

Menus

Dining Times:

Breakfast Monday to Friday	-	0500 - 0600 Continental Only 0600 - 1030 Full Breakfast
Breakfast Saturday and Sunday	-	0500 - 0600 Continental Only 0600 - 1100 Full Breakfast

If you would like breakfast room service please fill in the order form hanging on your door and leave it on the outside doorknob before 0100 for collection by the porter

Lunch - 1130 - 1700

Dinner - 1800 - 2200

Late Night Menu - 2200 - 0300

Please note all room service orders attract a \$3.00 delivery surcharge

Complimentary Tea and Coffee is available in the bar from 0600 - 1100

Meals available from 1130 – 2200

✓ Fresh Rewana Bread - with River Estate Leccino olive oil and tomato and horopito chutney	\$7
✓ Fresh made minestrone with bacon accompanied by soft butter bread	\$9
Rich chunky seafood chowder infused with a zesty Sauvignon Blanc. Served with whole meal bread and butter.	\$13
✓ Baked Kumara and Horopito Strudel topped with a rich bell pepper reduction	\$13
Steak and Onion Baguette served with chunky steak fries and a petite side salad	\$15
Eggs Benedict served with bacon on top of toasted sourdough with a creamy Hollandaise - <i>Only Available until 1730</i>	\$17
Chicken tenderloin burger served on Foccacia bread with Horopito and beetroot salsa and a Saffron Aioli	\$18
Ale and herb battered fish served with chunky steak fries and a petite side salad	\$26
✓ Pumpkin, fresh spinach and Italian Parmesan Lasagne	\$27
Grilled Bay of Plenty scotch fillet, marinated aged and hung for maximum tenderness. Served on a traditional Boxy Mash and topped with a classic Cabernet garlic jus	\$27 (300g)

Meals available from 1800 - 2200

All of the above in addition to:

✓	Filo wrapped and baked Camembert accompanied by a sun dried tomato and pecan pesto finished with a peppered mango coulis	\$15
	Home made chicken liver pâté served with queen olives, marinated figs and crunchy cheese straws	\$13.5
⊗	Clevedon Coast Oysters served either natural or Kilpatrick	\$15 for 6 \$27 for 12
⊗	Chicken Roulade - rolled prime chicken breast stuffed with spinach and apricot resting on a polenta cake with carrot and orange puree	\$14
⊗	Peppered Lamb rump with a side of crisp rocket salad, a smoked vine tomato and drizzled with a tomato and wild thyme vinaigrette	\$15
	Seared Dorne of prime South Island Salmon over a potato, truffle and Italian Ricotta Sorrentini, topped with a citrus and wakame gremolata and a taster of Saffron Aioli	\$32
	Bay of Plenty lamb shanks served on a delicate puree of leek and potato served with a minted pesto and a rich jus	\$26 for one \$35 for two
⊗	Grilled marinated pork tenderloin infused with lime, cinnamon and cumin served on a pumpkin puree with a chipotle salsa	\$26
	An authentic Indian butter chicken with basmati rice, Raita, Roti, Poppadoms and assorted chutneys and condiments	\$26
✓	Rich Ratatouille nestled in a Filo Pastry basket topped with Bocconcini and finished with a smooth cream cheese and avocado dressing. Served with a petit Greek salad	\$27
⊗	Finest quality New Zealand beef fillet on a Portobello and tarragon risotto and finished with a rich beef glaze and crispy bacon	\$37 (280g)
	Pumpkin, fresh spinach and Italian Parmesan Lasagne	\$27
	Ham and Italian Ricotta Ravioli in a creamy Carbonara	\$28

Desserts


Black Doris plum and rhubarb crumble set in a crème Anglaise, topped with a toasted brown sugar and date crust and finished with a vanilla pod ice cream \$15

Chocolate Fondant – a rich chocolate dessert filled with a smooth melted ganache on a fruit salsa. Served with a delicate brandy basket and Kapiti ginger nut ice cream. \$14

Baked Cappuccino cheesecake finished with a creamy chocolate reduction, white and dark shaved chocolate and Arabica coffee beans \$13

 Latino crème caramel accompanied by Manjar cream quenelles and Chilean Pisco marinated berries \$12

 Glazed stewed winter fruits flambéed in Cognac with praline for texture and topped with an Italian Marsala sabayon \$12

 Italian Dom Pedro – premium vanilla pod ice cream blended with Kahlua and Irish Whiskey \$12

Cheeses

Four portions (choose from the cheeses listed below) \$16
Eight portions (choose from the cheeses listed below) \$26

Kakariki Brie	- Rich smooth and creamy
Kikorangi Blue	- Triple cream with dense blue veining
Peka Peka Edam	- Low fat pressed cheese with a mild nutty flavour
Aged Kapiti Cheddar	- A ripe full flavoured smokey cheese
Sainte-Maure Goat Milk	- A Camembert style goats milk cheese

All cheese selections are served with :

- Horopito and beetroot salsa
- Tomato and Karengo salsa
- Toasted Rewana bread
- A glass of Nuy Red Muscadet

Late Night Menu 2200-0300

- V** Large bowl of crunchy steak fries served with tomato sauce and Aioli \$8
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- Fresh made minestrone with bacon accompanied by soft butter bread \$9
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- Rich chunky seafood chowder infused with a zesty Sauvignon Blanc.
Served with whole meal bread and butter. \$13
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- Steak and Onion Baguette served with chunky steak fries and
a petite side salad \$15
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- Chicken tenderloin burger served on Focaccia bread with Horopito and
beetroot salsa and a Saffron Aioli \$18
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- V** Pumpkin, fresh spinach and Italian Parmesan Lasagne \$27
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