

BECAUSE THERE'S MORE TO HOTELS THAN COMFY BEDS

EAT & DRINK DIAL #2285
ROOM SERVICE FOOD & BEVERAGE MENU

START THE DAY RIGHT DIAL #2285

AVAILABLE FROM 6:30 AM TO 10:30 AM

BEVERAGES (Available all day)

Espresso \$5.00

Flat White, Latte, Cappuccino, Long Black, Hot Chocolate, Mocha
(whole, skimmed, almond, soy, oat or coconut milk) \$7.00

Selection of teas \$7.00

English Breakfast, Earl Grey, Peppermint, Chamomile, Green Sencha,
Lemongrass & Mint, Apple & Berry

SUPER SMOOTHIES & FRESH JUICE \$15.00

Green Revive: Coconut water, Good Green Stuff™, spinach, orange juice,
coconut water, spirulina

Tropical Sunrise: Vanilla Clean Lean Protein™, banana, mango,
pineapple, passionfruit, spinach, lime juice, coconut juice

Berry Overload: Vanilla Clean Lean Protein™, banana, blueberry,
strawberry, raspberry, boysenberry, dates, peanut butter, coconut water

Cinnamon Scroll: Vanilla Clean Lean Protein™, strawberry, pineapple,
pear, apple, dates, cinnamon, coconut



Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

START THE DAY RIGHT DIAL #2285

AVAILABLE FROM 6:30 AM TO 10:30 AM

CONTINENTAL BREAKFAST \$40.00 (Available 24/7 with revised options)

Fruit Juice: orange, tomato, apple, pineapple, grapefruit or kiwifruit

Fruit Salad

Cereal: Corn Flakes, Weetbix, All Bran, Toasted Muesli, Raisin Bran or oatmeal with whole, skimmed, almond, soy or coconut milk

Yoghurt: natural, flavoured or soy

Baker's basket or toast: Freshly baked croissant, danish, muffin, bread roll served with preserves & butter

NEW ZEALAND BREAKFAST \$45.00

INCLUDES YOUR CHOICE FROM THE ABOVE, PLUS ONE OF THE FOLLOWING:

Two free range eggs cooked any style: grilled tomato, potato hash, toasts, sausage & bacon

Pancakes: vanilla mascarpone, berries & sugar syrup

À LA CARTE BREAKFAST

Fresh sliced fruit platter \$17.00

Toast: White, multigrain, wholemeal or rye bread served with preserves & butter \$11.00

Baker's basket: Freshly baked croissant, danish, muffin, bread roll served with preserves & butter: \$13.50

Freshly baked waffle Vanilla mascarpone, berries & sugar syrup \$19.50

Natural hot oatmeal \$11.00

Signature hot oatmeal: Dates, sultanas, toasted almonds, banana & soy milk (contains nuts) \$16.50

Omelette with ham & cheese

Slow cooked tomato & potato hash \$21.50

Eggs Benedict: Poached eggs, smoked ham, spinach, toasted English muffin & hollandaise sauce \$23.50

Pullman all day breakfast: Two free range eggs with grilled tomato, baked beans, sausage, bacon and toast \$29.00

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WHENEVER THE MOOD STRIKES DIAL #2285

AVAILABLE FROM 11:30 AM TO 10:00PM

SMALL PLATES

Market Oysters: Natural, salmon caviar, lemon, citrus panzu \$8 ea

Soup of the day with sourdough \$19

BREADS

Sourdough, Confit Garlic Butter, Green Olives Tapenade \$14

Charcuterie: Cured meats, olives, tapenade, hummus, crostini, crackers \$45

Cheese boards: NZ & INTERNATIONAL cheeses (two), relish, crackers, Manuka honey \$39

LARGE PLATES

Baked Eggplant: Vegan Mozzarella, parma tomato, basil \$33

Steak & Frites: Triple cooked hand cut fries, jus \$45

Fish & Chips: Beer battered market fish, triple cooked hand cut fries, tartare, aioli \$32

Le chou-fleur: Pan roasted cauliflower, confit beetroot, apricot dip \$31

Burgers (all served with aioli, brioche bun, triple cooked hand cut fries):

Beef burger: Chargrilled, lollo rosso lettuce, pickles, relish, aged cheddar \$33

Southern fried chicken burger: Slaw, chipotle aioli, queso \$33

Fish burger: Beer battered, lettuce, tomato, tartare \$35

Lamb Shawarma: Lebanese bread, smoked tahini, iceberg lettuce, toum, red onions, cucumber \$33

Vegies Shawarma: Aubergine, burned cauliflower, smoked tahini, iceberg, red onions \$33



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AVAILABLE FROM 11:30 AM TO 10:00PM

PIZZAS

Margherita: Tomato, buffalo mozzarella, basil \$29

Wild Mushrooms: Portobello, gorgonzolla dolce, truffle oil \$32

Chorizo: Roast capsicums, artichoke, cherry tomatoes \$32

Spicy Chicken: Mozzarella, red onion, chili flake \$32

SIDES

Agria fries: Triple cooked hand cut, ketchup, salt, aioli \$19

Arugula & Parmesan: Red onions, tomato \$19

Cucumber Salad, daikon, red raddish, chervil, chinkiang vinegar \$19

DESSERTS

Chocolate Basque Cheesecake \$20

Apple Crumble \$20

Stracciatellamisu \$20

Ice cream sundae \$20

Fresh fruit salad \$16



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KIDS MENU DIAL #2285

AVAILABLE FROM 11:30 AM TO 01:00 AM

Fish, chips & ketchup \$17

Pork belly mac & cheese \$17

Steak, fries, salad & jus \$17

Chicken & chips \$17

Cheese pizza \$17

Bacon pizza \$17

Caramel doughnuts, whipped cheesecake \$12

Fresh fruit salad \$12

Ice cream sundae \$13

NIGHT MENU

AVAILABLE FROM 10:00 PM - 01:00 AM

Soup of the day with sourdough \$19

Agria fries: Triple cooked hand cut, ketchup, salt, aioli \$18

Beef burger: Chargrilled, lollo rosso lettuce, pickles, relish, aged cheddar \$33

Fish & Chips: Beer battered market fish, triple cooked hand cut fries, tartare, lemon, bone salt \$35

Margherita pizza: Tomato, buffalo mozzarella, basil \$29

Cheese boards: NZ & International cheeses, pickles, relish's, crackers, Manuka honey, crostini, crackers \$39

Ice cream sundae \$15

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BEVERAGES DIAL #2285

AVAILABLE FROM 08:00AM TO 01:00AM

NON-ALCOHOLIC BEVERAGES

Soft Drinks \$6.00

Juice: Orange, apple, pineapple, tomato \$6.00

Otariki Still/Sparkling 300ml \$5.00 750ml \$10.00

Bundaberg Ginger Beer 330ml \$7.00

BEER/CIDER

Steinlager Light (2.5% abv) \$9.00

Steinlager Pure \$11.00

Steinlager Zero \$8.00

Mac's Gold Lager \$12.00

Mac's Hop Rocker Pilsner \$12.00

Mac's Three Wolves Pale Ale \$12.00

Corona \$12.00

Stella Artois \$13.00

Isaac's Apple Cider \$9.50



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WINE LIST

DIAL #2285

AVAILABLE FROM 08:00AM TO 01:00AM

SPARKLING WINE

	GLASS	BTL
Moët Brut Impérial NV	\$27.00	\$129.00
Cloudy Bay Pelorus	\$20.00	\$85.00
Nua Prosecco	\$15.00	\$70.00

WHITE WINE

	GLASS	BTL
The Grayling, Sauvignon Blanc	\$14.00	\$69.00
Opawa, Sauvignon Blanc	\$14.00	\$69.00
Cloudy Bay, Sauvignon Blanc	\$19.00	\$88.00
The Grayling, Chardonnay	\$14.00	\$69.00
Cloudy Bay, Chardonnay	\$18.00	\$82.00
The Grayling, Pinot Gris	\$14.00	\$69.00
The Ned, Pinot Gris	\$15.00	\$70.00
Mount Difficulty Roaring Me Pinot Gris	\$13.00	\$62.00
Opawa, Pinot Gris	\$14.00	\$69.00

ROSÉ WINE

	GLASS	BTL
Opawa, Rosé	\$14.00	\$69.00
The Ned, Rosé	\$15.00	\$70.00
Nevis Bluff, Rosé	\$16.00	\$70.00

RED WINE

	GLASS	BTL
Grayling, Pinot Noir	\$15.00	\$70.00
Mount Difficulty 'Roaring Meg', Pinot Noir	\$17.00	\$78.00
Cloudy Bay, Pinot Noir	\$21.00	\$90.00
Jacobs Creek Double Barrel, Cabernet Sauvignon	\$15.00	\$70.00
The Last Shepherd, Syrah	\$17.00	\$78.00

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