



'Eat Well' by Zest Restaurant

Welcome to Zest restaurant where we invite you to "Eat Well".

Our philosophy is to promote local and regional New Zealand produce, working closely with our suppliers and farmers to showcase what our country can offer.

We source only the freshest ingredients which influence our menus, whilst we create a culinary play on classic flavour combinations presented with a contemporary twist. All ingredients are handled with respect and transformed on the plate which we hope will please and delight your palate.

"Eat Well" is about a balance of texture, flavours, variety and moderation of certain ingredients promoting nutritious and healthy dishes.

David Schofield
Food & Beverage Services Manager

**20% Service charge applies on public holidays*




**\$5.00 Service fee applies on all room service orders*

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Zest A la Carte Menu

TAPAS

Cherry Tomato Bruschetta 	\$8.00
<i>Marinated cherry tomatoes with olive oil and crispy sourdough</i>	
Patatas Bravas   	\$6.50
<i>Spicy Spanish potatoes with smoked paprika</i>	
Prawn Twists	\$6.50
<i>Crisp pastry wrapped prawns with homemade chilli sauce</i>	
Crispy Pork Crackling 	\$6.50
<i>Spiced pork crackling, a classic snack</i>	
Chickpea "Chips"  	\$8.00
<i>Harissa spiced "chips" with lemon aioli</i>	
"Lawson's" Tempura Vegetables 	\$8.00
<i>Tempura battered vegetables with carrot, ginger and soy dipping sauce</i>	

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vegetarian



gluten free



healthy



ENTRÉE

Heritage Breads for 2

\$8.50

Selection of freshly baked breads served with organic olive oil and balsamic vinegar

Caramelised Scallops



\$16.00

Caramelised scallops on shitake ravioli and Asian greens in a gingered dashi broth

Recommended wine: Brancott Estate Living Land Sauvignon Blanc

Crayfish Bisque Soup



\$16.50

Classic roasted Crayfish bisque finished with brandy

Recommended wine: Church Road, cuv  series, Cabernet Sauvignon

Organic Pork

\$17.00

Star anise spiced pork belly Spanish onion tart, pear and maple relish, small herb salad

Recommended wine: Mahi Gew rztminer

Marinated Chicken Tenderloins



\$16.50

Marinated chicken tenderloins over chipotle spice polenta with melon salsa and herb oil

Recommended wine: The Ned Malborough Sauvignon Blanc

Saffron Risotto



\$19.00

Wild Mushroom and saffron scented risotto, polenta crumbed artichoke and spinach dressing

Recommended wine: Brancott Estate Living Land Pinot Gris

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LIGHTER MEALS

<i>All Day Zest Mixed Grill</i>	<i>\$27.00</i>
<i>Eggs, grilled mixed grain loaf, streaky bacon, herb tomatoes, Portobello mushrooms, smoked chicken herb sausage, roasted thyme potatoes</i>	
<i>3 Egg Omelette</i> 	<i>\$17.00</i>
<i>Whole or egg whites with a choice of mushrooms, rocket, tomatoes, ham, and cheese or if you have any other preferences please check with restaurant staff</i>	
<i>Citylife Chicken Burger</i>	<i>\$21.00</i>
<i>Spiced chicken fillets, avocado, tomato chutney, rocket leaves served with chickpea fries</i>	
<i>Recommended Beverage:</i> <i>Fresh Juice or Coopers Shed Sauvignon Blanc</i>	
<i>220g Prime Beef “Kiwi” Burger</i>	<i>\$20.00</i>
<i>Grilled beef Pattie with iceberg lettuce, tomato, gherkin, gruyere cheese, sliced beetroot, fried onion rings</i>	
<i>Recommended Beverage:</i> <i>Steinlager Pure</i>	
<i>Fish & Chips</i>	<i>\$21.00</i>
<i>Beer battered fresh fish fillets with fries and home made tartare sauce</i>	
<i>Recommended Beverage:</i> <i>Monteiths Radler with a twist of lemon</i>	

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MAINS

- Hauraki Gulf Red Snapper***  **\$28.00**
Crispy red snapper, bean “cassoulet” confit duck, spiced sausage, stuffed baby squid
Recommended wine: *Wither Hills Pinot Gris*
- “Coq au Vin”***  **\$30.00**
Reworked classic of red wine marinated chicken, caramelised petit onions, bacon and mushrooms over creamy mashed potatoes
Recommended wine: *Villa Maria 100% Organic Merlot*
- Szechwan Beef Fillet*** **\$32.00**
Szechwan dusted beef fillet on a shitake mushroom rosti with oxtail tortellini and onion marmalade
Recommended wine: *Angus “The Bull” Cabernet Sauvignon*
- Duck Confit*** **\$30.00**
Crisp skinned duck confit, sweet corn blini, Portobello ragout, gingered carrots and jus
Recommended wine: *Oyster Bay Pinot Noir*
- Cauliflower and Tofu Korma***    **\$30.00**
Cauliflower, tofu and chick pea Korma with steamed basmati rice, popadoms and mango chutney
Recommended wine: *Mahi Gewürztraminer*
- Wild Venison*** **\$32.00**
Seared wild venison loin with parsley puree, creamy mushrooms and beetroot jus
Recommended wine: *Obsidian Weeping Sand Shiraz*

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Lamb Shanks 

Slow cooked lamb shanks, creamy polenta, sweet pea and rosemary jus

Recommended wine: *Villa Maria 100% Organic Merlot*

\$30.00

Grill Menu 

Please make a selection from the following choices

Snapper

Chicken Breast

Beef Fillet

Duck Confit

Venison

*served with roasted vine tomato, flat mushroom, gaufrette potatoes and watercress salad
with either a Béarnaise, wild mushroom, pepper or red wine sauce*

\$30.00

Sides

Creamy Mashed potato

Baked cauliflower Mornay

Hoi sin Broccoli

Fries with aioli

Rocket and pecorino salad

Garden mix leaf salad

\$6.50

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SWEETS

Trio of Ice Cream

\$14.00

Freshly churned ice creams served in an ice bowl, vanilla tuiles and crushed raspberry jus

Recommended wine: Montana Late Harvest

Crème Brûlée

\$16.00

Coconut brûlée with tropical salsa, pineapple chips and passion fruit curd

Recommended wine: Saints Noble Sauvignon

“James” Sticky Date Pudding

\$16.00

Steamed sticky date and butterscotch pudding, caramel ice cream and toffee

Recommended wine: Irish coffee or Jameson’s Whiskey

“Chocolate, Chocolate, Chocolate”

\$16.00

Chocolate fondant, chocolate fudge, chocolate orange mousse, chocolate yoghurt gelato

Recommended wine: Dow’s 10 Years old Tawny Port

Fruit Salad

\$12.50

Macerated medley of fresh fruit accompanied with minted green apple sorbet

Recommended wine: Montana Late Harvest

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NZ Puhoi Vintage Cheese

Single Serving 45gm

\$18.00

Platter

\$28.00

Matakana Waxed Blue – matured for 12 weeks with feisty strong sweet and fruity flavour

Pakiri Beach Blue – a semi dry medium creamy blue matured for 2 months slight acidity and develops sweet characteristics when aged

Mahurangi Brie – matured for 6 to 8 weeks, rich earthy flavour intense creaminess, as the cheese ages secondary mushroom flavour increases

Te Muri Triple Cream Brie – based on French chaource style technique, light melts like snow matures and becomes more creamy and rich, tart, hint of mushroom

1863 Aged Cheddar- classic taste and texture of traditional cheddar hard and crumbly, sharp with nutty notes

Recommended wine: Dow's 10 Years old Tawny Port

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