

*“One cannot think well, love well, sleep well,
If one has not dined well”
Virginia Woolf*

*All items include applicable taxes
Menu subject to change
Service charge may apply

We're all
about
you



It's all about enjoying the sunrise

From the producers of the Canterbury region, Peppers Clearwater Culinary Team have developed a modern and contemporary breakfast offering for you to enjoy while in the comfort of your private room. The perfect way to kick start your day.

Breakfast (available from 07:00am till 10:00)

Cereal Toasted muesli, cornflakes, light n tasty or weetbix with natural yoghurt & berry compote	\$16.5
Fresh sliced fruit & yoghurt season fruit topped with honey sweetened yoghurt	\$17.5
Scrambled egg on toast Scrambled eggs on toasted ciabatta, rye or gluten free toast with tomato relish	\$18
Butter milk pancakes Maple syrup, whipped cream and berry compote or bacon and banana	\$22.5
Omelette Three egg omelette of your choice tomato, cheese, ham, onion, mushroom or smoked salmon. Served with a hash brown, tomato relish and ciabatta, rye or gluten free toast	\$20.5
Peppers breakfast Scrambled eggs, bratwurst, bacon, grilled tomato, hash brown, mushrooms with toasted ciabatta, rye or gluten free toast w/ tomato relish	\$24

\$6 Room service charge applies

(g) – gluten free (g*) – gluten free, without bread item (v) – vegetarian
2% bank charge is applicable when paying by credit card

*All items include applicable taxes
Menu subject to change
Service charge may apply

We're all
about
you



In Room dining (available from 10:00 am till 10:00 pm)

Beer battered fries Beer battered fries with garlic aioli and tomato sauce.	\$9
Seasoned wedges Potato wedges with sweet chilli dipping sauce and sour cream.	\$10
Flat bread Rosemary, garlic and parmesan baked flat bread	\$9
Seafood Basket Crumbed calamari, salt and peppers fish bites and prawns	\$9
Peppers club sandwich Southern fried chicken, bacon, avocado, spinach, fresh tomato & Swiss cheese on toasted sourdough bread with dijon aioli and a side of fries	\$25
BBQ beef burger (available GF) BBQ beef burger in a seeded burger bun with coleslaw cheddar cheese and chipotle mayo with a side of seasoned wedges and sour cream	\$24
Caesar salad Caesar salad with crumbed free range chicken tenders, crispy bacon, soft boiled egg and parmesan wafer	\$19
Roast pumpkin falafel Roast pumpkin falafel with tzatziki sauce, olive dust, tomato and shaved cucumber salad	\$25
Grilled sirloin steak (GF) 200g grilled sirloin steak with beer battered fries, salad and garlic butter	\$28
Chocolate Brownie Warm chocolate brownie with vanilla ice cream and vanilla anglaise	\$16
Vanilla panna cotta Vanilla panna cotta with chocolate ganache and roasted pistachio nuts	\$16

\$6 Room service charge applies

(g) – gluten free (g*) – gluten free, without bread item (v) – vegetarian
2% bank charge is applicable when paying by credit card

*All items include applicable taxes
Menu subject to change
Service charge may apply

We're all
about
you



It's all about unwinding & relaxing

From the Pacific Ocean, across the fields of the Canterbury Plains, to the majestic mountains of the Southern Alps. Our Chef has sourced the best ingredients the region has to offer and created some culinary delights for you to savour.

In Room dining (available from 6:00pm till 9:00pm)

Grilled chicken supreme **\$38**

Grilled chicken supreme stuffed with jalapeno peppers and cream cheese with roast red capsicum polenta, spring greens, basil and white wine sauce (g)

Grilled Hereford beef fillet **\$39**

Grilled Hereford beef fillet, herb and potato rosti with BBQ beef brisket and mushroom vol-au-vent, cauliflower puree and roast garlic jus

Seared groper fillet **\$41**

Seared groper fillet, smoked aubergine puree with a tiger prawn and salmon ravioli, baby leeks and crayfish bisque

Desserts

Deconstructed lemon cheesecake **\$16**

Deconstructed lemon cheesecake with Anzac crumble and fresh strawberries

Vanilla panna cotta **\$16**

Vanilla panna cotta with chocolate ganache and roasted pistachio nuts

Banana caramel waffle **\$16**

Banana caramel waffle with white chocolate mousse and blueberries

Whitestone cheese board selection **\$24**

Whitestone cheese board selection with quince paste and walnut oat crackers

\$6 Room service charge applies

(g) – gluten free (g*) – gluten free, without bread item (v) – vegetarian
2% bank charge is applicable when paying by credit card

*All items include applicable taxes

Menu subject to change

Service charge may apply

We're all
about
you

