

OVERNIGHT MENU 10.00 pm to 6.00 am

Soup of the Day Served with garlic bread	12	
Traditional Butter Chicken With steamed jasmine rice, poppadom and naan bread	24	
Smoked Fish Pie With garden salad, wedges, and tartare sauce (G)	24	
Beef Lasagne With garden salad	24	
Caesar Salad	Entree 12	Main 18
With grilled chicken, baby cos lettuce, croutons, soft poached egg and shaved parmesan		
Club Sandwich Triple layered with smoked chicken, bacon, egg, lettuce, tomato, aioli and wedges	21	
Beef Burger Aged cheddar, lettuce, tomato, caramelised onion, smoked tomato mayo and wedges	21	
Omelette Three-egg omelette with ham, cheese and tomato	14	
Stir Fry With Asian style vegetables, bean sprouts, coriander, soy, ginger, garlic oyster sauce and steamed rice 🌱 (G)	23	
Ice Cream Trio of Kapiti ice cream with brandy snap basket and berries	12	
Fresh Sliced Fruit Platter With berry compote (G)	12	

BEVERAGES

TEA & COFFEE	4
Served with full cream, skim or soy Flat White, Latte, Cappuccino, Long black, Short black, Macchiato, Decaffeinated Pot of Black Coffee	
English Breakfast, Earl Grey, Lemon, Chamomile, Green Tea with Jasmine, Oolong	

HOT CHOCOLATE	4
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WINE BY THE GLASS - 200ml	
Te Hana Sparkling Wine	11
Settlers Hill Sauvignon Blanc	7.5
Settlers Hill Chardonnay	7.5
Settlers Hill Merlot Cabernet	7.5
Festival Block Pinot Noir	7.5

BEER	
Steinlager Classic	8
Monteith's Original Ale	8.5
Heineken	8.5
Stella Artois	9

NON ALCOHOLIC BEVERAGES	
WATER	
Waiwera 500ml Sparkling	6
Waiwera 1 litre Sparkling	8
Still 1 litre	8

JUICE	
Orange, Pineapple, Apple, Grapefruit, Tomato	6
Freshly Squeezed Juice:	
Orange, Pineapple, Apple, Carrot	7


SOFT DRINKS	ALL 5
Coke	
Diet Coke	
Lemonade	
Lemon & Paeroa	



Room Service Menu

Please Dial 2 to order

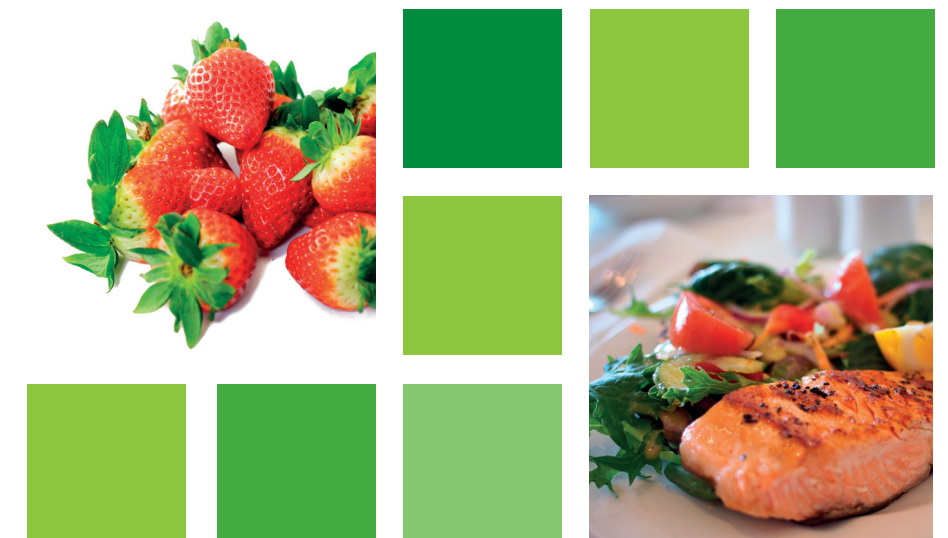




Holiday Inn
ROTORUA

Holiday Inn Rotorua

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Breakfast Menu Served from 6am - 10am

CONTINENTAL	25
Juice Your choice of orange, apple, pineapple, tomato or grapefruit	
Yoghurt Low fat fruit, natural or full cream	
Fruit and Compotes Fresh fruit salad: pear, peach or berry	
Bakery Basket A selection of today's bakery items served with assorted jams, Nutella, peanut butter, honey, marmalade or vegemite	
Cereal Your choice of Weetbix, Nutri-grain, Coco Pops, Just Right, Cornflakes, Rice Bubbles, All Bran or Toasted Muesli served with full cream milk, skim milk or soy milk (milk can be served warm)	
Espresso Coffee, Tea or Hot Chocolate	
YOGHURT	3
Low fat, fruit or natural	
CEREAL	8
Cornflakes, Weetbix, Nutri-grain, Cornflakes, Just Right, Coco Pops, Rice Bubbles, All Bran or Muesli	
COMPOTES	8
Selection of peaches, pear, berries or prunes	
BAKERY BASKET	3 items 9 5 items 14
A selection of today's bakery items, croissant, danish, cinnamon scroll, banana bread, muffins, wheat toast, white toast, baguette served with assorted preserves and dairy spreads	
FRUIT	
Fresh Fruit Salad	8
Seasonal Fruit Platter	15
Whole Fruit: Apple, orange or banana	3
CHEESE AND COLD CUTS	
Cheddar	5
Tasty	5
Ham, smoked chicken	5
HOT	
New Zealand Breakfast	21
Eggs Benedict, streaky bacon or ham, English muffin with Hollandaise Sauce	
English Breakfast	25
Eggs cooked to your choice with toast, served with pork sausages, streaky bacon, mushrooms, hash browns, baked beans and grilled tomato	
Omelette	17
3-egg omelette or egg whites served with toast and your choice of filling: ham, cheese, tomato, chilli, capsicum, spinach, mushroom, onions	
American Breakfast	24
Waffles, Pancakes or French toast served with warm Maple Syrup and seasonal berry compote	
Eggs Any Style	14
Fried, scrambled, poached or boiled - cooked your way and served with toast	

Extras	5
Hash brown, sausage, bacon, mushrooms, tomatoes, baked beans	
Condiments Choose one: Mustard, Mayonnaise, Tomato Ketchup, Tabasco, Warm Maple Syrup	
SOUPS (available 10.00 am - 10.00 pm)	
Soup of the Day	12
Served with garlic bread	
Seafood Chowder	19
Mussels, scallop, fish and prawn with lemon and chive creme fraiche and crusty bread roll	
ENTREES	
NZ Style Garlic Bread	8
Grilled with garlic butter and parsley	
Salt and Pepper Squid	17
With garlic aioli and rocket salad	
Bruschetta 🥕	15
With avocado, vine tomato, red onion and cream cheese	
Spicy Thai Pork Meat Balls	16
With Asian herb salad and dipping sauce	
SALADS	
Caesar Salad	Entree 12 Main 18
With grilled chicken, baby cos lettuce, croutons, soft poached egg and shaved parmesan	
Chef's Garden Salad 🥕 (G)	Entree 12 Main 16
Avocado, cucumber, cherry tomato, capsicum, brie, sprouts, honey mustard dressing	
Prawn and Shrimp Salad (G)	Entree 12 Main 18
Baby cos lettuce, avocado, cherry tomatoes, house dressing	
LIGHT MEALS	
All Day Breakfast	21
Eggs any style, grilled bacon, mushrooms, vine tomato, hash brown, casalinga sausage (P) with tomato relish and toast	
Steak Burger	21
Beef sirloin, aged cheddar, lettuce, tomato, caramelised onion, smoked tomato mayo and fries.	
Frittata of Roasted Vegetables 🥕 (G)	20
Spinach, semi dried tomato, feta and fresh herbs, green leaf salad	
Club Sandwich	21
Triple layered with smoked chicken, bacon, egg, lettuce, tomato, aioli and fries	

PIZZA (Gluten Free Base Available)	ALL 23
Southern Man Pizza Pepperoni, ham, chorizo, capsicum, caramelised onions, mozzarella and smoky barbecue sauce	
Margarita 🥕 With fresh tomato, basil and mozzarella	
Middle Eastern Lamb With red onion, olives, feta, hummus, sumac and lemon yoghurt	
SIDES	8
Steamed Jasmine rice	
Steamed Vegetables	
Crispy fries	
Garden Salad	
Green beans	
CONDIMENTS	2
Tomato Sauce	
Mustard	
Mayonnaise	
Tabasco Sauce	
Warm Maple Syrup	
MAINS	
Stir Fry with Asian Style Vegetables 🥕 (G)	23
Bean sprouts, coriander, soy, ginger, garlic, oyster sauce and steamed rice	
Tortellini of Pumpkin and Ricotta Cheese 🥕	23
Semi dried tomato pesto, red capsicum puree, fresh herbs and kumara crisps	
Traditional Butter Chicken	24
With steamed jasmine rice, poppadom, and naan bread	
Beef Eye Fillet (G)	36
Angus beef, roasted garlic mash, broccolini, vine tomato confit and onion marmalade	
New Zealand Lamb Cutlets	36
With herb and pamesan crumble, parsnip puree, salsa verde, rocket and olive salad	
Fish of the Day (G)	28
Beer battered or grilled with garden salad, fries and tartare sauce	
DESSERTS	ALL 15
Dark Chocolate Tart With espresso sauce and vanilla bean ice cream	
Passion Fruit Brulee With white chocolate biscotti	
Sticky Toffee Pudding With butterscotch sauce	
Trio of Kapiti Ice Cream With brandy snap basket and berries	
Fresh Sliced Fruit Platter (G) With berry compote	
Selection of New Zealand Cheeses With grapes and cracker selection	

🥕 = Vegetarian (G) = Gluten Free (P) = Contains Pork