

## **ROOM SERVICE MENU 11AM - 9.30PM**

## **BREADS**

House Baked Sour Dough, with butter and olive oil (v)	8
Cheesy Pulled Garlic Bread, with roasted garlic butter, provolone and fresh herbs (v)	12
ENTREES	
Soup of the day, changed daily; your wait staff will advise	16
Chicken and Cognac Pâté, with fig chutney, lavosh and micro cress	16
MAIN	
Fried Chicken Caesar, with cos lettuce, garlic croutons, parmesan cheese	26
Lakeman Beer Battered Fish Fillets, with chunky fries, tartare sauce and green salad	26
Wairakei Double Beef Burger, 8 hour smoked brisket, house made patty, tomato chili relish, cheddar melt and chips	27
<b>Wild Mushroom and Miso Ragout,</b> with pickled butternut, roasted vine tomatoes, broccoli and toasted walnuts (vegan, df, gf)	28
SIDES	
Chunky Fries, with roast garlic aioli (v)	7
Green Salad, with house made dressing (v)	7
TO FINISH	
Dark Chocolate Verrine, with crispy peanut brittle, chocolate crumble and orange jelly (gf)	1
Coconut Pannacotta, with mango, vanilla ganache and lemon-lime sorbet (gf)	14
Over The Moon Cheeseboard, three cheeses with crackers and quince paste	21



## **ADDITIONAL OPTIONS FROM 5.30PM - 9.30PM**

## **ENTREES**

Clevedon valley Buffalo Mozzarella, with snow pea, basil ,grilled peach and citrus oil (v) (gf)	19
Cauliflower pakora, with wild rocket, mint and coriander coconut dressing, pickled green grapes and toasted cashews (vegan, df, gf)	19
MAINS	
<b>Savannah Angus Beef Fillet,</b> 200g with over the moon creamy blue butter, hassel back potatoes and brocollini (gf/df on request)	39
Taupo Lamb Rump, with roasted onion puree, slow roasted vine tomatoe, sautéed wild mushrooms (gf,df)	38
Free Range Chicken Breast, with korma sauce, wild rice pilaf, broccolini and puffed rice (gf)	35
NIGHT MENU FROM 10PM – 6AM	
Chunky Fries, with roast garlic aioli	8
<ul> <li>Grilled Panini served with Fries</li> <li>with spinach, caramelised onion and brie</li> <li>with ham, cheese and tomato relish</li> </ul>	20