

ROOM SERVICE

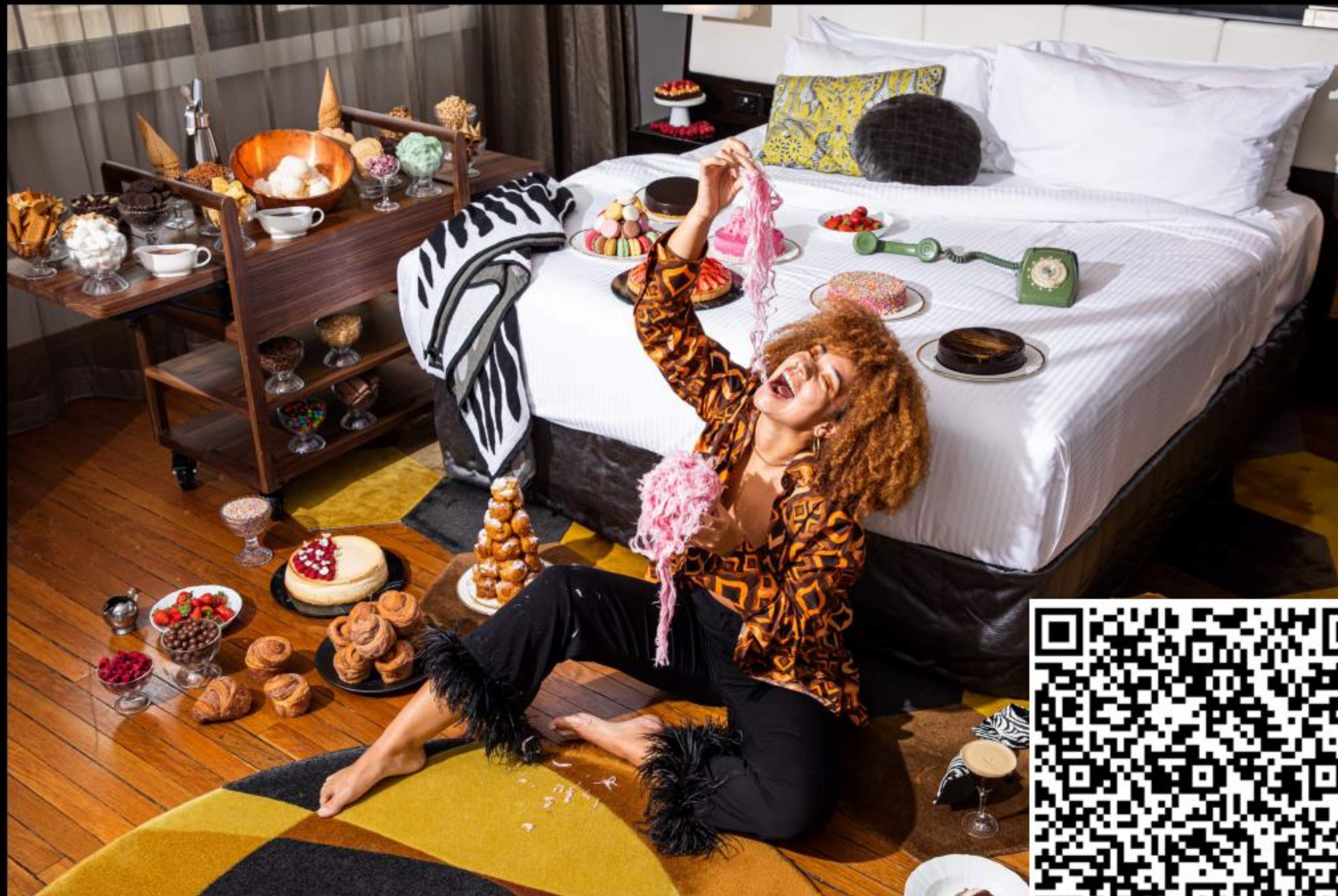
BY

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.



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



VIEW MENU AND ORDER NOW

AM

6.30AM - 11AM

QT

FOOD

- TOAST & PRESERVES** 18
Daily Bread's artisanal toast selection, Bonne Mamman preserves
- BACON & EGG ROLL** 19
Brioche, free range bacon, house-made onion paprika relish
- FRUIT PLATE** 24
Seasonal fruit, pomegranate, mint
+ 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 + poached egg 4
- SOMETHING SWEET & QUIRKY** 26
Loukoumades, (Greek donuts) honey, pistachio, lemon cream
- SCRAMBLED EGGS** 24
Kumara sourdough, roasted herbed Spanish tomatoes
+ bacon \$8
- BREAKFAST BOWL** 32
Hass avocado, baby spinach, kale, roast chickpea, beetroot, ancient grains, soft boiled egg, falafel, Lebanese pickled turnips, flatbread
- BREAKFAST PIZZETTA** 26
Chorizo, hens' egg, fior di latte
- ONE PAN BACON 'N' EGGS** 32
Wood-fired hens' eggs, free range streaky bacon, roasted Spanish tomatoes, Daily Bread sourdough

DRINK

A WELCOME TO THE DAY,
AS WARM AS YOUR ESPRESSO

- COFFEE** 5.5
Espresso Your Way
Hot Chocolate
Chai Latte

- MILK**
Full
Trim
Soy
Almond
Coconut
Oat

- T2 TEA** 6
English Breakfast
Earl Grey
Green
Peppermint
Chamomile
Lemongrass

QT JUICE

- CLASSIC HITS** 10
Orange | Apple | Pineapple | Cranberry | Tomato
- IMMUNITY** 12
Carrot, orange, apple, turmeric, ginger
- RAW ENERGY** 12
Beetroot, apple, carrot, orange, lemon
- VIRGIN MARY** 12
Classic Mary mix, celery

CELEBRATE THE SUNRISE

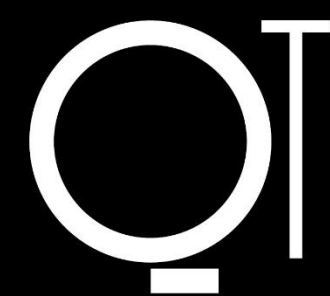
- SOMETHING STRONGER...**
- Mimosa 20
- Bloody Mary 20
- Champagne 32

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WAKE UP, THEN WANDER

ALL DAY

11AM TILL 10PM



SNACKS

FLAT BREAD	22
Hummus, bitter sweet paprika, dukkha, crispy chickpea	
SALUMI PLATE	38
San Daniele prosciutto, capocollo, fennel & garlic salumi, pickles, olives	
SALT & PEPPER SQUID	28
Chili, coriander, lemon, lemon-siracha mayonnaise	
MARGHERITA PIZZA	32
Tomato, basil, Massimo's Fior di latte	
PROSCIUTTO PIZZA	32
Tomato, rocket, Massimo's Fior di latte	
VILLAGE SALAD	35
Moroccan sundried olives, tomato, cucumber, red wine vinegar, barrel aged Feta	
DUCK FAT CHIPS	18
Ketchup, aioli	
PETITE GREEN LEAVES	16
Witlof, baby gem, hummus	
TUSCAN CAVOLO NERO	16
Chilli, garlic	
CHEESE PLATTER	57
Chefs selection of 3 cheeses, crackers, date, honey, quince	

SOMETHING MORE

BREAKFAST BOWL	32
Hass avocado, baby spinach, kale, roast chickpea, beetroot, ancient grains, soft boiled egg, falafel, Lebanese pickled turnips, flatbread	
AVOCADO ON TOAST	29
Grilled Daily Bread sourdough, avocado, Clevedon buffalo curd, Sumac, chilli + free range egg 4	
FREE-RANGE CHICKEN SOUP	32
Torn chicken, saffron broth, green vegetables, Israeli couscous, sourdough	
FUSILLI PASTA	32
Milk braised pork & veal bolognaise, parmesan	
CLASSIC CLUB	39
Free-range egg, grilled chicken breast, streaky bacon, duck fat chips	
ANGUS BEEF CHEESE BURGER	39
Cheddar cheese, pickles, Russian dressing, duck fat chips	
CAULIFLOWER STEAK	35
Coconut yoghurt, pomegranate, pistachio	
LINE CAUGHT MARKET FISH	47
Char-grilled, caponata, basil, lemon	
STEAK FRITES	45
Speckle park sirloin (300g) duck fat fries, café de Paris butter	
SAVANNAH GRASS – FED EYE FILLET	60
Peppercorn sauce, roasted garlic	

DESSERT ANYONE?

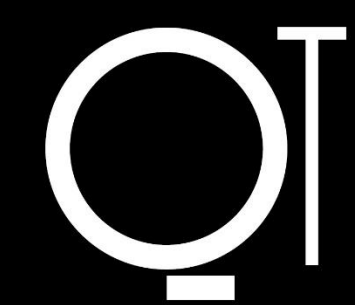
CHOCOLATE PUDDING	22
Luxardo cherries, vanilla bean gelato	
APPLE TART	22
Vanilla ice cream	
ICE CREAM SUNDAE	20
Chocolate & vanilla ice cream, chocolate brownie sauce, Oreos, salted caramel popcorn	
CHEESE PLATTER	57
Chefs selection of 3 cheeses, crackers, date, honey, quince	
BAG OF MALTEASERS	10
CHOC TOP	10
CLASSIC SALTED CARAMEL POPCORN	10



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HITS THE SPOT,

ANY & EVERY TIME



ALL DAY. ALL NIGHT

LATE NIGHT MENU

10PM TILL 6.30AM

- MOZZARELLA PIZZA SANDWHICH** 19
Massimo's mozzarella, tomato, basil, rocket
- MEDITERRANEAN PIZZA SANDWHICH** 19
Eggplant, pesto, Massimo's mozzarella, capers, rocket, artichoke
- PROSCIUTTO PIZZA SANDWHICH** 19
Massimo's mozzarella, tomato, rocket
- MARGHERITA PIZZA** 32
Tomato, basil, Massimo's Fior di latte
- PEPPERONI PIZZA** 32
Massimo's mozzarella, tomato, chilli
- SHOESTRING FRIES** 18
Ketchup, aioli
- CHOCO TOP** 10



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ALL DAY BREAKFAST

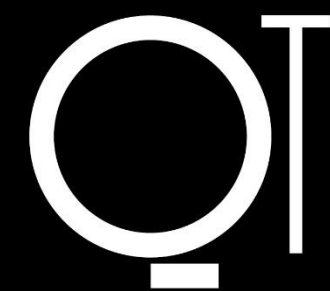
AVAILABLE 6.30AM – 10PM

- SMASHED AVOCADO** 29
Grilled Daily bread sourdough, avocado, Clevedon buffalo curd, Sumac, chilli + poached egg 4
- BREAKFAST BOWL** 32
Hass avocado, baby spinach, kale, roast chickpea, beetroot, ancient grains, soft boiled egg, falafel, Lebanese pickled turnips, flatbread

FOR LATE NIGHTERS TO EARLY RISERS

DRINKS

11AM TILL 11PM



BEER & CIDER

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

WINE

FIZZ

Riondo Falceri 'Extra dry' Prosecco DOC	Veneto, ITA	14
Perrier Jouët 'Grand Brut'	Épernay, Champagne, FRA	32
No.1 Assemble Methode	Marlborough, NZ	20

WHITE

P.Jaboulet 'Parallèle 45' Grenache Blanc '21	Cotes du Rhone, FRA	16
Swift Sure Sauvignon Blanc '23	Marlborough, NZ	15
Chantemerle Chardonnay '21	Chablis, France	25
Man O' War 'Estate' Chardonnay '19	Waiheke Island, NZ	19
Cantine Pra Otto Soave Classico '21	Soave, ITA	17
Nevis Bluff Pinot Blanc '16	Central Otago, NZ	18

ROSÉ

Church Road 'Gwen' '21	Hawke's Bay, NZ	15
Triennes 'Méditerranée' '21	Provence, FRA	14

RED

Rockburn Pinot Noir '21	Central Otago, NZ	22
Man O' War 'Island Blend' Cabernet Franc, Merlot '20	Waiheke Island, NZ	19
Bilancia Syrah '21	Hawke's Bay, NZ	19
Aranleon Solo, Bobal & Syrah '19	Valencia, SPN	18
Sardon Tempranillo Grenache, 18	Castilla y León, SPN	21

SWEET + FORTIFIED WINE

Urlar 'Late Harvest' Riesling '20 (90ml)	Gladstone, NZ	19
Alvear 'Solera' Pedro Ximenez 1927 (90ml)	Montilla, SPN	25
NV Fonseca 'Tawny' Port	Oporto, PORT	18
Taylor's Late Bottle Vintage '17	Oporto, PORT	20



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THE BAR IS SET, BOTTOMS UP