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 – 12:00 pm

DANISH PASTRY BUTTER PUDDING (V) 30
Danish pudding, rhubarb & apple compote, vanilla whipped custard, toasted almonds & rhubarb gel

ALPINE BENNIES 27
Crispy hash potatoes, poached eggs, house hollandaise & crispy potato skins, with your choice of bacon, cold-smoked salmon or halloumi

CAULIFLOWER REMARKABLE TOAST (V) 26
Toasted ciabatta, cauliflower-stem hummus, roasted cauliflower, scrambled tofu & dukkah

QUEENSTOWN BREAKFAST 26
Eggs made to your liking, pork sausages, potatoes, mushrooms, baked beans, bacon, roasted tomato, toasted bread

All Day Menu

Available between 12:00 pm – 9:30 pm

Starters

OLIVES & ARTICHOKES (V) 10
Marinated olives, artichokes, citrus, herbs

FOCACCIA & DIPS (V) 16
House focaccia, whipped ricotta, Catalan salbitxada

SPANISH CROQUETAS 22
Smoked trevally
or
Corn, mozzarella, spinach (V)

V: Vegetarian GF: Gluten-free

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 cater to them.

Small Plates

HIGH COUNTRY SALMON CRUDO 27
Avocado, kiwi, coconut-lime dressing, rice crisp

SEASONAL GARDEN BRUSCHETTA (V) 26
Buffalo mozzarella, asparagus, tomatada, basil pesto, balsamic glaze

HONEY FRIED CHICKEN 26
Mānuka honey glaze, fermented Kaitaia chilli yoghurt, aioli

CRISPY CAULIFLOWER (V) 24
Cauliflower purée, pickled cauliflower stems, pomegranate, lemon

CALAMARI FRITTI 25
Marinara sauce, aioli, lemon

Large Plates

TUNA STEAK 52
Baby heirloom carrots, cauliflower hummus purée, charred sweet corn, French persillade

CREAMY PERI PERI PRAWNS 42
Rice, mesclun and citrus salad, crusty bread

MEDITERRANEAN STYLE PORK CHOP 49
Peppers, tomatoes, cannellini beans, chorizo, charred slender broccoli, crackling, chimichurri

CAESAR SALAD 35
Cos lettuce, bacon, parmesan, GF croutons, boiled egg, grilled chicken breast

From The Pan & Grill

Choose one protein, one side and one sauce to create your plate

300G ANGUS RIB EYE 60

HIGH COUNTRY SALMON 52

FREE RANGE CHICKEN THIGHS 44

Sauce

Salsa Verde

Pinot Noir Jus

Béarnaise

Mushroom Gravy

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Sides

SEASONAL SALAD (V) 18
Leafy greens, mandarin, goat feta, corn, maple vinaigrette

BROCCOLINI & COURGETTES (V) 18
Muhammara, dukkah

HEIRLOOM TOMATOES (V) 18
Truffle mayonnaise

TWISTER CHIPS (V) 18
Truffle mayonnaise, tomato sauce

Seasonal Dish

CARDRONA VALLEY MERINO LAMB RUMP 59
Romesco, charred asparagus, confit purple kumara & peels, ricotta, Gamay Noir jus

Raised on the alpine pastures of Cardrona Valley, our merino lamb celebrates the landscape and pastoral heritage of Otago

Pizza

THE GODFATHER 28
Pepperoni, mozzarella, pizza sauce

MARGHERITA (V) 28
Buffalo mozzarella, cherry tomato, basil, pizza sauce

HEALTHY BEE (V) 28
Halloumi, cherry tomato, courgette, honey, mozzarella

Desserts

QUEENSTOWN PAVLOVA 18
Otago berries, passion fruit curd, kiwi, boysenberry sorbet

72% LAVA CHOCOLATE CAKE 18
Chocolate mousse, vanilla whipped custard, chocolate crunch, berry compote

MĀNUKA HONEY AND COCONUT PANNA COTTA 18
Mango coulis, spiced pineapple, cocoa nib granola, raspberry & dragon fruit gel

NZ CHEESE SELECTION 28
Camembert Lindis Pass – Whitestone
Blue Kikorangi - Kāpiti
Spanish Manchego - Yolo
Crackers, quince paste, honeycomb

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Overnight Menu

Available between 9:30 pm – 6:30 am

Pies, Panini & Rolls

STEAK & CHEESE PIE (served with tomato sauce) 18

BACON & EGG PANINI (served with tomato sauce) 15

SPINACH & FETA ROLL (V) (served with tomato sauce) 15

Pizza

HEALTHY BEE (V) 28
Halloumi, cherry tomato, courgette, honey, mozzarella

THE GODFATHER 28
Pepperoni, mozzarella, pizza sauce

Other

BUTTER CHICKEN 35
with steamed rice

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Beverages Menu

Alcoholic Beverages

CLASSIC COCKTAILS

Classic Margarita	21
Aperol Spritz	21
Espresso Martini	21
Negroni	21
Dry Martini	21
Amaretto Sour	21

SIGNATURE COCKTAILS

threeSixty Margarita passionfruit pulp, tequila, Cointreau, lime juice	24
Milford Sound Baileys, Kahlua, cream, butterscotch schnapps, creme de cacao	24
The Remarkables Vodka, lychee liqueur, lime juice, simple syrup, cranberry juice	24

VODKA

Smirnoff	14
Grey Goose	14
Cardrona Single Malt	18

GIN

Bombay Sapphire	14
Tanqueray	14
Hendrick's	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
Woodford Reserve	16

COGNAC

Hennessy	16

WHISKEY

Johnnie Walker Red Label	14
Canadian Club	14
Cardrona American Barrel Single Cask	30
Oban 14yo Malt	22
Glenfiddich 18yo Small Batch Single Malt	27

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	14
Emerson's Pilsner	14

Beverages Menu

Alcoholic Beverages

BUBBLES

	G	B
Gibbston Valley NV Méthode Traditionnelle, Central Otago	18	90
Amisfield Brut, Central Otago	22	120
Veuve Clicquot Brut Yellow Label, Champagne		190

SAUVIGNON BLANC

Gibbston Valley GV Collection, Central Otago	18	90
Kinross Matapari Vineyard Fumé Sauvignon Blanc, Central Otago		80

CHARDONNAY

Domaine Thomson 'Left Bank', Central Otago	18	90
Gibbston Valley 'China Terrace', Central Otago	18	90

ROSÉ

Domaine Thomson, Central Otago	18	90
Gibbston Valley GV Collection, Central Otago	18	90

OTHER WHITES

Gibbston Valley GV Collection Pinot Gris, Central Otago	16	80
Amisfield Chenin Blanc, Central Otago		105

SYRAH

	G	B
Huntaway Syrah, Hawke's Bay	16	70
Te Mata Estate Syrah, Hawke's Bay		75
Te Mata Estate 'Bullnose' Syrah Hawke's Bay		160

PINOT NOIR

Kinross 'Storm Cloud', Central Otago	18	90
Domaine Thomson 'Surveyor Thomson', Central Otago		90
Gibbston Valley GV Collection, Central Otago	18	90

OTHER RED & BLEND

Huntaway Merlot Cabernet, Hawke's Bay	70

RIESLING WINE

Gibbston Valley GV Collection, Central Otago	18	90
Amisfield Lowburn Terrace Riesling, Central Otago		90

Non-Alcoholic

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

SOFT DRINKS

Coca-Cola	7
Coca-Cola Zero	7
Sprite	7
Ginger Beer	7
Tonic Water	7
Soda Water	7
Ginger Ale	7
Red Bull	7

MOCKTAILS

Lychee Lychee 12
Lychee syrup, lemon juice, cranberry juice, Sprite

threeSixty Sunset 12
Orange juice, pineapple juice, grenadine syrup

Virgin Piña Colada 12
Coconut puree, pineapple juice, simple syrup

JUICE

Orange	6
Apple	6
Pineapple	6
Cranberry	6
Tomato	6

STILL & SPARKLING WATER

Voyage Still	7
Voyage Sparkling	7