

Dinner

BREAD, SOUP & SALAD

Garlic Ciabatta Bread v, nf Served with balsamic glaze	18
Soup of the Day Ask your server for today's soup, served with bread and butter	19
Buddha Bowl v, vgn, df, gf Quinoa, hummus, tomato, cucumber, red onion, olives and spinach <i>Add free-range chicken +10</i>	25

LARGE PLATES

Capellini Pasta v With broccoli pesto, pomodoro sauce and olive tapenade <i>Add free-range chicken +10</i>	32
Spiced Eggplant v, gf With green pea rice, tahini yoghurt and pomegranate	34
Thai Green Curry gf, df Chicken curry with Asian vegetables and jasmine rice	35
Mt Cook Salmon gf, nf With squid ink polenta, pea purée and tomato-corn salsa	47
Fish & Chips nf Beer-battered fish with fries, tartar sauce and lemon <i>Swap to grilled fish +5</i>	33
Pork Belly gf, nf With cauliflower purée, broccolini, vermouth jus and apple relish	42
Lumina Lamb Cutlets gf With chimichurri crispy potatoes, romesco sauce and rosemary jus	48
Beef Burger AngusPure patty, bacon, cheddar, onion, lettuce, burger sauce, brioche bun and fries <i>Vegetarian patty and gluten-free available</i>	35

AVAILABLE
5:30pm - 9:30pm

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

SMALL PLATES

Wairiri Burrata v, gf Basil pesto, roasted beetroot and walnuts	25
Jackfruit Croquettes v, nf Served with rocket salad and curry leaf ranch	20
Tuna Tataki gf, nf Sesame-crusted tuna with avocado crema and mango salsa	28
Seared Scallops gf, nf Baba ghanoush and shaved fennel salad	28

FROM THE GRILL

AngusPure Sirloin (220g) nf	52
AngusPure Eye Fillet (200g) nf <i>Served with rocket & parmesan salad and choice of merlot jus or chimichurri</i>	60

SIDES

Fresh Garden Salad v, vgn, df, gf, nf	14 ea
Sautéed Broccoli with Olive Tapenade v, gf	
Chimichurri Crispy Potatoes v, gf.	
Creamy Mashed Potatoes v, gf, nf	

DESSERTS

Lime & Vanilla Panna Cotta nf With honey melon and prosecco gelée	19
Berry Mousse Cake Peppermint chocolate, matcha sponge and forest fruits gelato	19
Dessert Tasting Plate Chef's selection of petit fours, perfect for two	25
Cookies & Cream Ice Cream v With raspberry sauce and cocoa nib streusel	16



Hotel Grand
Chancellor

WELLINGTON
JAMES COOK

ROOM SERVICE MENU

Breakfast

LIGHT & SWEET

Toast v Selection of toasted bread with spreads and preserves	12
Smoothie Bowl v Mango smoothie, cinnamon honey granola, seasonal fruit	20
Oatmeal Pancake v, nf Topped with banana, blueberries, whipped cream and maple syrup	20

SIDES

Streaky Bacon gf, nf Chicken Sausages gf, nf Hash Brown v, vgn, df, nf Grilled Tomato v, gf Sautéed Mushrooms v, gf, nf	7 ea
--	------

All Day & Overnight

LIGHT MEALS

Soup of the Day Ask your server for today's soup, served with bread and butter	19
Mushroom Toastie v Garlic mushrooms, spinach, red onion, cheese, romesco sauce, sourdough and potato crisp	21

SIDES

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

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

EGG CREATIONS

Eggs on Toast v, nf Two free-range eggs (scrambled, poached or fried) on sourdough <i>Scrambled tofu available on request</i>	21
Eggs Benedict Two free-range poached eggs, streaky bacon, English muffin, chives and hollandaise <i>Swap bacon for smoked salmon + 7</i> <i>Vegetarian option available with sautéed spinach</i>	28
Chancellor Breakfast Two free-range eggs (scrambled, poached or fried), chicken sausages, bacon, grilled tomato, mushrooms and hash brown <i>Scrambled tofu available on request</i>	33

AVAILABLE
10:30am - 5:30pm
9:30pm - 6:30am

MAINS

Chicken & Leek Pie nf With salad and tomato ketchup	18
Greek Pizza v, nf Roasted vegetables, olives, feta, balsamic drizzle	26
Thai Green Curry gf, df Chicken with Asian vegetables and jasmine rice	35

DESSERTS

Cookies & Cream Ice Cream v With raspberry sauce and cocoa nib streusel	16
Seasonal Fruit Salad v, gf Fresh fruit with a scoop of ice cream	16

Lunch

BREAD, SOUP & SALADS

Garlic Ciabatta Bread v, nf Served with balsamic glaze	18
Soup of the Day Ask your server for today's soup, served with bread and butter	19
Caesar Salad nf Romaine lettuce, smoked bacon, poached egg, anchovies, croutons, parmesan, garlic dressing <i>Add free-range chicken +10</i>	25
Buddha Bowl v, vgn, df, gf Quinoa, hummus, tomato, cucumber, red onion, olives and spinach <i>Add free-range chicken +10</i>	25

SIDES

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

DESSERTS

Berry Mousse Cake Peppermint chocolate, matcha sponge and forest fruits gelato	19
Dessert Tasting Plate Chef's selection of petit fours, perfect for two	25
Cookies & Cream Ice Cream v With raspberry sauce and cocoa nib streusel	16

AVAILABLE
12:00pm - 2:30pm

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

MAINS

Capellini Pasta v With broccoli pesto, pomodoro sauce and olive tapenade <i>Add free-range chicken +10</i>	32
Greek Pizza v, nf Roasted vegetables, olives, feta, balsamic drizzle	26
Mushroom Toastie v Garlic herb mushrooms, spinach, red onion, cheese, romesco sauce, sourdough and fries	23
Fish & Chips nf Beer-battered fish with fries, tartar sauce and lemon <i>Swap to grilled fish +5</i>	33
Chicken Pie nf Chicken, mushroom, leek, garden salad, tomato ketchup	18
Thai Green Curry gf, df Chicken curry with Asian vegetables and jasmine rice	35
Beef Burger AngusPure patty, bacon, cheddar, onion, lettuce, burger sauce, brioche bun and fries <i>Vegetarian patty and gluten-free available</i>	35

Please advise our friendly staff of any allergies or dietary requirements

vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), nut-free (nf)

Gluten-free dishes may contain traces of gluten