



Brunch Menu: from 7am – 11am weekdays, 8am – 11am weekends

Bites: 11am - close

Something More & Afters: 12pm – 9pm

At 'The Pantry', we are proud to support and work with local suppliers.

Brunch...

- House made granola** with choice of milk, coconut yoghurt, seasonal fruit, coconut crisps (GF / DFO) \$15.50
~ Choice of milk: full milk / trim milk / soy milk / coconut milk / almond milk / oat milk
- Toast** with house made marmalade, jam, and whipped butter \$10.90
~ Choice of bread: multigrain / brioche / croissant / best ugly bagel (GFO) / gluten free
~ Add : cream cheese / peanut butter / marmite / honey / kiwi onion dip (\$2)
- Orange & frangipane French toast** with citrus segments, almond praline, vanilla mascarpone (GFO) \$19.50
- Potato hash** with smoked salmon, beetroot pickled egg, red onion & rocket (GF / DF) \$23.00
- Mushroom “mince on toast”** with spring onion, tomato kasundi & fried egg (VGO / GFO / DF) \$19.90
- Two free range eggs** with sourdough bread or multigrain \$12.00
~ Option: scrambled / poached / fried

Make it yours

~ Add any of the below items to any of the above menu, to make it your special breakfast!

Bread options (+\$2.00)

- Croissant
- Best ugly bagel (GFO)
- Gluten free bread

Proteins (+ \$ 6.90)

- NZ free range streaky bacon
- NZ Sausages
- Prosciutto
- Cold smoked salmon

Something more (+\$ 3.50 each)

- House made potato hash
- Grilled haloumi cheese
- Mushroom mince
- Roasted heirloom cherry tomatoes
- Sautéed baby spinach



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Bites...

| | |
|--|---------|
| Thyme, garlic & citrus olives (GF / DF / VG) | \$9.00 |
| Shoestring fries with aioli, porcini salt (GF / DF) | \$9.00 |
| Vadouvan spice roasted nuts (GF / DF / VG) | \$9.00 |
| Grilled flatbread with classic kiwi onion dip | \$11.00 |
| Smoked fish pate with salsa Verde, pickles & toasts | \$18.00 |
| Bites Platter - a selection of all the above bites | \$30.00 |

Something More...

| | |
|---|---------|
| Smoked salmon with beetroot pickled egg, crème fraiche, chives, red onion & toast (GFO) | \$21.00 |
| Venison burger with cheese, caramelised onion, aioli, pickles & fries | \$22.00 |
| Prosciutto, pecorino & cheddar toasted sandwich with cornichons, mustard & house made crisps | \$19.50 |
| Porcini mushroom & gruyere macaroni cheese (V) | \$19.00 |
| Spice roasted pumpkin with chilli & herb salad, coconut yoghurt, black garlic, cucumber & crispy shallots (GF / DF / VG) | \$22.00 |

Afters...

| | |
|---|---------|
| Affogato with vanilla bean ice cream, espresso & biscotti (GFO) ~ Add shot of Amaretto (\$8.00) | \$11.00 |
| Chocolate tart with drunken cherries, caramel popcorn & mascarpone (GFO) | \$15.00 |
| Vanilla panna cotta with poached rhubarb & oat crunch (GF / DF) | \$12.00 |
| Cheeses – two selections of New Zealand cheese with rhubarb jelly & toasts (GFO) | \$19.00 |

Key: GF – Gluten Free, GFO – Gluten Free Option, DF – Dairy Free,

V – Vege, VG – Vegan



Our After Hours Menu is available from 9pm – 7am nightly

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Room Service After Hours Menu...

| | |
|---|---------|
| Shoestring fries with aioli & porcini salt (GF / DF) | \$9.00 |
| Prosciutto, pecorino & cheddar toasted sandwich with pickles & fries | \$19.50 |
| Porcini mushroom & gruyere macaroni cheese (V) | \$19.00 |
| Smoked fish pate with salsa Verde, red onion & toasts | \$18.00 |
| Chocolate tart with whipped cream & cherries (GFO) | \$12.00 |

*Key: GF – Gluten Free, GFO – Gluten Free Option, DF – Dairy Free,
V – Vege, VG – Vegan*