

# All day Menu

10.30am - 9.30pm

Please dial **#4** to order room service  
\$7 tray charge applies

**Garlic Bread** v 18  
Ciabatta garlic bread and herbs

**Soup of the Day** 21  
Served with a bread roll and butter

**Caesar Salad** gf\*, df\* 28  
Romaine lettuce, streaky bacon, free-range poached egg, anchovies, croutons, shaved parmesan, and creamy garlic dressing  
- Add free-range chicken for \$10

**Toastie** v\*, gf\* 28  
Pesto chicken, pineapple, halloumi cheese, harissa, sourdough bread and fries

**Thai Beef Salad** df, v\* 27  
Spicy grilled beef loin, Asian herb salad, edamame, roasted peanut, and chilli lime dressing  
*\*Grilled tofu is available on request instead of beef*

**Risotto** v, gf 35  
Beetroot risotto, edamame, roasted pumpkin, mushroom confit, pine nut and shaved parmesan

**SIDES** v, gf  
Garden salad, French fries, 14 each  
Steamed vegetables

## DESSERTS

**Vanilla Wildberry Dome** 19  
Vanilla & wildberry mousse cake, white chocolate crumbs and lavender marshmallow

**Gelato** v, gf 16  
Hazelnut gelato, chocolate brownie pieces and caramelised pecans

Please advise our friendly staff of any allergies or dietary requirements  
vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (\*)  
*Gluten-free dishes may contain traces of gluten*

# Room Service Menu

  
James Cook  
**HOTEL GRAND  
CHANCELLOR**  
WELLINGTON





# Breakfast

Monday – Sunday  
6:30am – 10:30 am

Please dial **#4** to order room service  
\$7 tray charge applies

**Granola** v 20  
Cinnamon honey granola, vanilla yoghurt, kiwi fruit,  
orange and banana

**Eggs Benedict** v\*, gf\* 28  
Two free-range poached eggs, streaky bacon,  
English muffin, chives and hollandaise sauce  
– *Replace bacon with smoked salmon* +5

*\*Vegetarian option available with sautéed spinach instead  
of bacon on request*

**Porridge** v, df\* 20  
Trim milk porridge, caramelised banana, blueberries,  
roasted sunflower seeds, brown sugar and cream

**Eggs on Toast** v, gf\* 21  
Two free-range eggs cooked to your liking  
(scrambled, poached, or fried) on sourdough  
toast

**Toast** v, gf\* 13  
Selection of toasted sliced bread with  
spreads and preserves

**Chancellor Breakfast** gf\* 32  
Two free-range eggs cooked to your liking  
(scrambled, poached, or fried) on toast,  
sausages, bacon, grilled tomato, mushrooms  
and hash brown

**SIDES** v\*, gf\*  
Streaky bacon, Breakfast sausage, 7  
Hash brown, Grilled tomato, each  
Sautéed mushrooms

**HOT BEVERAGES**  
**Standard/Herbal Tea** 5.50  
**Hot Chocolate** 5.50  
**Barista Coffee** 5.50  
Large size, Extra shot, Flavoured syrups +0.5  
Soy, Almond, Coconut or Oat milk each

# Overnight Menu

9.30pm – 6.30am

Please dial **#4** to order room service  
\$7 tray charge applies

**Soup of the Day** 21  
Served with a bread roll and butter

**Toastie** v\* 28  
Pesto chicken, pineapple, halloumi cheese,  
harissa, sourdough bread and fries

**Harrisa Pumpkin & Kale Pizza** v 28  
Harissa pumpkin, kale, halloumi cheese and  
balsamic reduction

**SIDES** v 14 each  
Garden salad, French fries,  
Potato Wedges

**Chicken Madras Bowl** df, gf\* 41  
Tender chicken pieces cooked in Madras curry,  
coconut cream, green beans, steamed basmati  
rice and crispy roti noodles

**Crumbed Fish** 35  
Crumbed John Dory fish fillets, garden salad,  
fries, and tartare sauce

**DESSERT**  
**Gelato** v, gf 16  
Hazelnut gelato, chocolate brownie  
pieces and caramelised pecans

Please advise our friendly staff of any allergies or special dietary requirements  
vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (\*)  
*Gluten-free dishes may contain traces of gluten*

# Dinner

5.30pm – 9.30pm

A beverage list is available on the TV  
\$7 tray charge applies

**ENTRÉES**  
**Garlic Bread** v 18  
Ciabatta garlic bread and herbs

**Bread & Dips** v, df\* 20  
Char-grilled German rye, Turkish, Ciabatta  
bread and daily dips

**Soup of the Day** 21  
Served with a bread roll and butter

**MAINS**  
**Risotto** v, gf 35  
Beetroot risotto, edamame, roasted  
pumpkin, mushroom confit, pine nut and  
shaved parmesan

**Lamb** gf 48  
Dukkha spiced coastal lamb cutlets,  
cauliflower & goat cheese purée, roasted  
beetroot, charred broccolini, apricot lamb  
jus' and dehydrated cauliflower

**Pork** gf 45  
Pork roulade, pork chicharrón, pavé  
potatoes, tomato kasundi, grilled pickled  
shallots and plum pork jus'

**Eggplant** v 21  
Tempura eggplant, Teriyaki sauce and  
pea tendrils  
**Scallop** gf\* 28  
Seared scallops, baby leaves, vegetable  
spirals, mango chutney and coral tuile

**Catch of the Day** 40  
Market pan-fried fish, aubergine purée,  
sautéed kale, charcoal crumbed prawn and  
sauce vierge

**Chicken Madras Bowl** df, gf\* 41  
Tender chicken pieces cooked in Madras  
curry, coconut cream, green beans, steamed  
basmati rice and crispy roti noodles

## GRILL

**Grass-Fed AngusPure Sirloin Steak (210gms)** gf, df\* 50  
**Grass-Fed AngusPure Eye Fillet (200gms)** gf, df\* 60  
**Free Range Chicken Breast (200gms)** gf, df\* 48

Served with hand-cut fries, rocket salad and your choice of merlot jus',  
peppercorn sauce or chimichurri

**SIDES** v, gf 14 each  
Garden salad, French fries,  
Mashed potato, Steamed vegetables

**DESSERTS**  
**Panna Cotta** gf 19  
Thai milk tea panna cotta, coconut gelato,  
almond cookie crumbs and blueberry pearls

**Vanilla & Wildberry Dome** 19  
Vanilla & wildberry mousse cake, white  
chocolate crumbs and lavender marshmallow

**Gelato** v, gf 16  
Hazelnut gelato, chocolate brownie  
pieces and caramelised pecans

**Kapiti Cheese** gf\* 38  
Selection of cheese, crackers, fresh  
grapes & quince jelly