

Small Plates		
Country Style Lamb Pâté (GFA)	21	
<i>Cranberry jam, smoked mayonnaise, toasted sourdough</i>		
Jackfruit Dumplings (Vegan)	19	
<i>Ginger, chilli, seasonal salad, house fermented soy sauce</i>		
Ora King Salmon (GF, DF)	22	
<i>Dill mayonnaise, pickled cucumber, radish, puffed salmon skin</i>		
Beetroot Carpaccio (GF, DF, Vegan)	19	
<i>Caper creme, crispy capers, seasonal greens</i>		
Seared Atlantic Scallops (GF)	23	
<i>Corn chowder, charred corn, squid ink crackers</i>		
Ox Tongue (GF)	21	
<i>Onion puree, pickled onion, apple compote</i>		
Pumpkin Mousse (GF, DF, Vegan)	18	
<i>Sage, pickled zucchini, pumpkin seed crackers</i>		
Sides		
Roasted Vegetable Salad (GF, DFA)	10	
<i>Feta, cashews</i>		
Beetroot Gratin (GF)	11	
<i>Goat cheese, herbs</i>		
House Coleslaw (GF, DF)	10	
<i>coriander, house made mayonnaise</i>		
Green Salad (GF, DF, Vegan)	10	
<i>Red apple, pecan, apple dressing</i>		
Oven Baked Potato Wedges (GF, DF, V/O)	11	
<i>House made ketchup & aioli</i>		

The Monday Room

Restaurant & Bar

Social Dining at its Finest

The Monday Room Restaurant has a strong focus on the social dining experience, and the menu is designed to be served banquet style, to share from the middle of the table.

From the Grill

All served with seasonal vegetables and rosemary jus

300g North Canterbury 21 day aged Ribeye	44
250g North Canterbury 21 day aged Angus Fillet	46

Trust The Chef

For the whole table

*The most popular way to dine at TMR.
A selection of shared entrees, followed by Main
course to share, banquet style, from the middle of
the table.*

55 Per Person

Add A Shared Dessert Course

10 Per Person



Large Plates

Free Range Chicken (GF)	36
<i>- Prosciutto ham, buckwheat risotto, green pesto, rocket</i>	
Cabbage Leaf Wraps (Vegan)	32
<i>- Mushroom & buckwheat filling, parsnip puree, kale, sauerkraut, mushroom broth</i>	
Beef Cheek (GF,)	36
<i>- Parsnip puree, pickled red cabbage, puffed buckwheat, jus</i>	
Charred Market Fish (GF, DFO)	37
<i>- Chorizo, tomato & saffron sauce, fennel, parsley</i>	
Smoked Cauliflower (GF, DF, V/O)	32
<i>- Chilli & garlic sauteed lentils, capsicum foam, seasonal greens</i>	
Beetroot Risotto (GF, DF, V/O)	33
<i>- Roasted baby beets, feta, puffed black rice</i>	
Tai Tapu Venison (GF, DFO)	36
<i>- Smoked kumara, charred broccolini, cranberry jam, jus</i>	
12hr Slow Cooked Pork (GF,)	78
<i>- Onion puree, sauerkraut, glaze</i>	
<i>-Please allow 30mins</i>	
<i>-Suitable for 2-4 people</i>	