

ROOM SERVICE MENU

D I N N E R 17:00 – 21:30

Please Dial 7105 to place your order.

Please leave your tray outside your room for collection

TO START OR SHARE

CHEESY GARLIC BAGUETTE \$11.50
Balsamic glaze

SOUP OF THE DAY \$15.50
Served with charred sourdough and parsley
garlic butter

FALAFEL \$18.00
Roasted cauliflower and green leaf salad served
with beetroot hummus, toasted almonds

CRISPY PORK BITES \$21.50
Served with petit salad and sweet chili &
caramelized onion relish

LOADED POTATO WEDGES \$16.50
Melted cheese sour cream and sweet chili
Add Bacon \$5.00

SALT & PEPPER SQUID \$19.50
Petit salad and chipotle mayonnaise and lemon

GRILLED MUSSELS \$19.50
Grilled Lemon, garlic and parmesan crumbed
mussels served with tomato and orange salsa

MAINS

CAESAR CHICKEN SALAD \$24.00
Baby cos lettuce, crispy bacon, smoked chicken,
parmesan, semi poached egg in tangy Caesar
dressing

AMERICAN CHEESE BURGER \$26.50
Toasted brioche bun, beef Pattie, melted cheese,
lettuce, tomato, pickle served with fries, aioli
and tomato sauce
Add Fried Egg or Crispy Bacon \$5.00

THAI CHICKEN CURRY \$29.50
Thai style chicken curry served with steamed Jasmin
rice and Asian slaw

PRAWN FETTUCCINE \$37.50
Sautéed prawns, caramelized onion and
fettuccine pasta, in a creamy parmesan sauce

TWICE COOKED PORK BELLY \$39.00
Served with creamy apple slaw, buttered spuds and
Texas style bbq sauce

GRILLED ATLANTIC SALMON \$39.50
Garlic and herb crushed potatoes, sautéed
green beans salsa Fresca and saffron oil

STEAK À CHEVAL \$39.50
Steak with fried egg served with fries and
mushroom sauce

SIDES

Golden crunchy fries \$11.50

Seasonal Green salad \$8.50

Steamed seasonal vegetables \$8.50

DESSERT

CHEFS ICE CREAM SELECTION \$18.50
Served with chocolate sauce and toasted hazelnut

WARMED CHOCOLATE FUDGE BROWNIE
\$18.50
Crème anglaise, vanilla bean ice cream

CARAMEL AND COCONUT SLICE \$18.50
Crunchy caramel base served with red plum
puree and boysenberry ripple ice cream

WARMED STEAMED PUDDING \$18.50
Served with butterscotch sauce, custard
and vanilla ice cream

Whilst we endeavour to meet all dietary requirements we
cannot guarantee that our dishes are free from traces of any
allergens.

ARAWA PARK HOTEL

R O T O R U A