



ROOM SERVICE MENU 6PM – 8.30PM

ENTRÉE

House Baked Bread of The Day , with lemon parsley butter and rosemary olive oil (v)	8
Garlic Bread , roasted garlic butter, fresh herbs (v)	12
Dusted Squid Tentacles , with kimchi mayonnaise (df)	17

LARGER PLATES

Taupo Lamb Rump , minted pea puree, warm grilled courgette salad, toasted pistachios, lamb jus (gf/df)	38
Free Range Chicken Breast , pumpkin puree, red cabbage slaw, salsa verde (gf)	35
Beer Battered Fish Fillets , chunky fries, tartare sauce, green salad	26
Southern Fried Chicken Burger , jalapeno aioli, cabbage and lemon slaw, chunky fries	27

SIDES

Market Greens , herb oil (gf, df)	7
Chunky fries , with roast garlic aioli (gf)	7

DESSERT

Over The Moon Cheeseboard , three cheeses with crackers and quince paste	21
Orange Polenta Cake , orange flavours, earl grey ice cream (gf)	15

NIGHT MENU FROM 8.30PM – 6AM

Chunky Fries , with roast garlic aioli	8
Grilled Panini served with Fries	20
• with spinach, caramelised onion, brie	
• with ham, cheese, tomato relish	