



Room Service

CROWNE PLAZA®

— BY IHG —

Queenstown

Breakfast

Available between 6:30 am – 10:30 am

CONTINENTAL BUFFET	\$28
Freshly baked sourdoughs & pastries, local cheeses, charcuterie, fresh fruit, natural yoghurt spreads, jams and preserves, juice of the day and Vittoria filter coffee or tea selection	
QUEENSTOWN BREAKFAST	\$30
Eggs made to your liking, pork sausages, potatoes, hashbrowns, mushrooms, baked beans, bacon, grilled tomato	
BELGIAN WAFFLES	\$26
Chocolate mousse, Otago berry & apple compote, maple syrup, toasted almonds, banana V	
EGGS BENNY	\$27
Ciabatta, spinach, hollandaise, poached eggs, served with your choice of bacon, ham, halloumi, or salmon V	
REMARKABLE HASHBROWNS	\$26
Crispy hash, smashed cauliflower, fried eggs, paprika aioli, dukkah, V	
FULL FLARE BUFFET	\$42
Includes all continental, hot buffet, barista coffee options	

All Day Menu

Available between 12.00 pm – 10 pm

Starters

WARM OLIVES & ARTICHOKEs	\$10
V	
FOCACCIA & DIPS	\$16
V	
BAKED LAKE PUKAKI BRIE	\$18
Quince paste, honey and bread, V	

V - Vegetarian

While every effort is made to accommodate dietary requirements, our kitchen is not allergen-free. Please inform our team of any dietary needs, and we will do our best to accommodate them.

Small Plates

WINTER BRUSCHETTA	\$24
Buffalo mozzarella, pepperonata, olive crumbs, balsamic glaze	
ZA'ATAR FRIED CHICKEN	\$24
Mānuka honey glaze, fermented Kaitaia chilli yoghurt, paprika aioli	
CRISPY CAULIFLOWER	\$24
Eggplant baba ghanoush, dukkah, pomegranate dressing	

Signature Mains

BEER BATTERED FISH & CHIPS	\$42
Fish of the day, gribiche sauce, house slaw, lemon	
CRISPY PORK BELLY	\$44
Smoky cauliflower purée, radishes, winter roots, maple gravy	
CAESAR SALAD	\$36
Grilled chicken breast, cos lettuce, bacon, parmesan, croutons, boiled eggs and bacon	
SMOKY EGGPLANT	\$39
Fried egg, capsicum cream, labneh, olives and steamed rice	

From The Pan & Grill

Choose one side and one sauce

300G ANGUS RIB EYE	\$58
HIGH COUNTRY SALMON	\$48
FREE RANGE CHICKEN BREAST	\$46

Sauce

Maple Gravy
Pinot Noir Jus
Bernaise
Mushroom Gravy

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Sides

WINTER MESCLUN SALAD	\$16
Kawarau blue cheese, fennel, madarin, candied seeds, maple vinaigrette	
ROASTED CAULIFLOWER & KUMARA GRATIN	\$16
Mornay, triple brie	
MAKIKIHI FRIES	\$16
Truffle mayonnaise	
ZUCCHINI AND BRUSSELS SPROUTS	\$16
Whipped tofu cream, candied walnuts, pomegranate glaze	

Seasonal Dish

CARDRONA VALLEY MERINO LAMB SHANK	\$50
Slow braised, winter greens, mash potato, gravy	
From the alpine farms of the Cardrona Valley, this merino lamb celebrates the rich pastoral heritage of Otago	

Pizza

THE GOATHER	\$28
Pepperoni, mozzarella and pizza sauce	
MARGHERITA	\$28
Buffalo mozzarella, tomato sauce, basil, pizza sauce	
BUTTER CHUCK	\$28
Buttery Indian chicken, feta and greens	
HEALTHY BEE	\$28
Halloumi, cherry tomato, courgette, honey and mozzarella	

Desserts

QT PAVLOVA	\$16
Mango coulis, passionfruit curd, kiwi, boysenberry sorbet	
72% LAVA CHOCOLATE CAKE	\$16
Chocolate mousse, spiced pineapple, mixed nuts, hokey pokey	
DANISH BUTTER PUDDING	\$16
Otago berry compote, white chocolate anglaise, vanilla bean ice cream	

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Overnight Menu

Available between 10.00pm – 6.00 am

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 Halloumi, tomato, basil pesto, mozzarella, pizza sauce V	\$28
THE GOATHER Pepperoni, mozzarella, pizza sauce	\$28
MARGHERITA Buffalo mozzarella, tomato sauce, basil, pizza sauce V	\$28
BUTTER CHUCK Buttery Indian chicken, feta, greens	\$28
FRIES Tomato sauce	\$16

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Beverages Menu

Alcohol Beverages

CLASSIC COCKTAILS

Classic Margarita	20
Aperol Spritz	20
Espresso Martini	20
Negroni	20
Dry Martini	20
Amaretto Sour	20

SIGNATURE COCKTAILS

threeSixty Margarita passionfruit pulp, tequila, Cointreau, lime juice	20
Milford Sound Baileys, Kahlua, cream, butterscotch schnapps, creme de cacao	20
The Remarkables Vodka, lychee liqueur, lime juice, simple syrup, cranberry juice	20

VODKA

Smirnoff	14
Grey Goose	14
Cardrona Single Malt	18

GIN

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

TEQUILA

Jose 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
Woord Reserve	16

COGNAC

Hennessy	16
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WHISKEY

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

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
Mac's Cloudy Apple Cider	11
Heineken	14
Asahi	14
Corona	14

BEERS ON TAP

Speight's Summit Ultra	12
Emerson's Pilsner	12

Beverages Menu

Alcohol Beverages

BUBBLES

G | B

Gibbston Valley NV Méthode Traditionnelle, Central Otago	18 95
Amisfield Brut, Central Otago	22 100
Veuve Clicquot Brut Yellow Label, Champagne	180

SAUVIGNON BLANC

Gibbston Valley GV Collection, Central Otago	16 70
Kinross Matapari Vineyard Fumé Sauvignon Blanc, Central Otago	75

CHARDONNAY

Domaine Thomson 'Left Bank', Central Otago	15 65
Gibbston Valley 'China Terrace', Central Otago	16 80

ROSÉ

Domaine Thomson, Central Otago	18 75
Gibbston Valley GV Collection, Central Otago	16 70

OTHER WHITES

Gibbston Valley GV Collection Pinot Gris, Central Otago	15 65
Amisfield Lowbum Terrace Riesling, Central Otago	18 85
Amisfield Chenin Blanc, Central Otago	105

SYRAH

G | B

Huntaway Syrah, Hawke's Bay	15 60
Te Mata Estate Syrah, Hawke's Bay	65
Te Mata Estate 'Bullnose' Syrah, Hawke's Bay	160

PINOT NOIR

Kinross 'Storm Cloud', Central Otago	16 70
Domaine Thomson 'Surveyor Thomson', Central Otago	20 90
Gibbston Valley GV Collection, Central Otago	16 80

OTHER REDS & BLENDS

Te Mata Estate Gamay Noir, Hawke's Bay	15 60
Huntaway Merlot Cabernet, Hawke's Bay	16 65

DESSERT WINE

Gibbston Valley Late Harvest, Central Otago	19 65
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Non-Alcoholic Beverages

COFFEE

Espresso	\$5
Long Black	\$5
Mochaccino	\$6
Flat White	\$6
Latte	\$6
Cappuccino	\$6
Hot Chocolate	\$6
Piccolo	\$6
Macchiato	\$6

TEA

English Breakfast	\$5
Earl Grey	\$5
Peppermint with Ceylon Cinnamon	\$5
Chamomile	\$5
Jasmine Green	\$5
Berry Sensation	\$5

Juices	\$6
Soft Drinks	\$7
Tonic Water	\$7
Soda Water	\$7