



AMORA HOTEL
IN ROOM DINING MENU



DINNER MENU

SERVED FROM 5.30PM - 10.00PM

As the seasons change, so does our a la carte dinner menu.
Enjoy a delectable meal in the comfort of your room.

Starters

Green Pea, Feta and Mint Fritter, served with tomato relish and petit salad (V) **10.5**

Pandora Bread and Dips selection, ciabatta, sourdough and herbed focaccia with olive oil and balsamic, garlic butter and olive tapenade (V) **14.0**

Amora Indian Platter (To Share), lamb koftas, falafel, grilled pita bread, Middle Eastern spiced prawns, spiced carrot dip, hummus and tzatziki **22.0**

Entrées

Roasted Zucchini, filled with ratatouille, minted green pea purée and crispy onion bhaji (V) (GF) **15.0**

Crayfish Cappuccino Bisque, crunchy sesame lavash and micro greens served with bread roll **16.5**

Barbequed Pulled Pork Croquettes, with celeriac red pepper remoulade, braised apple rings, maple and paprika dressing **17.0**

Smoked Crispy Chicken, American dressing, pecan, parsnip purée, spring onion, balsamic cherry tomato and bourbon sauce **17.5**

Tandoori Salmon, marinated in Indian spices and baked, served on korma sauce, lentil wafer, yoghurt and mint chutney (GF) **19.0**

Mains

Linguini, served with roasted bell peppers, tangy green olives, sweet basil and chilli crumbs. **28.0**

Plat Du Jour, changed daily; your waiter will advise **33.0**

Oven Roasted Chicken Supreme, creamed sweetcorn purée, white bean and chorizo mash, marinated zucchini ribbons, parsley breadcrumbs and goji berry jus **34.5**

Poisson Du Jour served on creamy pumpkin and lemon risotto, butternut roast, bok choy and almond romesco sauce **36.5**

New Zealand Lamb Shank, braised in Irish whisky with colcannon, sage infused polenta chips, stewed prunes, honey glazed baby carrots and golden crispy leeks **38.0**

Grills

Your preferred **cut of meat** served with mushroom purée, roasted duck fat potatoes with bacon, sautéed green beans, crispy leeks with

Your choice of sauce choose from the following merlot thyme jus, mushroom jus, pink peppercorn jus and dill hollandaise.

Braised Pork Belly **34.0**

Grilled Beef Rib Eye **36.0**

Grilled Beef Sirloin **36.5**

Sides

Pandora Bread Roll, with butter medallion (V) **3.0**

Garlic Sautéed Steam Vegetables, tossed in olive oil (V) **7.0**

Fresh Garden Salad, with balsamic dressing(V) **7.0**

Red Cabbage Slaw, with ranch dressing **7.0**

Cajun Chips, with garlic aioli **7.0**

Duck Fat Potatoes, with rosemary **7.0**

Desserts

Rhubarb Crumble Tart, with sweet almond crunch and vanilla bean sauce (V) **12.0**

Manuka Honey Poached Pear, with cinnamon pistachio crumble, panna cotta cigar and black pepper tuile **14.0**

Mille Feuille, chocolate mousse sandwiched between leaves of dark chocolate, almond wafer, raspberry compote and candied orange peel **15.0**

NZ Cheese Board, selection of four New Zealand cheeses served with spiced apricot relish, fruit bread slice, bread sticks, assorted crackers, quince paste and nuts (V) **28.0**

TWENTY FOUR HOURS DINING MENU

Feeling peckish or want something substantial?
Order from our 24 hour menu. Fresh from our kitchen to your room!

Cajun Spiced Shoestring Fries, with aioli and tomato sauce **10.0**

Toasted Sandwich, with any three fillings of your choice from: cheese, ham, onion, pineapple or chicken served with shoestring fries **16.0**

Smoked Chicken Panini, with mozzarella cheese, cranberry sauce and aioli served with shoestring fries **17.5**

Beef Nachos, tortilla corn chips topped with beef mince, chilli beans, grated cheese served with sour cream and salsa **19.5**

Amora Club Sandwich, with ham, cheese, tomato, chicken, egg and served with shoestring fries **22.0**

Tempura Battered Fish Fillets, with shoestring fries, green salad, tartare sauce and fresh lemon **24.0**

Rhubarb Crumble Tart, with sweet almond crunch and vanilla bean sauce [V] **12.0**

BEVERAGE LIST

Champagne & Sparkling Wines

	Glass (150ml)	Bottle
Moët & Chandon Brut Imperial NV		155.0
Deutz Cuvee, Marlborough, New Zealand		69.0
Lindauer Special Reserve, Auckland	10.5	50.0
Wolf Blass Eagle Hawk Brut NV	9.0	40.0

White Wines

Middle Earth, Sauvignon Blanc, Nelson	13.5	59.0
Oyster Bay Chardonnay, Marlborough	13.0	58.0
Shingle Peak Chardonnay, Marlborough	12.0	49.0
Villa Maria Private Bin Sauvignon Blanc, Marlborough	11.0	49.0
Old North Road Sauvignon Blanc, Australia	9.5	42.0
Old North Road Chardonnay, Australia	9.5	42.0

Aromatics

Nga Waka Riesling, Martinborough		59.0
Squealing Pig Pinot Noir Rose, Central Otago	12.5	56.0
Mud House Riesling, Waipara Valley	10.5	49.0
Old North Road Pinot Gris, Australia	9.5	42.0

Red Wines

Saltram 1859 Shiraz, Barossa Valley, South Australia	13.0	56.0
Sileni Cellar Selection Syrah, Hawke's Bay	13.0	55.0
Koonunga Hill Cabernet Sauvignon, South Australia	12.5	54.0
Square Mile Pinot Noir, Waipara Valley, New Zealand	12.0	49.0
Shingle Peak Malbec Merlot, South Australia	10.0	45.0
Old North Road Pinot Noir, Australia	9.5	42.0
Penfolds Rawson's Retreat Merlot, South Australia	9.5	42.0

Beers

Boundary Road Brewery	
Indian Pale Ale / Pilsner /Weiss Guy	10.0
Corona / Monteith's Black	10.0
Peroni / Heineken / Montheith's Cider	9.5
Montheith's Golden Lager / Original Ale	9.0
Steinlager Pure / Speight's Gold Medal Ale	9.0
Amstel Light / Heineken Light	8.0

Non Alcoholic

Coke, Sprite, Soda Water, Tonic Water	5.0
Red Bull	6.0
Ginger Ale	6.0
Ginger Beer	6.0
Juices – Orange, Apple, Pineapple and Cranberry	6.0

To place your order, please dial extension 3

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[GF] Gluten Free [V] Vegetarian [DF] Dairy Free

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