

BREAKFAST – AVAILABLE 24 HOURS

TWO EGGS + TWO SIDES	26.00
Sourdough Sides: Sautéed Spinach Slow Roasted Tomatoes Mushrooms Bacon Lamb Merguez Sausage Roasted Salmon	
EGGS BENEDICT	27.00
Brioche English Muffin Hollandaise Choice of: Honey Glazed Ham or Mushrooms & Spinach (V)	
PANCAKES	25.00
Maple Syrup Seasonal Fruit Compote Mascarpone (V)	
ROASTED SALMON	26.00
Smashed Avocado Soft Boiled Egg Focaccia Hollandaise Wild Rocket Pickled Onion	
HOUSE-MADE GRANOLA.....	19.00
Greek Yoghurt Fresh Fruits Honeycomb (V,VGO)	
PORRIDGE	16.00
Seasonal Fruit Compote Brown Sugar (V,VG)	
LAMB MERGUEZ OMELETTE.....	25.00
Feta Marinated Onions Coriander Sourdough	
VEGETARIAN OMELETTE	23.00
Mushrooms Spinach Feta Sourdough (V)	
KOREAN FRIED RICE	23.00
Kimchi Fried Egg Bacon Green Onions	
SEASONAL FRUIT PLATE (VG).....	16.00
SIDES (VGO)	8.00
Sautéed Spinach Slow Roasted Tomatoes Mushrooms Bacon Lamb Merguez Sausage Roasted Salmon	
BAKERY OF THE DAY	7.00
Served with butter and preserves (V)	
BREAD	7.00
Sourdough, seeded whole-wheat sourdough, gluten free. Can be toasted or fresh. Served with butter and preserves (V,VG)	
CEREAL	10.00
Coco Pops, Skippy Corn Flakes, Nutrigrain, All Bran, Weetbix (V,VG) Choice of: whole milk, skim, soy, almond, coconut or oat	

(VG) Vegan / (V) Vegetarian / (VGO) Vegan Option Available / (VO) Vegetarian Option Available

All dishes may contain traces of gluten, nuts and dairy. Please inform our team of any special dietary requirements.

ALL DAY DINING – 12PM TO 10PM

SMALL PLATES/SHARING PLATES

½ dz Fresh Oysters Lemon Mignonette	30.00
Fish Crudo Ponzu Citrus	20.00
Grilled Focaccia Bread Miso Garlic Butter (V,VGO)	15.00
Halloumi Fries Tomato Chilli Chutney (V)	18.00
Charcuterie Selection NZ Cheeses Cornichons Olives Dried Fruits Nuts Grilled Focaccia	38.00
Roasted Baby Carrots Hummus Dukkah Pumpkin Seeds (V,VG)	17.00

SOUPS / SALADS

Vietnamese Beef Pho Soup	21.00
Butternut and Ginger Soup Orange Mascarpone (V,VGO)	18.00
Honey Roasted Squash Salad Mozzarella Prosciutto Rocket Balsamic Glaze	23.00
Greek Salad Seared Feta Cheese Cucumbers Marinated Olives Roasted Tomatoes Onion (V,VGO)	23.00
Romaine Lettuce Caesar Dressing Bacon Crostini Chilled Soft Boiled Egg Add Chicken or Prawns	23.00/28.00

LARGE PLATES

Grass-Fed Beef Burger Brioche Cheddar Pickles Lettuce Sliced Tomato Aioli Fries	26.00
BBQ Beef Brisket Brioche Bun Coleslaw Pickles Onion Rings	26.00
Beer Battered Blue Cod Fish Coleslaw Lemon Malt Vinegar Aioli Fries	30.00
Club Sandwich Sourdough Chicken Bacon Lettuce Tomato Fries (VO).....	26.00
Salmon & Bacon Pie Mixed Green Salad Cherry Tomatoes Cucumbers	23.00
Dan Dan Noodle Pork Sichuan Pepper Sauce Bok Choy.....	28.00
Ricotta Gnudi Burnt Butter Parmesan Sage Balsamic (V)	26.00
Korean Fried Rice Kimchi Bacon Fried Egg Add Chicken or Prawns	23.00/28.00
Bibimbap Bowl Crispy Gochujang Tofu Short Grain Rice Edamame Soybeans Carrots Cucumber Mushrooms Bean Sprouts (VG)	26.00
Pan Seared Snapper Roasted Squash Green Beans Nut Brown Caper Butter Sauce	39.00
Roast Lamb Roasted Vegetables Yorkshire Pudding Garlic-Rosemary Jus.....	41.00
Steak Frites Herb Butter	43.00

SIDES (V,VGO)

Green Salad House Dressing	10.00
Green Beans Almondine.....	10.00
Rice	10.00
French Fries	14.00

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DESSERTS

Park Hyatt Chocolate Bar Hazelnut Dark Chocolate Caramel Tonka Bean Cream	17.00
Sticky Date Pudding Dulcey Ganache Vanilla Chantilly Banana Curd	17.00
Bergamot Yuzu Curd Tart Salted Vanilla Ganache Poached Citrus Lemon Mascarpone.....	17.00
Vegan Dark Chocolate and Coconut Bar Raspberry Jelly Coconut Cream (VG).....	17.00
Tubs of Lewis Road Ice Cream 470mls - Burnt Butter Truffle Chocolate 3 Vanilla's	15.00

KIDS MENU

BREAKFAST 24/7

Pancakes & Maple Syrup (V)	13.00
Scrambled Eggs on Toast	10.00
Add Bacon	3.00
Coco Pops or Cornflakes (V,VGO)	6.00

LUNCH & DINNER 12PM TO 10PM

Bento Box - Includes: Fruit Dessert of the Day Fries	16.00
<i>Choice of:</i>	
Cheeseburger or Battered Fish	
Vanilla Ice-Cream	7.00

OVERNIGHT MEAL - 10PM TO 6:30AM

Romaine Lettuce Caesar Dressing Bacon Crostini Chilled Soft Boiled Egg	
Add Chicken or Prawns	23.00/28.00
Bibimbap Bowl Crispy Gochujang Tofu Short Grain Rice Edamame Soybeans	
Carrots Cucumber Mushrooms Bean Sprouts (VG)	26.00
Grass-Fed Beef Burger Brioche Cheddar Pickles Lettuce Sliced Tomato Aioli Fries	26.00
BBQ Beef Brisket Brioche Bun Coleslaw Pickles Onion Rings	26.00
Beer Battered Blue Cod Fish Coleslaw Lemon Malt Vinegar Aioli Fries	30.00
Club Sandwich Sourdough Chicken Bacon Lettuce Tomato Fries (VO)	26.00
Tubs of Lewis Road Ice Cream 470mls - Burnt Butter Truffle Chocolate 3 Vanilla's	15.00

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BEVERAGE MENU

LOCAL BEER

Hallertau #2 Statesman Pale Ale <i>Riverhead, NZ</i>	12.00
Hallertau #6 Session IPA <i>Riverhead, NZ</i>	12.00
Sawmill Pilsner <i>Matakana, NZ</i>	12.00
Sawmill Homegrown Lager <i>Matakana, NZ</i>	12.00
Sawmill Bare Beer < 1% <i>Matakana, NZ</i>	10.00

INTERNATIONAL BEER

Peroni Nastro Azzuro <i>Italy</i>	12.00
Peroni Leggera (Light Beer) <i>Italy</i>	11.00
Asahi Super Dry <i>Japan</i>	12.00
Heineken Lager beer <i>Netherlands</i>	12.00

CIDER

Hallertau Granny Smith Apple Cider <i>Riverhead, NZ</i>	12.00
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SOFT DRINKS	5.00
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Coke, Coke Zero Sugar, Diet Coke, Sprite

East Imperial Ginger Beer

East Imperial Dry Ginger Ale

East Imperial Soda

East Imperial Tonic

ANTIPODES MINERAL WATER

Sparkling or still 500ml	6.00
Sparkling or still 1L	11.00

WINE LIST

CHAMPAGNE

	GLASS	BOTTLE
Billecart Salmon Brut Reserve NV <i>Mareuil-sur Aÿ, France</i>	28.00	165.00
Billecart Salmon Brut Rosé NV <i>Mareuil-sur-Aÿ, France</i>	37.00	220.00
Ruinart Blanc de Blanc NV <i>Reims, France</i>	-	320.00
Billecart-Salmon Cuvée Elisabeth <i>Mareuil-Sur-Aÿ Reims, France</i>	-	800.00
Dom Pérignon <i>Epernay France</i>	-	600.00
Krug Grand Cuvée MV <i>Reims, France</i>	-	650.00
Bollinger 'La Grande Année' Rosé <i>Aÿ, France</i>	-	650.00

SPARKLING WINE

Akarua Central Otago Brut NV <i>Central Otago, NZ</i>	18.00	90.00
Akarua Central Otago Rosé Brut NV <i>Central Otago, NZ</i>	19.00	99.00

WHITE

Saint Clair Block 3 Sauvignon Blanc <i>Marlborough, NZ</i>	16.00	70.00
Dog Point Sauvignon Blanc <i>Marlborough, NZ</i>	-	110.00
De La Terre Barrique Ferment Chardonnay <i>Hawkes Bay, NZ</i>	17.00	75.00
Domaine des Héritiers Du Comte Lafon Mâcon-Milly-Lamartine <i>Burgundy, France</i>	-	170.00
Matthiasson Linda Vista Vineyard <i>Napa Valley, USA</i>	-	170.00
Tony Bish 'Golden Egg' <i>Hawkes Bay, NZ</i>	-	120.00
Greywacke Pinot Gris <i>Marlborough, NZ</i>	17.00	75.00
Gisselbrecht Grand Cru 'Frankstein' Pinot Gris <i>Alsace, France</i>	-	125.00
Peregrine Riesling <i>Central Otago, NZ</i>	15.00	65.00

ROSÉ

Butterworth 'Regatta' Rosé <i>Martinborough, NZ</i>	16.00	70.00
Roubine 'La Vie en Rosé' <i>Provence, France</i>	-	80.00

RED

Rua by Akarua Pinot Noir <i>Central Otago, NZ</i>	16.00	70.00
Prophets Rock Cuvee Aux Antipodes Pinot Noir <i>Central Otago, NZ</i>	-	300.00
Cristom Cuvée Jefferson Pinot Noir <i>Oregon, USA</i>	-	175.00
Maison Louis Jadot Bourgogne <i>Burgundy, France</i>	-	130.00
Man O War Syrah <i>Waiheke Island, NZ</i>	19.00	90.00
Trinity Hill Homage Syrah <i>Hawkes Bay, NZ</i>	-	300.00
Craggy Range Te Kahu (Merlot / Cab Sauv) <i>Hawkes Bay, NZ</i>	18.00	80.00
DBR Lafite 'Les Legende R' (Mer /Cab Sauv) <i>Bordeaux, France</i>	-	80.00
Hans Herzog ' Spirit of Marlborough' (Cab Sauv/ Merlot) <i>Marlborough, NZ</i>	-	225.00
Stag's Leap 'Hands ofTime' (Cab Sauv/ Merlot) <i>Napa Valley, USA</i>	-	200.00

Please contact Room Service for the full beverage list. Ext. 5206

COFFEE AND TEA

EIGHTTHIRTY COFFEE ROASTERS

BLACK

Espresso, Double Espresso, Long Black, Americano

WHITE

Flat White, Latte, Cappuccino, Macchiato, Mochacino 6.00

Hot Chocolate 6.00

choice of milk: full cream, skim, soy, coconut, almond, oat

WEBSTER'S TEA ORGANIC LOOSE LEAF

English Breakfast, Earl Grey, Chai, Sencha, Peppermint, Berry,

Lime Ginger, Kawakawa 4.50

FORAGE AND BLOOM

Revive - Gunpowder Green / Lemon Verbena 6.50

Salvation - Peppermint / Kawakawa / Nettle / Dandelion Root 6.50

KLG - Kawakawa / Lemongrass / Ginger 6.50

FRESH JUICE AND SMOOTHIES

Freshly Squeezed Juice: Orange, apple, grapefruit 6.00

Berry Anti-OX: Raw apples, banana, berries and orange juice 8.00

Immunity: Ginger, carrot, apple, celery and turmeric 8.00

Apple & Feijoa: Raw Apples and NZ Feijoa 8.00