

# ROOM SERVICE

BY

# OT

Made with free range and seasonal produce, always fresh, sprinkled and seasoned in signature quirk - savour in your sanctuary, designer of course.

Our award-winning Esther Restaurant is available to be enjoyed with a side of pillow talk, while you revere the robe. Our talented chefs have curated a menu worthy of breakfast, lunch and dinner in bed.

Bedside manner, optional.

ORDER  
ONLINE>>



CALL 'FEED ME' FOR IN ROOM DINING  
A \$5 TRAY CHARGE APPLIES TO ALL ORDERS



A DASH OF DECADENCE. A PINCH OF PASSION.

IN-ROOM FEASTS FOR ANY OCCASION

11AM TILL 10PM



CALL 'FEED ME' FOR IN ROOM DINING

## FLYING SOLO

Wagyu burger  
Salt & pepper squid  
Bowl of fries  
Chocolate pudding

— \$85

## RENDEZVOUS FOR TWO

Antipasto, olives  
Salt & pepper squid  
Wagyu burger OR Buddha bowl (x2)  
Bowl of fries  
Classic salted caramel popcorn  
Choco tops (x2)  
Glass of bubbles OR wine (x2)

— \$160

## IN REEL TIME

Wagyu burger OR Club sandwich  
Bowl of fries  
Classic salted caramel popcorn  
Choco top  
Box of Maltesers

— \$75



## FAMILY GETAWAY

FOR TWO ADULTS + TWO CHILDREN

Antipasto, olives  
Salt & pepper squid  
Wagyu sliders (x4)  
Pizza (x1), Buddha bowl (x1), fries (x2)  
Classic salted caramel popcorn (x2)

ADD

x4 Choco tops +18

— \$190

## PRETTY SWEET

Chocolate fondant  
Assortment of chocolate & macarons  
Local cheese board  
Glass of bubbles (x2)

— \$90

## YOUNG AT HEART

FOR KIDS UNDER 10

Any pizza, pasta OR toastie  
Choco top  
Kids classic salted caramel popcorn  
Water, juice OR soft drink

— \$45

# OT THE TOTAL PACKAGE

AM

6.30AM - 11AM

FOOD

- GRANOLA (V)** 26  
Cardamom poached pear, natural yogurt, berry compote, Manuka Doctor honey
- ONE PAN BREKKIE** 32  
Two wood-fired hens' eggs, free range streaky bacon, Burton & Baz's chorizo sausage, roasted Spanish tomatoes, sourdough
- BACON & EGG BAP** 16  
Streaky bacon, free-range egg, tomato relish, brioche bun
- SOMETHING SWEET & QUIRKY (V)** 25  
Loukomades (Greek donuts) Manuka Doctor honey, pistachio, lemon cream
- SMASHED AVOCADO (V/VE)** 26  
Grilled local sourdough, chilli, broad beans, peas, Pecorino, soft boiled egg
- BREAKFAST PIDE** 28  
Wood-fired 'khach-a-puri', hens' eggs, feta, Massimo's mozzarella, ricotta
- BREAKFAST BOWL (V/VE/DF)** 32  
Hass avocado, baby spinach, rocket, roast chickpea, beetroot, ancient grains, soft boiled egg, falafel, flatbread
- BAKED SHAKSHUKA (V/VE/GF/DF)** 26  
Two hens' eggs in braised tomato, cumin, chickpea casserole
- FROM OUR BAKERS OVEN** 16  
Pain au chocolat and croissant, raspberry jam

DRINK

A WELCOME TO THE DAY,  
AS WARM AS YOUR ESPRESSO

- COFFEE 5.5**  
Espresso Your Way  
Hot Chocolate  
Chai Latte

- MILK**  
Full  
Trim  
Soy  
Almond  
Coconut  
Oat

- T2 TEA 6**  
English Breakfast  
Earl Grey  
Green  
Peppermint  
Chamomile  
Lemongrass

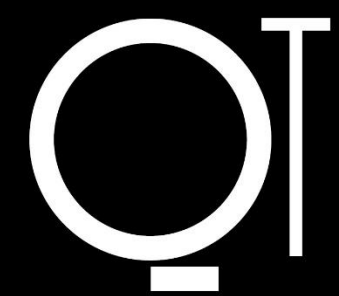
QT JUICE

- CLASSIC HITS 8**  
Orange | Apple | Pineapple | Cranberry | Tomato
- IMMUNITY 12**  
Carrot, orange, apple, turmeric, ginger
- RAW ENERGY 12**  
Beetroot, apple, carrot, orange, lemon
- VIRGIN MARY 12**  
Classic Mary mix, celery

CELEBRATE THE SUNRISE

- SOMETHING STRONGER...**
- Mimosa 20
- Bloody Mary 20
- Champagne 32

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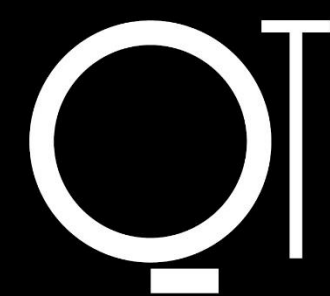
WE SUPPORT LOCAL, ORGANIC & SUSTAINABLY SOURCED PRODUCTS BY NEW ZEALAND'S BEST PRODUCERS & PROVIDORES.

V VEGETARIAN / VE VEGAN / DF DAIRY FREE / GF GLUTEN FREE

WAKE UP, THEN WANDER

# ALL DAY

11AM TILL 10PM



## SNACKS

<b>SALUMI PLATE (DF)</b> San Daniele prosciutto, capocollo, fennel & garlic salumi, pickles, olives	38
<b>CHEESE PLATTER</b> Chefs selection of 3 cheeses, crackers, date, honey, quince	45
<b>SALT &amp; PEPPER SQUID (DF)</b> Chilli, coriander, lemon, paprika mayonnaise	26
<b>FLAT BREAD</b> Hummus, bitter sweet paprika, dukkah	20
<b>DUCK FAT CHIPS</b> Ketchup, aioli	16
<b>TUSCAN CAVOLO NERO (V/VE)</b> Chilli., garlic	16
<b>MARGHERITA PIZZA</b> Tomato, basil, Massimo's Fior di latte	32
<b>PROSCIUTTO PIZZA</b> Tomato, rocket, Massimo's Fior di latte	32
<b>BARREL AGED FETA (V)</b> Moroccan sundried olives, tomato, cucumber, red wine vinegar	34
<b>PETITE GREEN LEAVES</b> Witlof, baby gem, hummus	16

## SOMETHING MORE

<b>FIRST LIGHT WAGYU BURGER</b> Emmental cheese, pickles, Russian dressing, duck fat chips	35
<b>CLASSIC CLUB</b> Free-range egg, grilled chicken breast, streaky bacon, duck fat chips	35
<b>SMASHED AVOCADO (V)</b> Grilled local sourdough, chilli, broad beans, peas, Pecorino, soft boiled egg	26
<b>SAVANNAH GRASS – FED EYE FILLET (DF/GF)</b> Peppercorn sauce, roasted garlic	50
<b>LINE CAUGHT FISH (DF/GF)</b> Char-grilled, peperonata, basil, lemon	38
<b>BUDDHA BOWL (V/VE/DF)</b> Hass avocado, baby spinach, rocket, roast chickpea, beetroot, ancient grains, soft boiled egg, falafel, flatbread	28
<b>FUSILLI PASTA</b> Milk braised pork & chicken bolognaise, parmesan	32
<b>FREE-RANGE CHICKEN SOUP</b> Torn chicken, saffron broth, green vegetables, Israeli cous-cous, sourdough	22

## DESSERT ANYONE?

<b>CHOCOLATE PUDDING</b> Spiced plums, vanilla bean gelato	22
<b>APPLE TART</b> Vanilla ice cream	22
<b>CHEESE PLATTER</b> Chefs selection of 3 cheeses, crackers, date, honey, quince	45
<b>ICE CREAM SUNDAE</b> Chocolate & vanilla ice cream, chocolate brownie sauce, Oreos, salted caramel popcorn	20
<b>CHOC TOP</b>	9
<b>CLASSIC SALTED CARAMEL POPCORN</b>	9

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HITS THE SPOT,

ANY & EVERY TIME



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## LATE NIGHT MENU

10PM TILL 6.30AM

<b>SHOESTRING FRIES (V)</b> Ketchup, aioli	16
<b>MOZZARELLA TOASTIE</b> Massimo's mozzarella, tomato, basil, rocket	16
<b>MEDITERRANEAN TOASTIE</b> Eggplant, pesto, Massimo's mozzarella, capers, rocket, artichoke	16
<b>PROSCIUTTO TOASTIE</b> Massimo's mozzarella, tomato, rocket	16
<b>MARGHERITA PIZZA</b> Tomato, basil, Massimo's Fior di latte	32
<b>PEPPERONI PIZZA</b> Massimo's mozzarella, tomato, chilli	32
<b>MAC &amp; CHEESE</b> Aged cheddar, pecorino	20
<b>CHOCO TOP</b>	9

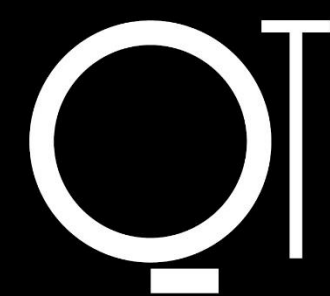
## ALL DAY BREAKFAST

AVAILABLE 6.30AM – 10PM

<b>SMASHED AVOCADO (V)</b> Grilled local sourdough, chilli, broad beans, peas, Pecorino, soft boiled egg	26
<b>BREAKFAST BOWL (V/VE/DF)</b> Hass avocado, baby spinach, rocket, roast chickpea, beetroot, ancient grains, soft boiled egg, falafel, flatbread	32

# DRINKS

11AM TILL 11PM



## BEER & CIDER

Heineken Lager	16
Tuatara Pilsner	16
Tuatara Hazy Pale Ale	18
Black Dog Chomp Pale Ale	17
Tuatara IPA	17
Heineken Zero 0.0%	14
Monteith's Cider	15

## WINE

### FIZZ

Riondo Falceri 'Extra dry' Prosecco DOC	Veneto, ITA	14	GL
Perrier Jouët 'Grand Brut'	Épernay, Champagne, FRA	32	
No.1 Assemble Methode	Marlborough, NZ	20	

### WHITE

P.Jaboulet 'Parallèle 45' Grenache Blanc '21	Cotes du Rhone, FRA	16	
Swift Sure Sauvignon Blanc '23	Marlborough, NZ	15	
Chantemerle Chardonnay '21	Chablis, France	25	
Man O' War 'Estate' Chardonnay '19	Waiheke Island, NZ	19	
Cantine Pra Otto Soave Classico '21	Soave, ITA	17	
Nevis Bluff Pinot Blanc '16	Central Otago, NZ	18	

### ROSÉ

Church Road 'Gwen' '21	Hawke's Bay, NZ	15	
Triennes 'Méditerranée' '21	Provence, FRA	14	

### RED

Rockburn Pinot Noir '21	Central Otago, NZ	22	
Man O' War 'Island Blend' Cabernet Franc, Merlot '20	Waiheke Island, NZ	19	
Bilancia Syrah '21	Hawke's Bay, NZ	19	
Aranleon Solo, Bobal & Syrah '19	Valencia, SPN	18	
Sardon Tempranillo Grenache, 18	Castilla y León, SPN	21	

### SWEET + FORTIFIED WINE

Urlar 'Late Harvest' Riesling '20 (90ml)	Gladstone, NZ	19	
Alvear 'Solera' Pedro Ximenez 1927 (90ml)	Montilla, SPN	25	
NV Fonseca 'Tawny' Port	Oporto, PORT	18	
Taylor's Late Bottle Vintage '17	Oporto, PORT	20	



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