

ROOM SERVICE

BY

OT

Made with free range and seasonal produce, always fresh, sprinkled and seasoned in signature quirk - savour in your sanctuary, designer of course. Our award-winning Esther Restaurant is available to be enjoyed with a side of pillow talk, while you revere the robe. Our talented chefs have curated a menu worthy of breakfast, lunch and dinner in bed. Bedside manner, optional.



VIEW MENU AND ORDER NOW



AM

6.30AM - 11AM

FOOD

TOAST & PRESERVES	19
Daily Bread's artisan selection, with Bonne Mamman preserves	
BACON & EGG ROLL	20
Brioche, free range bacon, house-made onion paprika relish	
FRUIT PLATE	
Seasonal fruit, pomegranate, mint	26
add yoghurt pot +8	
GRANOLA	26
House-made granola, natural citrus yoghurt, berry compote, honey	
AVOCADO ON TOAST	29
Grilled Daily Bread sourdough, avocado, Clevedon buffalo curd, Sumac, chilli add poached egg +5	
SOMETHING SWEET & QUIRKY	27
Loukoumades, (Greek donuts) honey, pistachio, lemon cream	
SCRAMBLED EGGS	25
Kumara sourdough, roasted herbed Spanish tomatoes	
BREAKFAST BOWL	33
Hass avocado, baby spinach, kale, roast chickpea, beetroot, ancient grains, soft boiled egg, falafel, Lebanese pickled turnips, flatbread	
BREAKFAST PIZZETTA	28
Chorizo, hen's egg, fior di latte	
ONE-PAN BACON 'N' EGGS	33
Wood-fired hens' eggs, free-range streaky bacon, roasted Spanish tomatoes, sourdough	

DRINK

A WELCOME TO THE DAY,
AS WARM AS YOUR ESPRESSO

COFFEE 6

Espresso Your Way
Hot Chocolate
Chai Latte

MILK

Full
Trim
Soy
Almond
Coconut
Oat

T2 TEA 6.5

English Breakfast
Earl Grey
Green
Peppermint
Chamomile
Lemongrass

JUICE

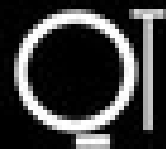
CLASSIC HITS	11
Orange Apple Pineapple Cranberry Tomato	
IMMUNITY	14
Carrot, orange, apple, turmeric, ginger	
RAW ENERGY	14
Beetroot, apple, carrot, orange, lemon	
VIRGIN MARY	14
Classic Mary mix, celery	

CELEBRATE THE SUNRISE

SOMETHING STRONGER...	
Mimosa	20
Bloody Mary	23
Perrier Jouët 'Grand Brut' Épernay, Champagne, FRA	32



CALL 'FEED ME' FOR IN ROOM DINING
A \$5 TRAY CHARGE APPLIES TO ALL ORDERS



WE SUPPORT LOCAL, ORGANIC & SUSTAINABLY SOURCED PRODUCTS BY NEW ZEALAND'S BEST PRODUCERS & PROVIDORES.

V VEGETARIAN / VE VEGAN / DF DAIRY FREE / GF GLUTEN FREE

WAKE UP, THEN WANDER

SNACKS

- FLAT BREAD

26
- Hummus, bittersweet paprika, dukkah, crispy chickpea
- SALUMI PLATE

39
- San Daniele prosciutto, capocollo, fennel & garlic salumi, pickles, olives
- SALT & PEPPER SQUID

29
- Chilli, coriander, lemon, lemon-sriracha mayonnaise
- MARGHERITA PIZZA

32
- Tomato, basil, Massimo's Fior di latte
- PROSCIUTTO PIZZA

32
- Tomato, rocket, Massimo's Fior di latte
- CHEESE PLATTER

57
- Chef's selection of 3 cheeses, crackers, date, honey, quince

SOMETHING MORE

- QT OMEGA BOWL

33
- Hass avocado, baby spinach, kale, roast chickpea, beetroot, ancient grains, soft-boiled egg, falafel, flatbread add grilled chicken +10
- AVOCADO ON TOAST

29
- Grilled Daily Bread sourdough, avocado, Clevedon buffalo curd, Sumac, chilli add poached egg +5
- QT CAESAR SALAD

31
- Baby romaine, soft boiled egg, anchovy mayo, jamon crumb, Ortiz anchovy, parmesan add grilled chicken +10
- FREE-RANGE CHICKEN SOUP

33
- Torn chicken, saffron broth, green vegetables, Israeli couscous, sourdough
- FUSILLI PASTA

33
- Milk braised pork & veal bolognaise, parmesan
- QT CLUB

41
- Grilled chicken breast, free range egg, crispy bacon, aioli, tomato, duck fat chips
- ANGUS BEEF CHEESE BURGER

41
- American cheddar, pickles, tomato, Russian dressing, duck fat chips
- GRILLED FREE RANGE CHICKEN BURGER

41
- American cheddar, baby gem, avocado, capsicum apricot chutney, duck fat chips

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DISHES BY ESTHER

Executive Chef James Laird brings Esther's signature flavours to your room, reimagined for a relaxed, effortless dining experience

- CAULIFLOWER STEAK

36
- Coconut yoghurt, pomegranate, pistachio
- LINE CAUGHT MARKET FISH

49
- Char-grilled, caponata, basil, lemon
- STEAK FRITES

47
- Speckle Park sirloin (300g) duck fat fries, café de Paris butter
- SAVANNAH GRASS-FED EYE FILLET

60
- Peppercorn sauce, roasted garlic
- VILLAGE SALAD

39
- Moroccan sundried olives, tomato, cucumber, red wine vinegar
- DUCK FAT CHIPS

22
- Ketchup, aioli
- PETITE GREEN LEAVES

19
- Witloof, baby gem, hummus
- TUSCAN CAVOLO NERO

22
- Chilli, garlic



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DESSERT ANYONE?

CHOCOLATE PUDDING Luxardo cherries, vanilla bean gelato	23
APPLE TART Vanilla bean ice cream	23
CHEESE PLATTER Chef's selection of 3 cheeses, crackers, date, honey, quince	57
ICE CREAM SUNDAE Chocolate & vanilla ice cream, chocolate brownie sauce, Oreos, salted caramel popcorn	21
CLASSIC SALTED CARAMEL POPCORN	11
BAG OF MALTEASERS	11
BAG OF HARIBO GUMMIES	9
KIT-KAT	6
CHOC TOP	11

ALL DAY BREAKFAST

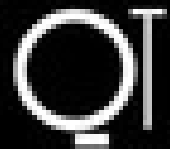
AVAILABLE 6.30AM – 10PM

SMASHED AVOCADO Grilled local sourdough, Clevedon buffalo curd, Parmesan, fresh chilli add poached egg +5	29
BREAKFAST BOWL Hass avocado, baby spinach, Kale, roast chickpea, beetroot, ancient grains, soft-boiled egg, falafel, flatbread add grilled chicken +10	33

LATE NIGHT MENU

10PM TILL 6.30AM

MOZZARELLA PIZZA SANDWICH Massimo's mozzarella, tomato, basil, rocket	21
MEDITERRANEAN PIZZA SANDWICH Eggplant, pesto, Massimo's mozzarella, capers, rocket, artichoke	21
PROSCIUTTO PIZZA SANDWICH Massimo's mozzarella, tomato, rocket	21
MARGHERITA PIZZA Tomato, basil, Massimo's Fior di latte	32
PEPPERONI PIZZA Massimo's mozzarella, tomato, chilli	32
SHOESTRING FRIES Ketchup, aioli	18
CLASSIC SALTED CARAMEL POPCORN	11
BAG OF MALTEASERS	11
BAG OF HARIBO GUMMIES	9
KIT-KAT	6
CHOC TOP	11



BEER & CIDER

Heineken Lager	16
Tuatara Pilsner	17
Tuatara Hazy Pale Ale	18
Tuatara IPA	17
Heineken Zero 0.0%	14
Monteith's Cider	15

WINE

FIZZ	GL
Bandini Prosecco Veneto, ITA	17
Gustave Lorentz NV Rosé Alsace, FRA	21
Perrier Jouët 'Grand Brut' Épernay, Champagne, FRA	32

WHITE

Gisselbrecht, Pinot Gris	Alsace, FRA	18
Contacto, Alvarinho	Vinho Verde, PT	28
Rimapere Single Estate, Sauvignon Blanc	Marlborough, NZ	21
Prosper Maufoux, Chablis	Burgundy, FRA	27
Man O' War 'Estate' Chardonnay	Waiheke Island, NZ	22
Unico Zelo, 'Jade & Jasper' Fiano	South Australia	23

ROSÉ

Bijou, 'Eminence' Rose	Provence, FRA	19
Wet Jacket, Pinot Noir Rose	Central Otago, NZ	21

RED

Adega de Penalva, 'Milénio' Red	Dao, PT	18
Redmetal, Syrah	Hawkes Bay, NZ	21
Muga, El Anden	Rioja, SPN	22
Rockburn, Pinot Noir	Central Otago, NZ	25
Scout 'Pinot x Pinot' Chilled	Central Otago, NZ	26

SWEET + FORTIFIED WINE

Corrado Tonelli 'vino e viscole' (90ml)	Le Marche, ITA	14
Garonelles 'Sauternes' (90ml)	Bordeaux, FRA	20
NV Fonseca 'Tawny' Port	Oporto, PORT	18
Taylor's Late Bottle Vintage '17	Oporto, PORT	18



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KIDS MENU

11AM-10PM

BURGERS

Beef, American cheese, ketchup, fries	20
Grilled chicken, American cheese, BBQ sauce, fries	20

PASTA

Linguine, pomodoro sauce	17
Linguine, Parmesan, olive oil	17

PIZZA

Cheese Pizza	17
Pomodoro, mozzarella	
Ham & Cheese Pizza	21
prosciutto, mozzarella, pomodoro	

SIDES

Fries	11
Seasonal garden salad	8

DESSERTS

Ice cream scoop	6
Choc Top	11



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PUP ROOM
SERVICE MENU

AVAILABLE FROM 11am-10pm

KENNEL? PAW-
LEASE

DOGGY STEAK TARTARE *Chefs Choice	25
Raw Grass Fed Beef + Free Range Egg Yolk	
RISOTTO	25
Roast pork, garden peas, black pudding	
NOURISH BOWL	25
Kale, calasparra rice, pinto beans, chickpeas, quinoa, heirloom carrots	
CHICKEN & VEGETABLES	25
Steamed chicken, roasted sweet potato, green peas, gravy	



CALL FEED ME

GOOD DOGS
DESERVE QT