

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 \$13.50
Basil Pesto

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

WILD MUSHROOM ARANCINI \$18.00
Green leaf salad served with blue cheese aioli, toasted almonds

CRISPY PORK BITES \$21.50
Served with petit salad, sriracha mayo & caramelized onion relish

LOADED POTATO WEDGES \$19.50
Melted cheese, crispy bacon, sour cream and sweet chilli

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

SEAFOOD CHOWDER \$19.50
Charred sour dough, parsley garlic butter

MAINS

CAESAR CHICKEN SALAD \$26.00
Baby cos lettuce, crispy bacon, smoked chicken, parmesan, semi poached egg in tangy Caesar dressing

AMERICAN CHEESE BURGER \$29.50
Toasted brioche bun, grilled bacon melted cheese, lettuce, tomato, relish, served with golden crunchy fries

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

PRAWN FETTUCCINE ALFREDO \$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 \$41.50
Potato gratin, seasonal vegetables, sweet tomato relish and balsamic glaze

STEAK & PRAWNS SURF & TURF \$41.50
Grilled sirloin steak, crumbed prawns, served with pommes waffle and mushroom sauce

SLOW COOKED LAMB SHOULDER \$41.50
Garlic bread, Chickpea, Cucumber & Feta salad, Beetroot hummus & Almonds

SIDES

Golden crunchy fries \$12.50

Seasonal Green salad \$9.50

Steamed seasonal vegetables \$9.50

Fried eggs x2 \$7.50

DESSERT

CHEFS ICE CREAM SELECTION \$19.50
Served with chocolate sauce and toasted hazelnut

WARMED CHOCOLATE FUDGE BROWNIE \$19.50
Crème anglaise, vanilla bean ice cream

MANGO & COCONUT PANNACOTTA \$19.50
Brandy snaps & Ginger crumbled

WARMED STEAMED PUDDING \$19.50
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

MINI BAR BEVERAGE LIST

Sparkling Wine

Brancott Reserve Brut Cuvee 200ml	Marlborough	\$12
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White Wine

Montana Festive Chardonnay	Hawke's Bay	\$12	\$50
Montana Festive Sauvignon Blanc	Hawke's Bay	\$12	\$50
Montana Pinot Gris	Hawke's Bay	\$12	\$50

Red Wine

Montana Festive Pinot Noir	Hawke's Bay	\$12	\$50
Montana Festive Cabernet Sauvignon	Hawke's Bay	\$12	\$50
Oyseterbay Merlot	Hawke's Bay	\$14	\$55

Beer Selection

Export Gold	\$10
Corona	\$12
Heineken Light	\$10
Heineken	\$12

RTD & Non Alcoholic Beverages

Monteith's Crushed Apple Cider	\$12
Soft Drinks (Coke, Coke no sugar, Fanta & Sprite)	\$5
Juice (Orange & Apple)	\$5
Ginger Beer	\$7