



## IN ROOM DINING DINNER MENU

Available from 6.00pm – 9.30pm

Executive chef – Chetan Pangam

*Crafting indigenous flavours of New Zealand, using the finest ingredients & fresh local market produce, with international flavours, we have produced a dining experience that is uniquely Zoe's at the Kingsgate*

### Starters

#### **Chef's Soup of the Day**

Served with a warm ciabatta roll

*Please ask your wait staff for today's flavour*

10.50

#### **Garlic Bread**

Sliced ciabatta bread toasted with garlic butter

7.50

### Entrees

#### **Confit of Duck**

GF

Puy lentils in duck fumet, roquet, petite micro herb salad, Cabernet drizzle, apple chips

19.00

#### **Salmon Nicoise Karengo Crust**

GF

Warm smoked Marlborough Regal salmon, urenika potatoes, French beans, herb marinated telegraph hill olives, smoked sundried tomato, salmon caviar creamy sumac dressing

19.50

#### **Artichoke, Sundried Tomato & Ricotta Cheese Stuffed Mushroom**

V GF

Poached baby vegetables, beetroot noodles, Five Finger honey vinaigrette, toasted pine nuts

17.50

#### **Zoe's Classic Caesar Salad**

Cos lettuce, homemade caesar dressing, anchovies, poached egg, foccacia croutons, parmesan cheese, crispy bacon, Cajun grilled chicken fillets

*Recommended wine match : Huntaway Reserve Chardonnay*

14.50 entrée/ 21.50 main

### Mains

#### **Glandworth Angus Beef Fillet**

Horopito, braised beef cheek filo, braised whitloof, celeriac horseradish cream potato, pikopiko, bone marrow compound butter, Ohakune carrot puree, with a bitter dark chocolate jus

*Recommended wine match : Jacobs Creek Reserve Cabernet Sauvignon*

39.50

#### **Duo of New Zealand Lamb**

KawaKawa porcini dusted lamb loin, panko crumbed braised lamb shank croquette, pea & mint puree, fondant potato, raspberry balsamic reduction, parsnip crisps

*Recommended wine match : Montana Pinot Noir*

39.50

#### **Furikake Kelp Crusted Marlborough Regal Salmon**

GF

Lime turmeric crushed potatoes, orcona sweet smoked paprika dust, broccolini, Tahitian vanilla lemon emulsion, cherry tomato confit, grilled tiger prawn

*Recommended wine match : Stoneleigh Chardonnay*

36.50

All Prices inclusive of GST

Please note a room service charge of \$3.50 applies to all orders

## Chilli Kelp Free Range New Zealand Pork Rack

Parsnip cream, pumpkin gnocchi, caramelized granny smith apples, poached baby vegetables, calvados apple cream sauce  
*Recommended wine match : Five Flax Riesling*

35.50

**\*all mains served with complimentary salad or vegetables \***

## From the Char Grill

### Glandworth Angus Beef Sirloin

Beer battered chunky chips, garlic & thyme roasted field mushroom, béarnaise sauce, slow roasted vine ripened tomato

*Recommended wine match : Church Road Merlot Cabernet Sauvignon*

34.50

### Butter Poached & Grilled Chicken Supreme

32.50

### Char Grilled Fresh Fish of the Day

32.50

### Chilli Kelp Free Range New Zealand Pork Rack

32.50

All served with a potato hash cake green vegetables, slow roasted vine ripened tomato & your choice of the following sauce:

Béarnaise sauce

*Great with a Chardonnay*

Calvados granny smith apple sauce

*Match with a Pinot Gris*

Cashew poppy seed beurre blanc

*Has to be a Chardonnay*

**\*all char grills served with complimentary salad or vegetables \***

## Home Comforts

### Bangers & Mash

Grilled Edelweiss Merquez & Fielding bratwurst sausages, horseradish celeriac cream potato, glazed greens, caramelized onion jus

27.50

### Pizza Margharita

Tomato coulis, goats' cheese, toasted pine nuts, mozzarella cheese, fresh basil

18.50

### Tandoori Chicken Pizza

Tandoori marinated chicken morsels, cashew nuts, coriander, yoghurt drizzle, red onion salad

21.50

### Tempura Battered Fresh Market Fish of the Day

Shoestring fries, garden salad, tartare sauce, tomato ketchup, lemon wedges

*Recommended wine match : Montana Chardonnay*

22.50

### Zoes Chicken Parmigiana Burger

Crumbed chicken breast, Aoranghi double cream brie, chutney, pickled cornichons, garden salad, sesame whole meal bun, beer battered chunky chips

*Recommended wine match : Montana Cabernet Sauvignon*

22.50

### Zoe's Prime Beef Burger

Lettuce, tomato, cucumber, mayonnaise, fried egg, cheese, beetroot relish, bacon, avocado, garden salad, sesame wholemeal bun and shoestring fries

22.50

### Chef's Curry of the Day

Home made curry of the day, tomato coriander basmati rice pilaff, naan bread, yoghurt raita, poppadums

24.50

### Zoe's All Day Breakfast

Grilled bacon, has browns, grilled tomato, grilled Merquez & Fielding bratwurst sausage, served with toast and eggs of your choice : scrambled, poached, boiled or fried

21.50

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## Side Dishes

Vegetables of the day	
Garden salad	
Shoestring fries	
Beer battered chunky chips	
Seasoned potato wedges	6.50
Fried eggs (two)	3.50

## Dessert Menu

### Chocolate Trilogy

Triple chocolate mousse cake , Lavender mascerated berries ,brandy snap basket Kohu Road 72% dark chocolate ice cream, crème chantilly, cinnamon chocolate dipped almond, berry coulis

17.50

### Baked Bombe Alaska

Italian meringue-encased, black doris plum crème fraiche ice cream, ice cream, pistachio Genoese sponge, crème anglaise

16.50

### Duo of Kohu Road Gourmet

#### Ice Creams

**GF**

Chantilly cream brandy snap basket  
*Please ask your wait staff for today's flavours*

13.50

### Tropical Fresh Fruit platter

**GF**

Chocolate dipping sauce

13.50

## Cheese

Kapiti Baby Kikorangi	13.50
Kapiti Tuteremoana Cheddar	13.50
Kapiti Aorangi Double Cream Brie	13.50

A selection of all the above cheeses  
21.50

**\*All the above cheeses served with oatmeal sea salt crackers, pear & fig chutney\***

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