



# IN ROOM MENU

FROM 5PM - 9.30PM

## FLAT BREAD

\$14

**BEEF & CARAMELISED ONIONS** NF|CDF

**HOROPITO RUBBED CHICKEN** NF|CDF  
Gherkin, capsicum and onion

**MOZZARELLA** NF|V  
Mushroom and parmesan

## ENTRÉE

**BONE MARROW** NF|CDF|CGF

Onion & capsicum relish and Brezelmania sourdough

**FLAMED KING SALMON** NF|CDF|GF

Horseradish cream, pomegranate vinaigrette, sago crisp and kawa kawa oil

**LIVER PARFAIT OF THE DAY** NF|CGF

Cornichons, mustard, green peppercorn and Brezelmania sourdough

**CAULIFLOWER THREE WAYS** CNF|GF|V|VG

Pickled, puréed & grilled with almonds, raisins and chimichurri

\$24

\$24

\$16

\$15

## GRILL

All grills will be accompanied by charred vine tomatoes, Makikihi skin on fries & your choice of sauce

**CHICKEN MARYLAND** 300-350G \$35

**GRASS FED EYE FILLET** 200G \$46

**PURE SOUTH SCOTCH FILLET** 300G \$46

**LUMINA LAMB RUMP** 300-350G \$45

## SHARED GRILL

**GRASS-FED T-BONE STEAK** 500-550G \$70

Carved on request

**GRASS-FED RIB-EYE BONE IN** 500-600G \$80

Carved on request

**Note:** We closely work with our suppliers so please ask our team the available portion of the grills

## SAUCES

Green Peppercorn Jus | Bearanise | Chimichurri | Red Wine Jus

## SIDES

**BUTTER TOSSED GAI LARN** GF|CDF|NF|V \$12

**GREEN BEANS & BEARNAISE** CGF|CDF|NF \$12

**MAKIKIHI SKIN ON FRIES** NF|CDF \$10  
Aioli, tomato sauce

**KUMARA FRIES** V|NF|CDF \$10  
Aioli, tomato sauce

**BROCCOLINI** V|CNF|CDF \$12  
Balsamic and almonds

**FRESH GREENS** V|NF|DF \$8  
Cranberries and balsamic

\*All fresh vegetables are subject to availability.

## MAINS

**COOK STRAIGHT CAUGHT FISH** CNF|GF \$42

Wilted spinach, hazelnuts, market mushrooms, caper & beurre blanc and seasonal peas

**SLOW BRAISED PORK BELLY** NF|GF \$38

Salt baked kumara & ginger purée, caper berries, broccolini, pickled apple and jus

**BEEF CHEEK** GF|NF \$36

Puy lentil, gai larn, burnt onion, horseradish cream and beef & orange jus

**TRUFFLE RISOTTO** GF|V|CVG \$30

Shaved parmesan, market mushrooms, almonds and fresh herbs

## DESSERT

**HOMEMADE CHEESECAKE** V|CNF \$16

Almond brittle and house sorbet

**SAFFRON CRÈME BRÛLÉE** V|CDF|CNF \$15

Crème fraiche and black doris plum ice cream, tuile

**APPLE TART** V|CNF \$15

Macadamia, Kapiti vanilla ice cream

**KAPITI ICE CREAM TRIO** GF|CNF|V \$15

Caramel sauce and hazelnuts

**CHEESE BOARD** NF|CGF|V \$26

Selection of Kapiti cheese, pickles, crackers, pretzels, seasonal fruit, quince jelly and toasted Brezelmania sourdough

\$5 tray charge will be applicable for room service. Please let our staff know of any dietary requirements

GF - Gluten free | CGF - Can be gluten free | DF - Dairy free | CDF - Can be dairy free | VG - Vegan | V - Vegetarian | NF - Nut free | CNF - Can be nut free