

Dinner

5.30pm – 9.30pm

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

ENTRÉES

Ciabatta Bread v 16

Garlic ciabatta bread with balsamic reduction

Soup of the Day 19

Served with ciabatta bread and butter

Falafel v, df, vgn, gf 20

Spiced pumpkin falafel, beetroot hummus, charred cauliflower and pine nuts

Halloumi gf, v 22

Zany Zeus seared halloumi, orange, kale, radicchio, olives, hazelnuts, hot honey with balsamic reduction

Prawns gf* 28

Char-grilled tamarind prawns, Thai pineapple salad and fried shallots

Gravlax gf* 28

Beetroot-cured Mt Cook salmon, yuzu-shaved cabbage slaw, battered oyster, miso aioli and kizami nori

SIDES v

Garden salad, Creamy potato mash, 13

French fries, Steamed vegetables each 28

DESSERTS

Burnt Basque Cheesecake gf 19

Chocolate sauce, pistachio and rose strawberries

Honey Lamington Mousse Cake 19

Honey mousse and honeycomb tuile

Ice Cream v, gf* 16

Pecan butterscotch ice cream and pecan chocolate sandies

Kapiti Cheese v, gf* 38

Kikorangi triple cream blue, Akatea brie, Pakari aged cheddar, crackers, fresh grapes, quince jelly and nuts

MAINS

Risotto v, gf, df*, vgn* 34

Spanish-style risotto, picked fennel, black garlic tapenade and parmesan crisps

Pasta v 32

Tagliatelle pasta, mushroom truffle sauce, kale, cherry tomato soffrito and shaved parmesan
Add B&B free-range chicken for \$10

Salmon gf* 45

Mt Cook salmon fillet, furikake fried rice, edamame pesto, umeboshi and black pepper caramel fish sauce

Curry Bowl gf, df 35

Chicken rendang, broccoli florets and jasmine rice

Pork gf 42

Free-range jerk pork belly, smoked pumpkin purée, apple-braised red cabbage and hibiscus salsa macha

Lamb gf 45

Tuscan Lumina lamb cutlets, chimichurri crispy potatoes, romesco sauce and rosemary jus

Fish 'n' Chips gf* 35

Beer battered or butter pan-fried fish fillets, fries, garden salad and tartar sauce

Burger v* 34

AngusPure beef patty, smoked streaky bacon, cheddar cheese, cos lettuce, pickled onion, ketchup mayo, seeded brioche bun and fries

*Vegetarian patty is available on request to replace beef patty.

Grass-fed AngusPure Striploin Steak gf* 55
(220gms)

Served with rocket salad, steak fries and your choice of merlot jus or chimichurri

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



Hotel Grand
Chancellor

WELLINGTON
JAMES COOK

Breakfast

Monday – Sunday
6:30am – 10:30am

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

Smoothie Bowl ^v 20

Mango smoothie, cinnamon honey granola and seasonal fruit

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, chicken sausages, bacon, grilled tomato, mushrooms and hash brown

SIDES ^{v*, gf*}

Streaky bacon, Chicken sausages, Hash brown, Grilled tomato, Sautéed mushrooms **7 each**

HOT BEVERAGES

Standard/Herbal Tea **5.50**

Hot Chocolate **5.50**

Barista Coffee **5.50**

Large size, Extra shot, Flavoured syrups Oat, Soy, Almond or Coconut milk **+0.5 each**

All day & Overnight

All day: 10.30am – 5.30pm
Overnight: 9.30pm to 6.30am

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Soup of the Day 19

Served with ciabatta bread and butter

Toastie 21

Ham, Colby cheese, American mustard, apricot preserve, pickles, sourdough bread and potato crisps

Cauliflower Pizza ^v 26

Roasted cauliflower, bell pepper, halloumi, tomato sauce and balsamic reduction

Chicken Pie 18

Chicken, mushroom and leek pie served with garden salad

Curry Bowl ^{gf, df} 32

Chicken rendang, broccoli florets and jasmine rice

SIDES ^v

Garden salad, Mashed potato Bowl of potato crisps **13 6**

DESSERT

Ice Cream ^{v, gf*} **16**

Pecan butterscotch ice cream and pecan chocolate sandies

Seasonal Fruit Salad ^{v, gf, df*, vgn*} **16**

Seasonal fresh fruit salad and a scoop of ice cream

Lunch

12.00pm – 2.30pm

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Ciabatta Bread ^v 16

Garlic ciabatta bread and balsamic reduction

Soup of the Day 19

Served with ciabatta bread and butter

Toastie ^{v*, gf*} 23

Ham, Colby cheese, American mustard, apricot preserve, pickles, sourdough bread and fries

Caesar Salad ^{gf*, df*} 25

Romaine lettuce, streaky bacon, free-range poached egg, anchovies, croutons, shaved parmesan with a creamy garlic dressing

Add B&B free-range chicken for \$10

Chicken Pie 18

Chicken, mushroom and leek pie served with garden salad

SIDES ^v 13 each

Garden salad, French fries, Steamed vegetables

DESSERTS

Burnt Basque Cheesecake ^{gf} 19

Chocolate sauce, pistachio and rose strawberries

Ice Cream ^{v, gf*} 16

Pecan butterscotch ice cream and pecan chocolate sandies

Fish ‘n’ Chips ^{gf*} 35

Beer battered or miso butter pan-fried fish fillets, fries, garden salad and tartar sauce

Curry Bowl ^{gf, df} 32

Chicken rendang, broccoli florets and jasmine rice

Burger ^{v*} 34

AngusPure beef patty, smoked streaky bacon, cheddar cheese, ketchup mayo, cos lettuce, pickled onion, seeded brioche bun and fries

**Vegetarian patty is available on request to replace beef patty.*

Cauliflower Pizza ^v 26

Roasted cauliflower, bell pepper, halloumi, tomato sauce and balsamic reduction

Pasta ^v 32

Tagliatelle pasta, mushroom truffle sauce, kale, cherry tomato soffrito and shaved parmesan

Add B&B free-range chicken for \$10

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