

**BREAKFAST (0630 – 1000)**

<b>TEA / COFFEE</b>	<b>5</b>
<b>TOFU SCRAMBLE (V) (DF)</b> with dukkha spice, roasted vine tomatoes, grilled toast	<b>19</b>
<b>EGGS BENEDICT*</b> two free range eggs, wilted spinach, potato rosti, hollandaise <i>choose one (1) from mushroom /bacon /smoked salmon</i>	<b>25</b>
<b>AKAROA SMOKED SALMON</b> avocado smash, toasted sourdough, fresh tomatoes	<b>24</b>
<b>CIABATTA FRENCH TOAST</b> grilled banana, bacon, berry compote, mascarpone, maple syrup	<b>23</b>
<b>HOT RICE PUDDING</b>	<b>17</b>
<b>SIDES</b>	
Smoked salmon	<b>8</b>
Streaky bacon	<b>8</b>
Chicken and cider sausages	<b>8</b>
Rosti /mushrooms/spinach/slow roasted tomato	<b>6</b>
Croissants /Danishes	<b>8</b>
Two toast w butter	<b>8</b>

**ALL DAY MENU (10:30 – 2200)**
**SMALL PLATES**

<b>HOUSE MADE FOCACCIA (DF)</b> Olive oil and balsamic	<b>11</b>
<b>WARM MARINATED OLIVES * (DF)</b> Citrus zest, thyme, and garlic	<b>9</b>
<b>WAGYU MEATBALLS</b> Napolitana sauce, parmesan	<b>23</b>
<b>CAPRESSE SALAD * (V)</b> Heirloom tomatoes, buffalo mozzarella, fresh basil, aged balsamic	<b>21</b>
<b>COURGETTE FRITTI (V)</b> Mediterranean style with fennel yoghurt	<b>21</b>

**PIZZAS**

<b>MARGHERITA (V)</b> Fresh basil, mozzarella, Napoli sauce	<b>26</b>
<b>PEPPERONI</b> Spicy salai, mozzarella, Napoli sauce	<b>29</b>
<b>POLLO</b> Chicken, spinach, caramelized onion, aioli, capsicum, napoli sauce	<b>30</b>
<b>QUATTRO FORMAGGI (V)</b> Gorgonzola, provolone, parmesan, mozzarella, walnuts, honey	<b>29</b>

**PASTA**

<b>FETUCCINE CACIO E PEPE (V)</b> Pecorino and black pepper	<b>28</b>
<b>BUCATTINI AL PESTO (V)</b> Pangritata, semi dried tomatoes, extra virgin olive oil <b>Add Chicken</b>	<b>31</b> <b>9</b>
<b>SQUID INK LINGUINE</b> Prawns, tomato, garlic confit, parsley, lemon, chilli	<b>34</b>
<b>PAPPARDELLE</b> Beef shin ragout, swiss brown mushrooms and pecorino	<b>32</b>
<b>SPAGHETTI AMATRICIANA</b> Pancetta, sugo, chilli	<b>29</b>

**DESSERT**

<b>TRADITIONAL TIRAMISU</b> Mascarpone, espresso, savoiardi biscuits, biscotti	<b>18</b>
<b>PANNA COTTA *</b> Vanilla panna cotta, strawberries and basil	<b>18</b>
<b>AFFOGATO *</b> Vanilla gelato, amaretto liquor, espresso	<b>18</b>
<b>PISTACHO CANNOLI</b>	<b>9</b>

**KIDS** served with a glass of juice & vanilla ice cream

<b>SPAGHETTI WITH PRAWN CREAM SAUCE</b>	<b>18</b>
<b>SPAGHETTI NAPOLITANA (V)</b>	<b>18</b>
<b>FRIED CHICKEN WITH CHIPS</b>	<b>18</b>

**SOFT DRINKS**

<b>COCA COLA/ZERO</b>	<b>6</b>
<b>KARMA</b> Orange juice	<b>6</b>
<b>EAST IMPERIAL</b> Ginger beer/ginger ale/lemonade/tonic/soda	<b>6</b>

**WINES**

	<b>GLS</b>	<b>BTL</b>
<b>BUBBLES</b>		
Louis Roederer Brut, Champagne, France	--	<b>150</b>
Bandini ProseccoDOC, Prosecco, Italy	<b>16</b>	<b>72</b>
De la Terre Cuvee II, Hawke's Bay, New Zealand	<b>22</b>	<b>115</b>
<b>WHITE WINE</b>		
KELLY WASHINGTON SAUVIGNON BLANC Marlborough, New Zealand	<b>18</b>	<b>85</b>
MAHI 'ALCHEMY' CHARDONNAY Marlborough, New Zealand	<b>18</b>	<b>85</b>
ZIOBAFFA PINOT GRIGIO Sicily, Italy	<b>18</b>	<b>78</b>
KUMEU RIVER PINOT GRIS Kumeu, New Zealand	<b>16</b>	<b>74</b>

	<b>GLS</b>	<b>BTL</b>
<b>ROSE</b>		
THE TED Central Otago, New Zealand	<b>16</b>	--
<b>RED WINE</b>		
AGRICOLA PUNA MONTESSU Sardegna, Italy	<b>24</b>	<b>110</b>
ATA RANGI 'CRIMSON' PINOT NOIR Martinborough, New Zealand	<b>22</b>	<b>100</b>
ANTINORI PEPPOLI CHIANTI CLASSICO Tuscany, Italy	<b>18</b>	<b>80</b>
MAN O WAR ISLAND BLEND Waiheke island, New Zealand	<b>18</b>	<b>80</b>
GRANT BURGE FLISELL SHIRAZ Barossa, Australia	<b>22</b>	<b>98</b>

**NIGHT OWL (2200 – 0600)**


<b>PIZZA MARGARITA (V)</b> fresh basil, mozzarella, napoli sauce	<b>26</b>
<b>PEPPERONI PIZZA</b> spicy salami, mozzarella, napoli sauce	<b>29</b>
<b>CHICKEN PIZZA</b> Capsicum, napoli sauce	<b>30</b>
<b>ROASTED BEETROOT, SPINACH AND FETA SALAD</b>	<b>12</b>
<b>THAI BEEF AND NOODLE SALAD (DF)</b>	<b>15</b>
<b>CHOCOLATE MOUSSE</b>	<b>8</b>
<b>TIRAMISU</b>	<b>8</b>

**PLACE YOUR ORDER BY  
 USING SPEED DIAL ON  
 IN-ROOM TELEPHONE**



\* ALL PRICES ARE TAX INCLUSIVE

\* GF AVAILABLE

Our food is freshly prepared in our kitchen therefore there is a risk of crosscontamination please advise staff if you have any allergies