



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 – 12:00pm

CONTINENTAL BUFFET 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	\$28
QUEENSTOWN BREAKFAST Eggs made to your liking, pork sausages, potatoes, hashbrowns, mushrooms, baked beans, bacon, grilled tomato	\$30
BELGIAN WAFFLES Chocolate mousse, Otago berry & apple compote, maple syrup, toasted almonds, banana V	\$26
EGGS BENNY Ciabatta, spinach, hollandaise, poached eggs, served with your choice of bacon, ham, halloumi, or salmon V	\$27
REMARKABLE HASHBROWNS Crispy hash, smashed cauliflower, fried eggs, paprika aioli, dukkah, V	\$26
FULL FLARE BUFFET Includes all continental, hot buffet, barista coffee options	\$42

All Day Menu

Available between 12.00 pm – 9.00pm

Starters

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

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 V	
ZA'ATAR FRIED CHICKEN	\$24
Mānuka honey glaze, fermented Kaitaia chilli yoghurt, paprika aioli	
CRISPY CAULIFLOWER	\$24
Eggplant baba ghanoush, dukkah, pomegranate dressing V	

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, bacon	
SMOKY EGGPLANT	\$39
Fried egg, capsicum cream, labneh, olives, steamed rice V	

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
Béarnaise
Mushroom Gravy

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Sides

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

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

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 9:00pm – 6.30 am

Pies

BUTTER CHICKEN PIE (served with tomato sauce)	\$18
STEAK & CHEESE PIE (served with tomato sauce)	\$18
SPINACH & FETA ROLL V (served with tomato sauce)	\$15
BACON & EGG PANINI	\$20

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

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

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
Woood 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 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

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