



• RESORT TAUPŌ •

ROOM SERVICE MENU 11AM – 9.30PM

BREADS

House Baked Bread , 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
Wild Mushroom and Miso Ragout , 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)	14
Coconut Pannacotta , with mango, vanilla ganache and lemon-lime sorbet (gf)	14
Over The Moon Cheeseboard , three cheeses with crackers and quince paste	21

\$5 SERVICE CHARGE TO ALL ORDERS



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ADDITIONAL OPTIONS FROM 5.30PM – 9.30PM

ENTREES

Clevedon valley Buffalo Mozzarella , with shaved beans, peas, and peach compote (v) (gf)	19
Cauliflower pakora , with wild rocket, mint and coriander coconut dressing, pickled green grapes and toasted cashews (vegan, df, gf)	19

MAINS

Savannah Angus Beef Fillet , 200g with over the moon creamy blue butter, baby root vegetables and green beans (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
Grilled Panini served with Fries	20
• with spinach, caramelised onion and brie	
• with ham, cheese and tomato relish	

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