



Room Service

CROWNE PLAZA®

— BY IHG —

Queenstown

Breakfast

Available between 6:30 am – 10:30 am

QUEENSTOWN BREAKFAST	\$27
Eggs made to your liking, pork sausages, potatoes, mushrooms, baked beans, bacon, roasted tomato GFO	
PANCAKES	\$24
Chocolate mousse, berry & apple compote, maple syrup, toasted almonds, banana V	
EGGS BENNY	\$25
Ciabatta, spinach, hollandaise, poached eggs, served with your choice of bacon, ham, halloumi, or salmon V GF	
3 EGG OMELETTE	\$24
Mushroom, spinach, halloumi, tomato, ciabatta & salad V GFO	
EXPRESS BREAKFAST	\$18
Toasts & spreads, croissants, coffee or tea selection V	

All Day Menu

Available between 12.00 pm – 9:30 pm

Smaller Plates

SEASONAL BRUSCHETTA	\$22
Buffalo mozzarella, asparagus, heirloom tomatoes, pesto, balsamic glaze V	
BUTTERMILK FRIED CHICKEN	\$24
Mānuka honey BBQ glaze, herbed yoghurt emulsion GFO	
FOCACCIA & DIPS	\$22
Hummus, truffle mascarpone cheese & EVOO V	
CREAMY PERI-PERI PRAWNS	\$24
Toasted ciabatta GFO	
SALT & PEPPER SQUID	\$19
House-made NZ Kaitaia chilli mayo DF	
CRISPY CAULIFLOWER WINGS	\$22
Baba ganoush, smoked paprika aioli, radish V DF	
SOUP OF THE DAY	\$16
Parmesan & crispy onion topping, toasted garlic bread V GFO	

All Day Menu

Available between 12.00 pm – 9:30 pm

Larger Plates

GRILLED TUNA STEAK WITH ROMESCO	\$46
Avocado purée, asparagus, paprika aioli, grilled lemon DFO GF	
CRISPY PORK BELLY	\$40
Smoky cauliflower purée, roasted pineapple, purple roots, maple gravy DFO GF	
CLASSIC CHICKEN CAESAR SALAD	\$27
Soft-boiled egg, bacon, croutons, shaved parmesan GFO	

Sides

SEASONAL SALAD	\$14
Grilled New Zealand grapes, leafy greens, candied nuts, halloumi, heirloom tomatoes, maple vinaigrette V GF DFO	
SKIN-ON FRIES	\$14
Parmesan, tomato sauce V DFO	
GREEN BEANS, SPINACH & GAI LAN	\$14
Mānuka honey soy glaze, sesame seeds V GF DF	

Pizza

MEDITERRANEAN	\$27
Prosciutto, rocket, Manchego cheese, cherry tomatoes, pizza sauce	
THE HEALTHY BEE	\$27
Halloumi, tomato, basil pesto, mozzarella, pizza sauce V	
THE GODFATHER	\$25
Pepperoni, mozzarella, pizza sauce	
HAWAIIAN CLASSIC	\$25
Ham, pineapple, bacon bits, cheese, pizza sauce	
MEAT LOVER	\$25
NZ beef strips, bacon, cheese, smoky BBQ & pizza sauce	
MARGHERITA	\$25
Buffalo mozzarella, tomato sauce, basil, pizza sauce V	

Desserts

COCONUT & VANILLA PANNA COTTA	\$16
Mango coulis, passionfruit curd, golden kiwi, cocoa nibs, granola GF DFO	
CRÈME BRÛLÉE	\$16
Vanilla Chantilly cream, Otago berry compote, salted caramel GF	
CHOCOLATE LAVA CAKE	\$16
Hokey pokey ice cream, chocolate mousse, candied walnuts, fresh strawberries	

V - Vegetarian

VGN - Vegan

GF - Gluten Free

DF - Dairy Free

H - Halal

Dinner Menu

Available between 5.30 pm – 9:30 pm

Smaller Plates

SEASONAL BRUSCHETTA	\$22
Buffalo mozzarella, asparagus, heirloom tomatoes, pesto, balsamic glaze V	
HIGH COUNTRY SALMON CRUDO	\$24
Avocado emulsion, rice puff, kiwi, pickled mustard, mustard microgreens GF DFO	
BUTTERMILK FRIED CHICKEN	\$24
Mānuka honey BBQ glaze, herbed yoghurt emulsion GFO	
FOCACCIA & DIPS	\$22
Hummus, truffle mascarpone cheese & EVOO V	
CREAMY PERI-PERI PRAWNS	\$24
Toasted ciabatta GFO	
SALT & PEPPER SQUID	\$19
House-made NZ Kaitia chilli mayo DF	
CRISPY CAULIFLOWER WINGS	\$22
Baba ganoush, smoked paprika aioli, radish V DF	
NZ GREEN-LIPPED MUSSELS	\$24
Coconut broth, ciabatta GFO DF	
SOUP OF THE DAY	\$16
Parmesan & crispy onion topping, toasted garlic bread V DFO	

Larger Plates

300G ANGUS RIBEYE	\$50
Duck fat Peruperu potatoes, charred courgettes, jus, béarnaise sauce GF DFO	
GRILLED TUNA STEAK WITH ROMESCO	\$46
Avocado purée, asparagus, paprika aioli, grilled lemon GF DFO	
COCOA NIB & CHIPOTLE RUBBED FIORDLAND VENISON	\$44
Blackened carrots, strawberry salsa, goat's feta cheese, chocolate jus GF	
CRISPY PORK BELLY	\$40
Smoky cauliflower purée, roasted pineapple, purple roots, maple gravy GF DFO	
CRISPY POLENTA & EGGPLANT CAKE	\$35
Courgettes, heirloom tomatoes, rocket, whipped ricotta GF V	
CLASSIC CHICKEN CAESAR SALAD	\$27
Soft-boiled egg, bacon, croutons, shaved parmesan GFO	

Dinner Menu

Available between 5.30 pm – 9:30 pm

Seasonal Signature

STAG VALLEY LAMB BACKSTRAP \$44

Ricotta, smoked eggplant purée, pickled grapes & radishes, dukkah GF | DFO

From the heart of Southland, Stag Valley lamb is celebrated for its exceptional quality. The backstrap offers supreme tenderness and a deep, natural flavour. A true expression of New Zealand's world-class lamb heritage.

Sides

SEASONAL SALAD \$14

Grilled New Zealand grapes, leafy greens, candied nuts, halloumi, heirloom tomatoes, maple vinaigrette V | GF | DFO

SKIN-ON FRIES \$14

Parmesan, tomato sauce V | DFO

GREEN BEANS, SPINACH & GAI LAN \$14

Mānuka honey soy glaze, sesame seeds V | GF | DF

CHARRED CAULIFLOWER & BROCCOLI \$14

Goat's feta, maple, dukkah V | GF

Pizza

MEDITERRANEAN \$27

Prosciutto, rocket, Manchego cheese, cherry tomatoes, pizza sauce

THE HEALTHY BEE \$27

Halloumi, tomato, basil pesto, mozzarella, pizza sauce V

THE GODFATHER \$25

Pepperoni, mozzarella, pizza sauce

HAWAIIAN CLASSIC \$25

Ham, pineapple, bacon bits, cheese, pizza sauce

MEAT LOVER \$25

NZ beef strips, bacon, cheese, smoky BBQ & pizza sauce

MARGHERITA \$25

Buffalo mozzarella, tomato sauce, basil, pizza sauce V

Desserts

COCONUT & VANILLA PANNA COTTA \$16

Mango coulis, passionfruit curd, golden kiwi, cocoa nibs, granola GF | DFO

CRÈME BRÛLÉE \$16

Vanilla Chantilly cream, Otago berry compote, salted caramel GF

CHOCOLATE LAVA CAKE \$16

Hokey pokey ice cream, chocolate mousse, candied walnuts, fresh strawberries

V - Vegetarian

VGN - Vegan

GF - Gluten Free

DF - Dairy Free

H - Halal

Overnight Menu

Available between 5.30 pm – 9:30 pm

Pies All served with skin-on fries & tomato sauce

BUTTER CHICKEN PIE	\$25
STEAK & CHEESE PIE	\$25
SPINACH & FETA ROLL	\$25
BACON & EGG PANINI	\$25

Pizza

THE HEALTHY BEE	\$27
Halloumi, tomato, basil pesto, mozzarella, pizza sauce V	
THE GODFATHER	\$25
Pepperoni, mozzarella, pizza sauce	
MARGHERITA	\$25
Buffalo mozzarella, tomato sauce, basil, pizza sauce V	
SKIN-ON FRIES V	\$14

Beverages

Non-Alcohol Beverages

COFFEE		TEA			
Espresso	\$5	English Breakfast	\$5	Juices	\$6
Long Black	\$5	Earl Grey	\$5	Soft Drinks	\$7
Mochaccino	\$6	Peppermint	\$6	Tonic Water	\$7
Flat White	\$6	Darjeeling	\$6	Soda Water	\$7
Latte	\$6	Chamomile	\$6		
Cappuccino	\$6	Green Tea	\$6		
Hot Chocolate	\$6	Lemon and Ginger	\$6		

Beverages Menu

Alcohol Beverages

BUBBLES



Gibbston Valley NV Methode Traditionnelle, Central Otago	16	90
Amisfield Brut, Central Otago	24	100
Cloudy Bay Pelorus Sparkling Rosé, Marlborough		90
Veuve Clicquot Brut Yellow Label, Champagne		180

SAUVIGNON BLANC

Mt Difficulty 'Roaring Meg', Central Otago	13	65
Gibbston Valley GV Collection, Central Otago	16	60
Kinross Matapari Vineyard Fume Sauvignon Blanc, Central Otago		70

CHARDONNAY

Mt Difficulty 'Roaring Meg', Central Otago	13	65
Domaine Thomson 'Left Bank' Central Otago	16	75
Gibbston Valley 'China Terrace', Central Otago		85
Akarua, Central Otago		85
Kinross 'The Prospector' Home Vineyard, Central Otago		95

ROSÉ

Mt Difficulty 'Roaring Meg', Central Otago	13	65
AIX, Coteaux d'Aix en Provence	16	70
Domaine Thomson, Central Otago		75
Gibbston Valley GV Collection, Central Otago		70
Kinross 'Luminaire', Central Otago		70
Amisfield, Central Otago		85

OTHER WHITES

Gibbston Valley GV Collection Pinot Gris, Central Otago	13	60
Mt Difficulty 'Roaring Meg' Riesling, Central Otago	13	60
Akarua Riesling, Central Otago		65
Amisfield Lowburn Terrace Riesling, Central Otago		85
Amisfield Chenin Blanc, Central Otago		105

DESSERT WINE



2018 GV Collection Late Harvest, Central Otago	19	65
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PINOT NOIR

Mt Difficulty 'Roaring Meg', Central Otago	13	60
Kinross 'Storm Cloud', Central Otago	16	70
Domaine Thomson 'Surveyor Thomson', Central Otago	20	90
Gibbston Valley GV Collection, Central Otago		85
Domaine Thomson 'Rows 1-37', Central Otago		150
Cox Wines Pinot Noir, Central Otago		150
Amisfield Breakneck Reserve, Central Otago		170
Amisfield RKV Reserve, Central Otago		320

SYRAH

Huntaway Syrah, Hawke's Bay	13	60
Te Mata Estate Syrah, Hawke's Bay		65
Henschke Seven Shiraz Grenache, Barossa Valley		95
Te Mata Estate 'Bullnose' Syrah, Hawke's Bay		160

OTHER REDS & BLENDS

Te Mata Estate Gamay Noir, Hawke's Bay	13	60
Huntaway Merlot Cabernet, Hawke's Bay	16	65
Bogle Zinfandel, California	18	90
Santa Ana Malbec, Cuyo		80
Akarua Chateau Clarke, Bordeaux		140

MAGNUMS

Kinross 'Luminaire' Pinot Noir Rosé, Central Otago	130
Domaine Thomson 'Surveyor Thomson' Pinot Noir, Central Otago	170

VODKA



Smirnoff	14
Grey Goose	14
Scapegrace	16
Cardrona Single Malt	18

GIN

Bombay Sapphire	14
Tanqueray	14
Scapegrace	14
Hendricks	16
The Source - Pure Cardrona Gin	16
The Source - Cardrona Barrel Aged Gin	16
Single Cask	

TEQUILA

José Especial Silver	14
1800 Reposado	14

RUM

Bacardi	14
Captain Morgan Dark	14
Kraken Black Spiced	16

BOURBON

Jim Beam	14
Jack Daniel's	14
Woodford Reserve	16

COGNAC

Hennessy VSOP	16
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WHISKEY

Johnnie Walker Red	14
Canadian Club	14
Oban 14yo Malt	20
Glenfiddich 18yo Small Batch Single Malt	25
Cardrona American Barrel Single Cask	28

BEERS & CIDER



Speight's Summit Alcohol Free	11
Speight's Master Brewers Mid Ale (2.5%)	11
Speight's Master Brewers Gold Medal Ale	11
Panhead Stock Supercharger APA	11
Emerson's Orange Roughy Hazy	11
Panhead Stock Blacktop Oat Stout	11
Mac's Cloudy Apple Cider	11
Heineken	14
Asahi	14
Corona	14

BEERS ON TAP

Speight's Summit Ultra	12
Emerson's Pilsner	12

SIGNATURE COCKTAILS 19

threeSixty Margarita:
Passionfruit pulp, tequila, cointreau, lime

Lake Wakatipu:
Gin, midori, malibu, cream

Milford Sound:
Baileys, kahlua, cream, butterscotch schnapps, creme de cacao

The Remarkables:
Vodka, lychee liqueur, lime, simple syrup, cranberry juice

CLASSIC COCKTAILS 19

Classic Margarita
Aperol Spritz
EspressoMartini
Negroni
Old Fashioned
Cosmopolitan
Pina Colada
Martini
Amaretto Sour
Daiquiri – Strawberry or Passionfruit