'Red Label'                    |    |    | Blend, Scotland              |               | 12 |
| Johnnie Walker 'Black Label', 12yo            |    |    | Blend, Scotland              |               | 14 |
| Jameson                                       |    |    | Blend, Ireland               |               | 13 |
| Jack Daniel's                                 |    |    | Blend, USA                   |               | 14 |
| Canadian Club                                 |    |    | Blend, Canada                |               | 13 |