

## Room Service Menu

Sides	Welcome Rock Gardens vegetables	14	ŀ
Si	Duck fat potatoes	16	Ó
	Welcome Rock Gardens salad	12	2
Cheese	Meyer smoked gouda Origin: Waikato, NZ Cow	16	Ó
	Comté Fort Lucotte Origin: Comté, FR Cow (unpasteurised)	21	
	Mt Eliza Blue Monkey Origin: Katikati, NZ Cow	21	
	Over The Moon Camembert Origin: Putaruru, NZ Goat	25	5
	Served per 50g with grapes, dried fruit, auince paste, honeycomb and crackers		
Dessert	After Eight With kawakawa cheesecake, chocolate mint gel, textures of chocolate	21	
	Purple kumara pannacotta With sour elderflower gel, kumara puree, berry coulis, ginger meringue	18	}
	Apple and feijoa doughnut With apple sorbet	18	}
	<b>NZ Kapiti Ice cream Pots</b> Vanilla OR Chocolate	6	



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Shoestring fries	12
Assorted Green Olives	12
Salted cashews	12
Margherita With tomato sauce, mozzarella, basil	25
<b>Vegetarian</b> With feta, spinach, red onion	28
Mushroom truffle With roasted mushrooms, truffle oil, blue cheese	30
Chicken BBQ With smoked chicken, bacon, smoked chipotle BBQ sauce	32
Royalburn Station beef With spicy Royalburn Station beef, cherry tomatoes, pickled onion	32
	Assorted Green Olives  Salted cashews  Margherita With tomato sauce, mozzarella, basil  Vegetarian With feta, spinach, red onion  Mushroom truffle With roasted mushrooms, truffle oil, blue cheese  Chicken BBQ With smoked chicken, bacon, smoked chipotle BBQ sauce  Royalburn Station beef With spicy Royalburn Station beef,

KamoKamo Tart With kamokamo squash, Brianza sheep's cheese, pickled walnuts	Entree 16	Main 32
Line caught Bluff fish With Smoked kina sauce, pickled pickled sea grapes	22	42
Royalburn Station lamb backstrap Roast carrot purée, kawakawa sauce	25	52
Lake Ohau Wagyu beef (Ask your server about cut) Served with Southland swede and pickled horopito a	26 Iry rub	52