

# Dinner

5.30pm - 9.30pm

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

## ENTRÉES

- Ciabatta Bread** v 18  
Ciabatta bread, whipped truffle and black garlic butter
- Olives** v 14  
Warm olives and dukkha Turkish bread
- Soup of the Day** 21  
Served with Turkish bread and butter

## MAINS

- Risotto** v, gf, df\* 35  
Carrot & ginger Koshihikari rice risotto, miso cauliflower, baby spinach and shaved parmesan
- Pasta** v 34  
Wholemeal spaghetti Alfredo, green peas, caramelised onions, shaved parmesan and toasted hazelnut
- Salmon** gf 46  
Mt Cook Alpine salmon fillet, sauté kale & beetroot, edamame & yuzu purée and charred orange
- Pork** 42  
Caramelised pork belly, kimchi fried rice, hibachi mustard sauce, spring onion and dried pork floss

- Salmon Tartare** gf\* 26  
Citrus cured salmon tartare, creamy furikake, compressed miso cucumber, sesame tuile, micro greens
- Prawns** gf 25  
Tandoori prawns, fennel & cucumber salad, mint oil and sago papadum
- Kimchi Croquettes** v 18  
Preserved lemon mayo and spring onion
- Fish 'n' Chips** gf\* 35  
Beer battered or miso butter pan-fried fish fillets, garden salad, fries and tartare sauce
- Curry Bowl** gf, df 39  
Balinese chicken curry with coconut milk, makrut lime leaves, bok choy, mung bean sprouts and jasmine rice
- Burger** v\* 36  
Black Angus beef patty, smoked streaky bacon, cos lettuce, cheddar, pickled gherkin, caramelised onions, burger sauce, seeded brioche bun and fries
- Lamb** gf\* 48  
Lamb shank au jus', kumara & potato purée, broad beans, eggplant relish and minted lamb gravy

## GRILL

- Grass-Fed Angus Pure Sirloin Steak (220gms) gf\*, df\* 49  
Grass-Fed Angus Pure Eye Fillet (200gms) gf\*, df\* 59  
100% Grass-fed Firstlight Wagyu Rib Eye MBS 4-5 (210gms) gf\*, df\* 72  
B&B Free Range Chicken Breast (200gms) gf\*, df\* 39

Served with steak fries, rocket salad and your choice of merlot jus',  
truffle & black garlic butter or chimichurri

- SIDES** v 13  
Garden salad, Creamy potato mash, French fries, Steamed vegetables

## DESSERTS

- Plum Cheesecake** gf 19  
Ricotta cream and honey sage gel
- Cobbler** v 19  
Peach & raspberry cobbler and white chocolate gelato

- Gelato** v, gf 16  
Chocolate gelato, sherbet and orange segments
- Kapiti Cheese** gf\* 38  
Kikorangi triple cream blue, Akatea brie, Pakari aged cheddar, crackers, fresh grapes, quince jelly and nuts

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 - 10:30am

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, 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 +0.5 each  
Soy, Almond, Coconut or Oat milk

# All day & Overnight

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

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

## Soup of the Day 21

Served with Turkish bread and butter

## Toastie v\* 26

Ham, cheese and chilli beetroot chutney, sourdough bread and fries

## Mushroom & Spinach Pizza v 28

Garlic mushroom, baby spinach, black olives, goat cheese and balsamic reduction

## SIDES v 13 each

Garden salad, French fries, Potato wedges

## Crumbed Fish 35

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

## Curry Bowl gf, df 39

Balinese chicken curry with coconut milk, makrut lime leaves, bok choy, mung bean sprouts and jasmine rice

## DESSERT

Gelato v, gf 16  
Chocolate gelato, sherbet and orange segments

# Lunch

12.00pm - 2.30pm  
\$7 tray charge applies

## Ciabatta Bread v 18

Ciabatta bread, whipped truffle and black garlic butter

## Soup of the Day 21

Served with Turkish bread and butter

## Toastie v\*, gf\* 26

Ham, cheese and chilli beetroot chutney, sourdough bread and fries

## 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

## Lamb Pie 25

Lumina lamb fricassee pie, chimichurri and salad

## SIDES v

Garden salad, French fries, Steamed vegetables 13 each

## DESSERTS

## Plum Cheesecake gf 19

Ricotta cream and honey sage gel

## Gelato v, gf 16

Chocolate gelato, sherbet and orange segments

## Fish 'n' Chips gf\* 35

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

## Curry Bowl gf, df 39

Balinese chicken curry with coconut milk, makrut lime leaves, bok choy, mung bean sprouts and jasmine rice

## Burger v\* 36

Black Angus beef patty, smoked streaky bacon, cos lettuce, cheddar, pickled gherkin, caramelised onions, burger sauce, seeded brioche bun and fries

## Pasta v 34

Wholemeal spaghetti Alfredo, green peas, caramelised onion, shaved parmesan and toasted hazelnut

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