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Brought to you by Collective Hospitality  
Call reception by dialling 0 to order  
Available from 18:00 - 21:00 (last orders taken at 20:30)  
Charge back to room only  
All prices include GST and delivery charge



## Mains Meals

### Caesar Salad - \$18.50

Cos, parmesan shavings, herb croutons, bacon, poached egg and anchovies

### Beetroot & Quinoa Salad - \$17.50 (GF, VEG, V)

Quinoa, pickled onions, capers, artichokes, glazed tofu and raspberry vinaigrette

### Grilled Angus Beef Burger - \$19.50

Caramelized onion, crunchy lettuce, cheddar cheese, chipotle mayo, sweet & spicy pickles on toasted brioche with steak cut fries

### Kumara Rösti Stack Burger - \$18.50 (GF, V)

Caramelized onion, crunchy lettuce sweet & spicy pickles on toasted potato rösti with steak cut fries

### Chargrilled Grain Fed Sirloin Steak - \$29.50 (GF)

Steak cut fries, confit field mushroom, and Café de Paris butter

### Akaroa Salmon Fillet - \$28.50 (GF)

Cauliflower purée, zucchini ribbons, seasonal greens and herb oil

## Kids Meals - \$12.50 each

### Fish Goujons and Steak Cut Fries

with tartar sauce

### Tomato Spaghetti (GF)

House made tomato sauce, basil, parmesan cheese and vine tomatoes

## Desserts

### Cheese - \$18.50 (V)

Selection of NZ Cheeses, quince paste and crackers

### Tiramisu - \$12.50 (V)

Collective Tiramisu with mascarpone whip

### Cheesecake - \$12.50 (V, NF)

New York Cheesecake with berry compote

## Side dishes - \$9.50 each

- Steak cut fries with Smokey mayo (V, DF)
- 'Loaded' Wedges with cheese and bacon bits (NF)
- Salt and pepper squid with tartar sauce (DF)
- Onion rings with aioli (V, DF)
- Traditional Cobb salad with blue cheese dressing (V)

V—Vegetarian

GF—Gluten Free

NF — Nut Free

Veg—Vegan