

BEERS Our beers are listed from lighter to darker in style

DRAUGHT BEER

		Handle	Glass
Croucher Pilsner	- Rotorua	\$9.00	\$8.50
Mac's Black	- New Zealand	\$8.50	\$7.50
Mac's Gold All Malt Lager	- New Zealand	\$8.50	\$7.50
Waikato Draught	- Hamilton NZ	\$8.50	\$7.50

BOTTLED BEERS

			Bottle
Corona	Mexico		\$8.50
Croucher Pale Ale (Craft)	Rotorua		\$9.00
Croucher Pilsner (Craft)	Rotorua		\$9.00
Guinness Draught	Ireland		\$9.00
Heineken	Netherlands		\$8.50
Kirin	Japan		\$9.00
Lion Red	New Zealand		\$7.50
Mac's Black	New Zealand		\$8.00
Mac's Gold	New Zealand		\$8.00
Mac's Green Beret	New Zealand		\$8.00
Mac's Three Wolves	New Zealand		\$8.00
Speights Gold	Dunedin		\$7.50
Steinlager Classic	New Zealand		\$8.00
Steinlager Mid	New Zealand		\$8.00
Steinlager Pure	New Zealand		\$8.50
Stella Artois	Belgium		\$8.50
Waikato	Hamilton		\$7.50

CIDER

Rekorderlig Raspberry and Mango	Sweden	\$12.50
Isaac's Cider Apple or Pear	New Zealand	\$8.00

SPARKLING WINES

	Bottle	Glass
Morton Estate Premium Brut NV, Hawke's Bay NZ	\$44.00	
Te Hana Reserve Cuveé NV, Gisborne NZ		\$12.00
Veuve Du Vernay Brut Rosé NV, Bordeaux FR		\$12.00
Veuve Du Vernay Brut NV, Bordeaux FR	\$39.00	\$12.00

WHITE WINES

Bensen Block Pinot Gris	\$39.00	\$8.50
Dashwood Rose, Marlborough	\$39.00	\$9.00
Kopiko Bay Chardonnay, Gisborne	\$35.00	\$7.50
Kopiko Bay Pinot Gris, Gisborne	\$35.00	\$7.50
Kopiko Bay Sauvignon Blanc, Marlborough	\$35.00	\$7.50
Manu Riesling, Martinborough	\$44.00	\$9.00
Sanctuary Chardonnay, Marlborough	\$39.00	\$8.50
Sanctuary Sauvignon Blanc, Marlborough	\$39.00	\$8.50
Te Whare Ra Toru, Marlborough	\$49.00	

RED WINES

Angus the Bull Cabernet Sauvignon, Victoria AU	\$49.00	
Brunt Spur Russian Jack Pinot Noir, Martinborough	\$45.00	
Knapstein Cabernet Sauvignon, Clare Valley AU	\$49.00	
Kopiko Bay Merlot, Gisborne-Howke's Bay	\$35.00	\$7.50
Kopiko Bay Pinot Noir, Marlborough	\$35.00	\$7.50
Te Tera Pinot Noir, Martinborough	\$55.00	
Maude Pinot Noir, Central Otago	\$49.00	
Sanctuary Pinot Noir, Marlborough	\$39.00	\$8.50
St Hallett Gamekeepers Shiraz Grenache,		
Barossa Valley AU	\$39.00	\$8.50
Trinity Hill Syrah, Hawke's Bay	\$39.00	\$8.50

NON ALCOHOLIC OPTIONS

Water

Nakd 500ml Still (Pet)	\$5.00
Nakd 750ml Sparkling	\$7.00
Nakd 750ml Still	\$7.00

Milkshakes

Banana	ALL \$6.00
Caramel	
Chocolate	
Lime	
Strawberry	
Vanilla	

Refreshing Mojito

Mojito mint syrup, mint leaves, lime wedges and soda water	\$8.00
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Scenic Sunset

Orange juice, apple juice, lemonade and grenadine	\$8.00
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Banana Colada

Banana, Coconut cream, honey, pineapple juice and monin vanilla	\$8.00
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JUICES

	Handle	Glass	Carafe
Apple	\$6.00	\$5.00	\$15.00
Orange			
Pineapple			
Tomato			
Cranberry			

SOFT DRINKS

	Handle	Glass	Carafe
Coke	\$5.00	\$4.00	\$12.00
Diet Coke			
Coke Zero			
Lemonade			
L & P			
Ginger Ale			
Bundaberg Ginger Beer			Bottle \$6.00



All Day Dining Menu

Available 10am - 10pm



Holiday Inn Rotorua

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Chapman's
RESTAURANT & BAR

CHAPMAN'S BUFFET

Available 5.30 pm - 9.30 pm daily

Welcome to Award Winning Chapman's Restaurant and Bar, our daily buffet offers something for everyone. The chilled starters offer an array of delicious seafood including prawns, our very own signature house smoked South Island salmon, and fresh oysters and fresh seasonal salads. Our hot mains selection offers succulent ever changing roast carvery and gravy, daily changing hot dishes with international Chefs preparing the freshest of ingredients to tantalize your taste buds. Top off your experience with a wide selection of house made desserts, cakes and patisserie from our highly experienced in-house pastry team. Chapman's Buffet has been a favourite in the Rotorua dining scene for generations.

Adults	\$49.50
Children 0-5	FREE
Children 5-12	\$2.00 per age
	<i>(i.e. 7 year old child = \$14.00)</i>
Young Adults 13 and over	Full Price



ENTREES

- Cheesy garlic bread** 🥕 9
Grilled with garlic butter and topped with melted cheese
- Crumbed mushrooms** 🥕 16
With garlic aioli
- Antipasto Platter (G)** 21
Salami, smoked chicken, ham, dolmades, pickled onion, artichoke, olives, cheeses and focaccia
- Kahawai cakes** 18
Kahawai cakes with capers, horseradish cream and green salad

SOUPS

- Seafood chowder (G)** 20
Mussels, clams, calamari, prawns with crusty bread
- Chicken and noodle broth** 16
With fresh vegetables and crusty bread
- Vegetable Soup of the day** 🥕 (G) 16
With crusty bread

SALADS

- Caesar Salad** 14 18
Baby cos lettuce, Caesar dressing, anchovy, egg and garlic croutons and shaved parmesan
- Seafood salad platter (G)** 18 24
Baked salmon, poached prawns, mussel's vinaigrette, shrimp cocktail, oysters and fine herb salad
- Greek salad** 🥕 (G) 12 16
Crisp lettuce, onion, tomatoes, capsicum, olives and feta cheese with house dressing

LIGHT MEALS

- All day breakfast (P)** 24
Eggs any style, bacon, mushrooms, tomatoes, hash brown, pork sausage and toast with jams and preserve
- Club Panini (P)** 24
Salami, ham, smoked chicken, tomatoes, cucumber, bacon, lettuce, cheese, egg with fries
- Hamburger (P)** 21
Pure beef burger, tomatoes, cucumber, onion, bacon, cheese, garlic aioli and fries
- Spanakopita** 🥕 22
Creamy spinach and feta cheese topped with crispy filo pastry, side salad and fries
- PIZZA** Extra \$2 for Gluten Free
- Carnivore (P)** 25
Pastrami, salami, ham, bacon, mozzarella, olives, capsicum, red onion and smoky BBQ sauce
- Margarita** 🥕 20
With fresh tomatoes, basil and mozzarella
- Hawaiian (P)** 22
Ham, pineapple and mozzarella

MAINS

- Mushroom risotto** 🥕 24
With grilled Mediterranean vegetables and sundried tomatoes pesto and parmesan cheese
- Ribs (P)** 36
Thick cut St Louis BBQ pork ribs with fries and hickory smoked BBQ sauce
- Rump steak** 32
With roasted potatoes and kumara, or fries and green pepper corn sauce
- Fish and chips** 28
Beer battered or grilled with garden salad, fries and tartar sauce
- Lamb loin chops** 32
With capsicum, olive and herb couscous, minted yoghurt
- Butter chicken** 28
With steamed jasmine rice, poppadom, and naan bread
- Seafood paella (G)** 31
Yellow rice, prawns, mussels, calamari, shrimp and line fish, capsicum and peas
- Pumpkin and ricotta Pansotti** 🥕 (N) 25
With beetroot and horopito relish, basil pesto and parmesan cheese

SIDES

- Steamed Jasmine Rice 🥕 8
- Steamed Vegetables with cheese Sauce
- Crispy Fries 🥕
- Garden Salad 🥕 (G)
- Roasted gourmet potatoes and kumara

CONDIMENTS

- Tomato Sauce 2
- Mustard
- Aiolo
- Tabasco Sauce

DESSERTS

- Chocolate platter (N)** All 16
Chocolate cake, chocolate brownie and chocolate mousse
- Sweet temptation (N)**
Mini Creme Brule, cream filled brandy snap, Bavarian, profiterole and baked cheese cake
- Hot pudding of the day**
Served with custard and vanilla bean ice cream
- Trio of Kapiti ice cream**
Served with chocolate shavings and berry compote
- Fresh sliced fruit platter** 🥕 (G)
Seasonal sliced fruit with berry compote
- Selection of NZ cheeses**
With grapes and crackers

🥕 = Vegetarian (G) = Gluten Free (P) = Contains Pork (N) = Nuts
Please inform us of any special dietary or allergen requirements