

Bar and room Service Snack Menu Available 16:00 - 22:00

(\$5 Room charge applies for room service)

Light Snacks

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



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



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Sides

Loaded Wedges Cheese, bacon bits and sour cream	18.0
Shoestring Fries Flaky sea salt and aioli (VE, DF)	9.0
Truffled Polenta Sticks Parmesan and aioli (V, GF)	15.0
Garden Salad Mesclun leaves with vegetable julienne, white balsamic and olive oil (VE, DF, GF)	9.0
Sweet	
Eton Mess Served with coconut, braised pineapple and mango coulis (DF, GF)	12.0
Espresso and Chocolate Brownie Served with sweet cherry compote and cream	12.0
Warm Apple Cake Served with vanilla custard sauce	12.0



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

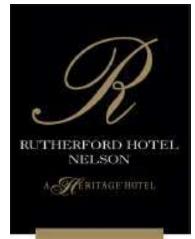
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Slow cooked diced chicken in a spicy curry sauce (GF, DF)	25.0
Lamb Casserole New Zealand lamb mixed with vegetables in a mild vegetable broth (GF, DF)	25.0
Vegan Chickpea Curry Tender chickpeas in a light curry and coconut sauce (DF, GF, VE)	25.0

All dishes served with basmati rice

"Experience the best of N.E.L.S.O.N."

Rutherford Hotel Nelson is a premier Conference Hotel at the center of New Zealand within easy access of some of the country's most stunning sites and activities. Nelson is renowned for its local art, craft and produce which we present to our guests during their stay to create that memorable experience.



N - Nature

Our focus on sustainability. RHN is committed to provide an experience that is sus tainable by reducing our carbon footprint where possible. We constantly seek ways to improve our efficiency and minimise the impact on the environment. Nature is also an acknowledgement to our Extraordinary region and the exceptional land scape we are surrounded by.

E - Exceptional

It is our mission to excel our guests' expectation and provide the best experience to our guests, whether they are local or visiting.

L - Local

It is our promise to deliver the best our region has to offer. Ingredients and produce are sourced locally as much as possible. We also endeavour to support local by using local produce, talent and supporting local businesses as well as charities.

S – Safe

We are creating a safe environment. Not just a physically safe environment, but also an environment where our team and guests feel safe, appreciated, and comfortable.

O - Optimistic

A positive attitude is what helps us to create success for our Hotel, the region, and our people. Staying positive is one of the key factors in success. Optimism and positivity will create and enjoyable and exceptional experience.

N - Neat

We take pride in presenting a clean, warm, and welcoming environment where our guests and people can relax and enjoy. Neat is also our very own interpretation of Manaakitanga, creating that exceptional hospitality experience.

Our team at Rutherford Hotel Nelson is dedicated to excellence in service. Through commitment to our people, we aim to exceed expectations and create an atmosphere where our guests can be somewhere special.

Rutherford Hotel Nelson is committed to the training and development of our people. One of the key concepts is 'Growing our People'. This concept aims to develop people for further growth within the hospitality industry. Every opportunity will be given to assist in improving their work-related skills and industry knowledge and to enhance their personal development.

