ROOM SERVICE BY QT



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, THE N WANDER

CALL ‘FEED ME’ FOR IN ROOM DINING
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ALL DAY

11AM TILL 10PM

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

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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HITS THE SPOT, ANY & EVERY TIME

ALL DAY. ALL NIGHT

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DESSERT ANYONE?

CHOCOLATE PUDDING 23
Luxardo cherries, vanilla bean gelato

STRAWBERRY TART 24
Havelock North strawberries,crème pâtissière, sable, strawberry jelly

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

ICE CREAM SUNDAE 21
Chocolate & vanilla ice cream, chocolate brownie sauce, Oreos, salted caramel popcorn

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 29
Grilled local sourdough, Clevedon buffalo curd, Parmesan, fresh chilli
add poached egg +5

BREAKFAST BOWL 33
Hass avocado, baby spinach, Kale, roast chickpea, beetroot, ancient grains, soft-boiled egg, falafel, flatbread
add grilled chicken +10

LATE NIGHT MENU

10PM TILL 6.30AM

MOZZARELLA PIZZA SANDWICH 21
Massimo’s mozzarella, tomato, basil, rocket

MEDITERRANEAN PIZZA SANDWICH 21
Eggplant, pesto, Massimo’s mozzarella, capers, rocket, artichoke

PROSCIUTTO PIZZA SANDWICH 21
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

CLASSIC SALTED CARAMEL POPCORN 11

BAG OF MALTEASERS 11

BAG OF HARIBO GUMMIES 9

KIT-KAT 6

CHOC TOP 11

FOR LATE NIGHTERS TO EARLY RISERS

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DRINKS

11AM TIL 10PM

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

		GL
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

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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

THE BAR IS SET, BOTTOMS UP

KIDS MENU

KIDS MENU

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

SIDES

Fries	11
Seasonal garden salad	8

DESSERTS

Ice cream scoop	6
Choc Top	11

TINY HUMAN TUMMIER PORTIONS

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PUP YEAH

11am-10pm

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

PUP YEAH

GOOD DOGS DESERVE QT