

IN ROOM WINTER DINING MENU

A little something
to keep you going.

ROOM SERVICE

Breakfast | Served between 6:30 AM - 10:30 AM

BREAKFAST

QT BREAKFAST (GFO, V)	27
Eggs to your liking, pork sausages, potatoes, mushrooms, baked beans, bacon & tomato	
PANCAKES (V)	24
Chocolate mousse, berry & apple compote, maple syrup, toasted almonds, bananas	
EGGS BENNY (GF, V)	25
Ciabatta, spinach, hollandaise, poached egg, and choose from; Bacon, ham, roasted mushroom or salmon	
3 EGG OMELETTE (GF, V)	20
Spinach, halloumi, mushroom, tomato, ciabatta and salad	
Full Flare Buffet (GF, V)	38
Why choose one dish when you can enjoy everything the Crowne Plaza Queenstown buffet has to offer (Barista coffee included)	

SNACKS

Lemon Olives (V, DF, GF)	12
Warm Cheesy Focaccia, Olive Oil (V)	12 Half 20 Full
Honey Baked Double Cream Brie, Crostinis (V)	15
Panko Cauliflower, Chunky Salsa, Paprika Aioli (V, DF)	15

PIZZAS

Deep Dish 22cm - Our pizza kitchen operates independently - pizzas will come out as they are ready

GOD FATHER	25
Pepperoni, cheese	
FUGAZZETTA	25
Chorizo, onion, garlic, cheese	
MEAT LOVER	29
Bacon, beef steak slices, cheese, BBQ sauce	
KAI MOANA	35
Salmon, prawn, capers, cheese, sour cream	
KIWI AS	29
Brie, chicken, cranberry sauce	
HEALTHY BEE (V)	30
Halloumi, mushrooms, spinach, cheese, pesto	

ENTREE'S

Caesar Salad, Grilled Chicken, Crostini, Egg, Bacon, Traditional Dressing, Parmesan (GFO)	27
Fried Halloumi Sticks, Beetroot Hummus, Tonkatsu, Plum & Seaweed Furikake (V, DF)	24
Karaage Chicken, Gochujang BBQ, Japanese Ranch, Bacon Bits (GFO)	24
Soup Of The Day, Cheesy Focaccia (GFO)	18

MAINS

Creamy Peri Peri Fish & Prawns, Rice, Capsicum Salsa, Grilled Lemon (GF)	42
Pumpkin & Ricotta Ravioloni, Mushrooms, Silverbeet, Pumpkin Seeds And Cream (V)	36
300 G Angus Beef Rib Eye, Chimichurri Sour Cream (GF)	42
Peruvian Rotisserie Half Chicken, Chunky Salsa, Paprika Aioli (GF, DF)	32
Ranger Burger, Beef Steaks, Smoked Cheese, Tomato Relish, Cos Lettuce, Tomato Aioli	29

SIDES \$14 each

- Hash potato, crispy onion, gravy (V)
- Mushroom & silver beets gratin (V)
- Skin on fries, parmesan, tomato sauce (V)
- Maple and sumac carrots, harissa, feta, pepita seeds (V, GF)

DESSERT

Danish Bread Pudding, White Chocolate Crème Anglaise, Berry Compote, Vanilla Ice Cream (V)	16
Crème Brulee, Vanilla Chantilly, Berries, Five Spice Pineapple (V)	16
Lava Cake, Mango Sorbet, Chocolate Mousse, Walnuts (V)	16

OVERNIGHT

PIES

BUTTER CHICKEN PIE Fries, tomato sauce	25
STEAK AND CHEESE PIE Fries, tomato sauce	25
SPINACH AND FETA ROLL (V) Fries, tomato sauce	25

PIZZAS

GOD FATHER Pepperoni, cheese	25
KIWI AS Brie, chicken, cheese, cranberry sauce	29
HEALTHY BEE (V) Halloumi, chunky salsa, mushrooms, spinach, cheese	30
FRIES Parmesan, Tomato sauce	12

DRINKS

COFFEE BY VITTORIA

Short Black	4.5
Long Black	5
Mochaccino	6
Flat White	6
Latte	6
Cappuccino	6
Hot Chocolate	6

TEA

English Breakfast	5
Earl Grey	5
Peppermint	5
Darjeeling	5
Chamomile	5
Green	5
Lemon and ginger	5

NON-ALCOHOLIC

Juices	6
Soft Drinks	7
Tonic Water	7
Soda Water	7

BEERS

Our restaurant team can advise you of the current selection of tap and bottled beers

WINE

Please ask our restaurant team for the current selection of local and international wines

COCKTAILS & SPIRITS

Our cocktail list changes seasonally. Please ask our team for the current selection and spirit list

