



# Room Service

CROWNE PLAZA®

— BY IHG —

Queenstown

Please be advised that a \$5 service charge applies to all room service orders

## *Breakfast*

*Available between 6:30 am – 10:30 am*

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<b>CONTINENTAL BUFFET</b>	\$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	
<b>QUEENSTOWN BREAKFAST</b>	\$30
Eggs made to your liking, pork sausages, potatoes, hashbrowns, mushrooms, baked beans, bacon, grilled tomato	
<b>BELGIAN WAFFLES</b>	\$26
Chocolate mousse, Otago berry & apple compote, maple syrup, toasted almonds, banana V	
<b>EGGS BENNY</b>	\$27
Ciabatta, spinach, hollandaise, poached eggs, served with your choice of bacon, ham, halloumi, or salmon V	
<b>REMARKABLE HASHBROWNS</b>	\$26
Crispy hash, smashed cauliflower, fried eggs, paprika aioli, dukkah, V	
<b>FULL FLARE BUFFET</b>	\$42
Includes all continental, hot buffet, barista coffee options	

## *All Day Menu*

*Available between 12.00 pm – 9.00pm*

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### Starters

<b>WARM OLIVES &amp; ARTICHOKEs</b>	\$10
V	
<b>FOCACCIA &amp; DIPS</b>	\$16
V	
<b>BAKED LAKE PUKAKI BRIE</b>	\$18
Quince paste, honey, 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

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

## Signature Mains

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

## From The Pan & Grill

Choose one side and one sauce

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

Sauce

Maple Gravy  
Pinot Noir Jus  
Béarnaise  
Mushroom Gravy

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## Sides

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

## Seasonal Dish

<b>CARDRONA VALLEY MERINO LAMB SHANK</b>	\$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

<b>THE GODFATHER</b>	\$28
Pepperoni, mozzarella, pizza sauce	
<b>MARGHERITA</b>	\$28
Buffalo mozzarella, tomato sauce, basil, pizza sauce V	
<b>BUTTER CHUCK</b>	\$28
Buttery Indian chicken, feta, greens	
<b>HEALTHY BEE</b>	\$28
Halloumi, cherry tomato, courgette, honey, mozzarella V	

## Desserts

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

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# Overnight Menu

Available between 10.00pm – 6.00 am

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## Pies All served with skin-on fries & tomato sauce

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

## Pizza

THE HEALTHY BEE Halloumi, tomato, basil pesto, mozzarella, pizza sauce V	\$28
THE GODFATHER 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 V	\$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

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### 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 RED & BLEND

Huntaway Merlot Cabernet, Hawke's Bay	16   65
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### DESSERT WINE

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

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### 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