

Dinner

AVAILABLE
5:30pm - 9:30pm
A beverage list is available on the TV
\$7 tray charge applies

SMALL PLATES

Garlic Ciabatta Bread v, nf Served with balsamic glaze	18
Soup of the Day Please ask your server for today's soup, served with bread and butter	19
Grilled Halloumi v, gf, nf With roasted purple kumara & pumpkin, Kawakawa tzatziki and pickled shallots	23
Lamb Salad Lemongrass marinated lamb, fresh herb salad, crispy noodles and Nuoc Mam Cham	28

SIDES

Fresh Garden Salad vgn, gf, nf Miso Braised Bok choy v, gf, nf Chimichurri Crispy Potatoes v, nf Creamy Mashed Potatoes v, gf, nf	14 ea
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DESSERTS

Spiced Chocolate & Orange Layer Cake v, nf With orange gel, crème fraiche and freeze-dried orange	19
Maple Walnut Pudding v With caramelised walnuts, brown butter crumble and vanilla ice cream	19
Dessert Tasting Plate Chef's selection of petit fours, perfect for two	25
Black Doris Plum Ice Cream v, gf* Central Otago plum ice cream served with shortbread	16
Kapiti Cheese Board v, gf* Selection of New Zealand premium cheese served with grapes, quince jelly, nuts, and crackers	38

LARGE PLATES

Portobello Risotto v, gf With creamy arborio rice, roasted portobello, wilted baby spinach and blue cheese <i>Add free-range chicken +10</i>	33
Fish & Chips nf Beer-battered fish with fries, tartar sauce and lemon <i>Swap to grilled fish +5</i>	35
Chicken & Coconut Curry Bowl gf, df With red curry paste, Asian vegetables served with jasmine rice	35
Beef Burger AngusPure beef patty, streaky bacon, gherkins, cheddar, lettuce, burger sauce, seeded brioche bun and fries <i>Vegetarian patty and gluten-free bun available</i>	35
Mount Cook Salmon gf, nf Tuscan butter beans, kale and chimichurri	49
Lamb Shank gf, nf With red wine and rosemary jus, creamy potato mash, baby carrots and broad beans	48
AngusPure Sirloin (220g) gf, nf Served with rocket & parmesan salad and choice of merlot jus or peppercorn sauce or Café De Paris butter	52

Please advise our friendly staff of any food
allergies or special dietary requirements

Vegetarian (v), vegan (vgn), gluten-free (gf), dairy-
free (df), nut-free (nf), gluten-free on request (gf*)

Gluten-free dishes may contain traces of gluten



Hotel Grand
Chancellor

WELLINGTON
JAMES COOK

ROOM SERVICE MENU

Breakfast

LIGHT & SWEET

Toast v 12
Selection of toasted bread with spreads and preserves

Smoothie Bowl v 20
Mango smoothie, cinnamon honey granola and seasonal fruit

Waffles v 21
Served with banana & blueberry compote, whipped cream and maple syrup

SIDES

Streaky Bacon gf, nf 8 ea
Chicken Sausages gf, nf
Hash Brown vgn, nf
Grilled Tomato v, gf
Sautéed Mushrooms v, gf, nf

All Day & Overnight

LIGHT MEALS

Soup of the Day 19
Please ask your server for today's soup, served with bread and butter

Chipotle Chicken Cheese Melt nf 21
With red onion, avocado ranch, sourdough and potato crisps

DESSERTS

Black Doris Plum Ice Cream v, gf* 16
Central Otago plum ice cream with shortbread

Seasonal Fruit Salad v, gf, nf 16
Fresh fruit with a scoop of ice cream

AVAILABLE
6:30am - 10:30am
\$7 tray charge applies

EGG CREATIONS

Eggs on Toast v, nf 21
Two free-range eggs (scrambled, poached or fried) on sourdough
Scrambled tofu available on request

Eggs Benedict 28
Two free-range poached eggs, streaky bacon, English muffin, chives and hollandaise
Swap bacon for smoked salmon + 8
Vegetarian option available with sautéed spinach

Chancellor Breakfast 33
Two free-range eggs (scrambled, poached or fried), chicken sausages, streaky bacon, grilled tomato, mushrooms and hash brown
Scrambled tofu available on request

AVAILABLE
10:30am - 5:30pm
9:30pm - 6:30am
\$7 tray charge applies

MAINS

Beef Short Rib Pie nf 19
Slow braised beef short rib, mushroom & cheese pie, garden salad and tomato ketchup

Roasted Mushroom & Kale Pizza v, nf 26
Mozzarella and balsamic reduction

Chicken & Coconut Curry Bowl gf, df 35
With red curry paste, Asian vegetables served with jasmine rice

SIDES

Fresh Garden Salad vgn, gf, nf 13
Creamy Mashed Potatoes v, gf, nf 13
Bowl of Potato Crisps 6

Lunch

BREAD, SOUP & SALADS

Garlic Ciabatta Bread v, nf 18
Served with balsamic glaze

Soup of the Day 19
Please ask your server for today's soup, served with bread and butter

Caesar Salad nf 25
Romaine lettuce, smoked bacon, poached egg, anchovies, croutons, parmesan and garlic dressing
Add free-range chicken +10

Lamb Salad 28
Lemongrass marinated lamb, fresh herb salad, crispy noodles and Nuoc Mam Cham

SIDES

Fresh Garden Salad vgn, gf, nf 14 ea
Steamed Vegetables vgn, gf, nf
French Fries v

DESSERTS

Spiced Chocolate & Orange Layer Cake v, nf 19
With orange gel, crème fraiche and freeze-dried orange

Dessert Tasting Plate 25
Chef's selection of petit fours, perfect for two

Black Doris Plum Ice Cream v, gf* 16
Central Otago plum ice cream with shortbread

AVAILABLE
12:00pm - 2:30pm

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

MAINS

Portobello Risotto v, gf 33
With creamy arborio rice, roasted portobello, wilted baby spinach and blue cheese
Add free-range chicken +10

Roasted Mushroom & Kale Pizza v, nf 26
Mozzarella and balsamic reduction

Chipotle Chicken Cheese Melt 23
With red onion, avocado ranch, sourdough and fries

Fish & Chips nf 35
Beer-battered fish served with fries, tartar sauce and lemon
Swap to grilled fish +5

Beef Short Rib Pie nf 19
Slow braised beef short rib, mushroom & cheese pie, garden salad and tomato ketchup

Chicken & Coconut Curry Bowl gf, df 35
With red curry paste, Asian vegetables served with jasmine rice

Beef Burger 35
Angus Pure beef patty, streaky bacon, gherkins, cheddar, lettuce, burger sauce, seeded brioche bun and fries
Vegetarian patty and gluten-free bun available

Please advise our friendly staff of any food allergies or special dietary requirements
Vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), nut-free (nf), gluten-free on request (gf*)
Gluten-free dishes may contain traces of gluten