

DINNER MENU

(available 5:00pm-9:00pm)

ENTREES

CHICKEN SALAD \$28

crispy chicken, bacon, croutons, garden leaf salad, soft boiled egg, house dressing

PORK BELLY \$24

cured pork belly, glazed w/ hoisin sauce, cucumber essence, julienne of fennel, radish and apple salad, yuzu citrus dressing

BEEF CARPACCIO \$28 GFO

served w/ beetroot, sourdough wafers, sunflower shoots, truffle dressing

SALMON \$30 GFO

smoked salmon, avocado puree, leafy greens, cherry tomato, tortilla crisps

MAINS

MQT CHOWDER \$34 GFO

mixed seafood, garlic parsley cream sauce, white wine, garlic bread

VENISON \$48 GF

fillets served medium rare, green peppercorn sauce, spinach mash, crispy rice paper.

LAMB \$48 GF

grilled lamb loin, kumara, kale, red wine jus, micro herb garnish

GNOCCHI \$32 V

pea, parmesan cheese and spinach sauce, goat's cheese, lemon zest, olive oil

FISH \$42 GF

grilled monk fish, parsley potatoes, tomato confetti, café' de Paris butter

CHEFS SPECIAL: \$TBC

please ask your server for more information

SIDES - \$10

mashed potato / garden salad / seasonal vegetables / garlic bread

DESSERT

L'OPERA \$18

layers of chocolate ganache, butter coffee cream, biscuit, chocolate icing

CRÈME BRULEE \$18 GFO

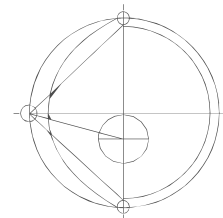
apricot & cointreau brulee, almond pastry twist

LAVA CAKE: \$18

dark chocolate sponge cake, soft choc centre, pistachio nut cream, garnish

SORBET OR ICE-CREAM \$14 GFO/DF

three scoops....please ask your waiter for the available flavours



OBSERVATORY RESTAURANT

IN-ROOM DINING MENU

To place your order dial 7260.
Please allow up to 45 minutes for
delivery of your order.

\$5 room delivery fee
applies for all room services

BREAKFAST

(available 6:30am-10:00am)

JUICES \$4.5

orange, pineapple, apple, cranberry

CEREALS \$6 ^(GFO)

cornflakes, weetbix, muesli, rice bubbles
served w/ full, trim, soy or almond milk

TOASTS & PRESERVES \$6 ^(GFO)

white, wholemeal or sourdough
served w/ selection of preserves

HEALTHY FRUIT CRUNCH \$10

layered fruit salad, yoghurt, toasted muesli

BIRCHER MUESLI \$10

shaved almonds & cranberries

HOT PORRIDGE \$14

organic oats, coconut cream

BREAKFAST PLATTER \$21

platter of yoghurt, fresh fruit salad,
croissants, pastries, toast, served
w/ jams & butter

EXPRESS BREAKFAST \$14

eggs any style w/ toasted souldough

ADD SIDES \$4 each

bacon, hash browns, grilled tomato,
sausages, mushrooms, baked beans

BIG BREAKFAST \$23

eggs any style, grilled tomato, hash browns,
breakfast sausages, crispy bacon,
mushrooms, toasted sourdough

OMELETTE \$20

three egg omelette served w/ sourdough
choose your fillings:
tomato, ham, onion, cheese, mushroom,
spinach (GFO)

BELGIUM WAFFLES \$19.50

caramelized banana, berry compote,
whipped cream, maple syrup

EGGS BENEDICT \$18

english muffin, poached eggs,
rocket, hollandaise sauce

ADD bacon \$5 or salmon \$6

HOT BEVERAGES

POT OF TEA \$4

english breakfast, earl grey, peppermint,
green, lemon & ginger

FILTER COFFEE \$4

BARISTA COFFEE

from \$4

V – VEGETARIAN, DF – DAIRY FREE, GF – GLUTEN FRIENDLY, GFO –
GLUTEN FREE OPTION AVAILABLE, VEG - VEGAN

BAR CLASSICS

(available 5:00pm-9:30pm)

SOUP OF THE DAY \$16 ^{V/GFO}

vegetable soup, legumes, olive oil and fresh
herbs, sliced sourdough

GARLIC BREAD \$14 ^v

toasted sourdough, confit garlic parsley butter,
micro herbs

RUSTIC CUT FRIES \$12 ^{V/DFO}

served w/ aioli & ketchup

SEASONED WEDGES \$15 ^{V/GF}

served w/ sour cream & sweet chili sauce

HOUSEMADE PIE \$28

artisan made meat pie, served w/ small side salad

CLUB SANDWICH \$30

toasted bread, filled w/ smoked chicken, bacon,
lettuce, cheese, aioli, tomato, crisps

MUSSEL POT \$30 ^{GFO}

marinara sauce, garlic butter, cream,
parsley, toasted garlic bread

MQT SALAD \$24 ^{V/GFO}

leafy greens, cherry tomato, beetroot, baby carrot,
cucumber, crispy noodles, house dressing

CURRY OF THE DAY \$30

VEGETARIAN OPTION \$28 ^v

served w/ steamed basmati rice,
poppadum, condiments

THROUGH THE NIGHT

(available 9:30pm-6:30am)

SOUP OF THE DAY \$16 ^{V/GFO}

vegetable soup, legumes, olive oil and fresh herbs,
sliced sourdough

HOUSEMADE PIE \$28

artisan made meat pie, served w/ small side salad

CLUB SANDWICH \$30

toasted bread, filled w/ smoked chicken, bacon,
lettuce, cheese, aioli, tomato, crisps

VEGETARIAN CURRY \$28 ^v

served w/ steamed basmati rice, poppadum,
condiments

CRÈME BRULEE \$18 ^{GFO}

apricot and cointreau brulee, almond pastry twist

BEVERAGES

A full range of beer, wine, cocktails, spirits,
liqueurs and non-alcoholic beverages are
available between 5:00pm-10:00pm,
please contact the Club Bar
(7246) for more options.