

Room Service Menu



James Cook

**HOTEL GRAND
CHANCELLOR**

WELLINGTON





Breakfast

6.30am - 10.30am

Please dial #4 to order Room Service,
\$5 tray charge applies

Toast v, gf*	9	Porridge v, df*	16
Selection of sliced bread with spreads and preserves		Trim milk porridge, caramelised banana, blueberries, roasted sunflower seeds, brown sugar and cream	
Eggs on Toast gf*	15	Eggs Benedict gf*	20
Two free range eggs cooked to your liking: scrambled, poached, or fried, served on sourdough bread		Two free range poached eggs, bacon (or sautéed spinach), English muffin, chives and hollandaise sauce	
		- Replace bacon with smoked salmon	+3
Pancakes v	18	Chancellor Breakfast gf*	26
Banana & oat pancakes, seasonal fruit, maple syrup and whipped cream		Two free range eggs cooked to your liking, sausages, bacon, grilled tomato, mushrooms and a hash brown	

Golden Smoothie gf	9	Sides gf*	5 each
Turmeric, carrot, fresh ginger, pineapple, banana, lemon and almond milk		Streaky Bacon, Breakfast Sausage, Kumara Rosti, Hash Brown, Grilled Tomato, Sautéed Mushrooms, Sautéed Spinach	
		Barista Coffee	4.5
		Large size	
		Extra shot	+ 0.5
		Flavoured syrups	each
		Soy, Almond or Coconut milk	



Special Dietary

Vegetarian (v), Vegan (veg), Gluten-free (gf), Dairy-free (df), Option available (*)

Please advise your server of any allergies or dietary requirements



Dinner

5.30pm - 10pm

A beverage list is available on the TV

Bread

Garlic Chilli Corn Baguette v 10
Toasted baguette, garlic, and herbs

Bread and Dips v, df* 12
Char-grilled German rye, sourdough, focaccia, and daily dips

Starters

Soup of the Day 12
Please ask for today's specialty

Falafel v, gf 15/25
Smashed beetroot falafel, tahini yoghurt, cucumber salad and chilli oil

Gyoza 15
Free-range chicken & coriander gyoza with miso sauce and spring onion

Cured Salmon gf 18
Himalayan salt and hemp seed cured salmon, shaved seasonal vegetables, fresh mint, black & white garlic aioli and quinoa crisp

Mains

Risotto v, gf 21
Tomato risotto, baby spinach, plant-based meat balls and shaved parmesan

Broccoli veg, gf 25
Charred broccoli, black eyed pea ratatouille, oyster mushroom and balsamic reduction

Pork df 29
Fish sauce & maple syrup glazed pork belly, bok-choy, mushroom fried rice, kimchi relish and fried shallots

Black Angus Pure Steak Selection gf, df*
Horopito rub grilled steak of your choice, hand cut fries, baby rocket and merlot jus'

Sirloin Steak (210gms) 39

Streaky Bacon Wrapped Beef Fillet (180gms) 45

Burger v* 24
Grass-fed Angus beef patty, tomato, cos lettuce, smoked streaky bacon, gherkin, cheddar cheese, brioche bun and fries
- Vegetarian patty available

Chicken Massaman Curry df, gf* 28
Tender chicken pieces cooked in red coconut curry, lemongrass, potatoes, and green peas, served with coconut rice and roti

Catch of the Day gf 30
Market available pan-fried fish, roasted celeriac, young celery leaves, tomato chutney and saffron foam

Lamb gf 38
Grilled coastal lamb cutlets, Campari glazed carrots, pea puree, and lamb neck jus'

Sides 9 each
Garden Salad, French Fries, Steamed Vegetables, Risotto, Steamed Bok-choy

Desserts

Gelato v, gf 12
Stracciatella gelato and peanut butter chocolate bark

Mango Parfait gf 13
Malibu coconut sorbet and candied pineapple

Kapiti Cheese gf* 24
Selection of cheese, crackers, fresh grapes & quince jelly

Apple Crumble veg, gf 13
Served with oat milk ice cream

Passionfruit Mascarpone Mousse gf 13
Berry & rose fluid gel and yuzu lemon curd



All Day & Over Night

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Soup of the Day 12

Please ask for today's specialty

Toastie 16

Chilli jam, shaved ham, cheddar cheese, and
sourdough bread, served with pickled onion and fries

Kumara Salad v, gf 19

Roasted kumara, chickpeas, baby spinach, sunflower
seeds, cherry tomatoes and tahini dressing

Fish 'N' Chips 25

Beer battered fish fillets, garden salad, fries and
tartare sauce

Greek Pizza v 25

Cherry tomatoes, sliced red onion, black olives, baby
spinach, feta, mozzarella, oregano and balsamic
reduction

Chicken Massaman Curry df, gf* 28

Tender chicken pieces cooked in red coconut curry,
lemongrass, potatoes, and green peas, served with
coconut rice and roti

Sides 9 each

Garden Salad, French Fries, Potato Wedges,
Steamed Vegetables

Desserts

Gelato v, gf 12

Stracciatella gelato and peanut butter chocolate bark

Fresh Seasonal Sliced Fruit v, gf, df* 21

Served with whipped cream

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