



• RESORT TAUPŌ •

ROOM SERVICE MENU 11AM – 9.30PM

BREADS

House Baked Bread of The Day , lemon parsley butter, rosemary olive oil (v)	8
Garlic Bread , roasted garlic butter, fresh herbs (v)	12

ENTREES

Soup of the Day , your wait staff will advise of today's offering	16
Winter Salad , butternut pumpkin, black lentils, cherry tomatoes, rocket, sherry vinaigrette (vegan)	16

MAINS

Grilled Chicken Salad , cos lettuce, cucumber, cherry tomato, coriander lime dressing	26
Beer Battered Fish Fillets , chunky fries, tartare sauce, green salad	26
Wairakei Cheeseburger , house made patty, tomato, lettuce, Swiss cheese, chunky fries	27
Baked Polenta , chargrilled eggplant, courgette and capsicum, harissa tomato sauce (vegan on request, gf)	28

SIDES

Chunky Fries , with roast garlic aioli (v)	7
Green Salad , with house made dressing (v)	7

DESSERTS

Over The Moon Cheeseboard , three cheeses with crackers and quince paste	21
Vegan Chocolate Lava Cake , blue berry compote, freeze dried blueberries, coconut ice cream	15
Gingerbread Parfait , sultana shortbread crumb, roasted pear sorbet	15

\$5 SERVICE CHARGE TO ALL ORDERS

ADDITIONAL OPTIONS FROM 5.30PM – 9.30PM

ENTREES

Duck Rilette, pickled mustard seeds, cornichons, mustard mayonnaise, lavosh (df) 20

Baked Goat Cheese, truffle infused honey, walnuts, seeded apple crackers(v) 19

MAINS

Taupo Lamb Rump, minted pea puree, warm grilled courgette salad, toasted pistachios, lamb jus (gf, df) 38

Awhi Farms 250gm Sirloin, carrot puree, roast baby carrots, brown butter crumb, red wine jus (gf) 39

Free Range Chicken Breast, pumpkin puree, red cabbage slaw, salsa Verde (gf) 35

NIGHT MENU FROM 10PM – 6AM

Chunky Fries, with roast garlic aioli 8

Grilled Panini served with Fries 20

- with spinach, caramelised onion, brie
- with ham, cheese, tomato relish

\$5 SERVICE CHARGE TO ALL ORDERS