



## 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-piri 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)

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### 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)

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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

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
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#### 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



			<b>Glass</b>
<b>Red</b>			
Dashwood Pinot Noir			12
Te Tera Pinot Noir			14
Babich 'Black Label' Merlot			16
Giunta Malbec			14
Volcanic Hills Syrah			15
<b>Dessert &amp; Port</b>			
Mt Difficulty Late Harvest Riesling		Central Otago	16
Churchill's 'Reserve' Port			14
Churchill's 'Late Bottled Vintage' Port, 2017			18
<b>Spirits</b>			
<b>Gin</b>			
Roots 'Marlborough Dry'	NZ	12	
Scapegrace	NZ	17	
Bombay Sapphire		13	
Gordon's 'Pink'		13	
Malfy 'Blood Orange'		16	
Hendrick's		19	
<b>Vodka</b>			
42 Below	NZ	13	
Tried and True		12	
Absolut 'Vanilla'		14	
Grey Goose		17	
<b>Tequila</b>			
Los Arcos 'Destilado De Agave'		12	
El Jimador 'Blanco'		13	
Jose Cuervo '1800 Añejo'		16	
<b>Rum</b>			
Plantation '3 Stars' White		12	
Plantation 'Original' Dark		12	
Appleton Estate		13	
Havana Club 'Original 3 Años'		13	
Malibu		14	
Sailor Jerry 'Spiced'		15	
<b>Whisky / Whiskey</b>			
Glenfiddich, 12yo			15
Laphroaig, 10yo			16
Glenmorangie 'Nectar d'Or'			17
Lagavulin, 16yo			19
Johnnie Walker 'Red Label'			12
Johnnie Walker 'Black Label', 12yo			14
Jameson			13
Jack Daniel's			14
Canadian Club			13
<b>Bourbon</b>			
Jim Beam			13
Wild Turkey 'American Honey'			14
Maker's Mark			15
<b>Brandy / Cognac</b>			
Chatelle VSOP			12
Hennessy VSOP			18
<b>Liqueur</b>			
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