



# PORT O'CALL

BAR



## Bar Menu

Monday - Sunday  
16:00 – 22:00

**"EXPERIENCE THE BEST OF N.E.L.S.O.N."**

**Nature - Exceptional - Local - Safe - Optimistic - Neat**



## Bar and Room Service Snack Menu Available 16:00 - 22:00

(\$5 Room charge applies for room service)

### Mains

<b>Beef Sirloin Steak 200g</b> Served with fries, Café de Paris butter and side salad (GF)	<b>36.0</b>
<b>Full Vegan Burger</b> Black bean pattie, lettuce, tomato, vegan aioli with wedges (DF, VE)	<b>24.0</b>
<b>Pork Barbacoa Burger</b> Slow cooked pork shoulder, chipotle aioli, tomato salsa and coriander with wedges (DF)	<b>26.0</b>
<b>Classic Club Sandwich</b> Chicken, egg, bacon, tomato, lettuce and aioli served with fries (DF)	<b>25.0</b>
<b>Braised Pork Belly</b> Five spice jus, kumara puree, seasonal vegetables and kumara chips (DF, GF)	<b>32.0</b>
<b>Green Shell Mussels</b> Steamed with sauvignon blanc, parsley and butter served with garlic bread (GF Available)	<b>27.0</b>
<b>Vegan Bowl</b> Vegan bowl of the week (GF, DF, VE)	<b>25.0</b>



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### Sides

<b>Loaded Wedges</b>	<b>18.0</b>
Cheese, bacon bits and sour cream	
<b>Shoestring Fries</b>	<b>9.0</b>
Flaky sea salt and aioli (VE, DF)	
<b>Truffled Polenta Sticks</b>	<b>15.0</b>
Parmesan and aioli (V, GF)	
<b>Garden Salad</b>	<b>9.0</b>
Mesclun leaves with vegetable julienne, white balsamic and olive oil (VE, DF, GF)	

### Sweet

<b>Eton Mess</b>	<b>12.0</b>
Served with coconut, braised pineapple and mango coulis (DF, GF)	
<b>Espresso and Chocolate Brownie</b>	<b>12.0</b>
Served with sweet cherry compote and cream	
<b>Warm Apple Cake</b>	<b>12.0</b>
Served with vanilla custard sauce	



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**Light Snacks**

<b>Cognac and Chicken Pâté</b> Served with warm brioche, pickles and port jelly	<b>14.0</b>
<b>Dips and Nibbles</b> Kalamata olives, sundried tomatoes, pickles, smoked almonds dips, olive oil and fresh focaccia	<b>21.0</b>
<b>Fresh Focaccia</b> Olive oil, flaky sea salt (DF, VE)	<b>7.0</b>
<b>Port O'Call Salad</b> Fresh mesclun leaves, Tasman blue cheese crumbs, sourdough crunch and pear with white balsamic and olive oil (V)	<b>17.0</b>
<b>Soup of the Day</b> Served with garlic bread (V)	<b>12.0</b>



**Room Service Night Snack Menu**  
**Available from 22:00 -05:00**

**(\$5 Room charge applies for room service)**

<b>Butter Chicken</b>	<b>25.0</b>
Slow cooked diced chicken in a spicy curry sauce (GF, DF)	
<b>Lamb Casserole</b>	<b>25.0</b>
New Zealand lamb mixed with vegetables in a mild vegetable broth (GF, DF)	
<b>Vegan Chickpea Curry</b>	<b>25.0</b>
Tender chickpeas in a light curry and coconut sauce (DF, GF, VE)	

**All dishes served with basmati rice**