

BEERS Our beers are listed from lighter to darker in style

	Handle	Glass
Tui East India Pale Ale - Mangatainoka NZ	\$8.50	\$8.00
Tiger Lager - Heart of Asia	\$9.00	\$8.50
Export Gold Lager - Auckland NZ	\$8.50	\$8.00
Tui Dark - Mangatainoka NZ	\$8.00	\$7.50

		Bottle
Amstel Light	Netherlands	\$8.00
Monteiths Ginger Beer 4.5%	New Zealand	\$9.00
Export Dry, Citrus 2%	New Zealand	\$8.00
Steinlager Pure	New Zealand	\$8.50
Monteiths Golden Lager	New Zealand	\$8.50
Croucher Pilsner (Craft)	New Zealand	\$10.00
Corona	Mexico	\$8.50
Steinlager Classic	New Zealand	\$8.00
Heineken	Netherlands	\$8.50
Stella Artois	Belgium	\$9.00
Monteiths Original Ale	New Zealand	\$8.50
Speights Gold	New Zealand	\$8.00
Lion Red	New Zealand	\$7.50
Monteiths Black	New Zealand	\$9.00

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

	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

	Bottle	Glass
Brancott Sparkling Sauvignon Blanc	\$46.00	\$12.00
Jacobs Creek Pinot Sparkling	\$42.00	\$10.00
Te Hana Sparkling	\$43.00	\$11.00

	Bottle	Glass
Montana Affinity Sauvignon Blanc Low Alcohol	\$31.00	\$7.50
Settlers Hill Sauvignon Blanc	\$31.00	\$7.50
Sanctuary Sauvignon Blanc	\$32.00	\$8.00
Spy Valley Sauvignon Blanc	\$35.00	\$8.50
Settlers Hill Chardonnay	\$31.00	\$7.50
Sanctuary Chardonnay	\$32.00	\$8.00
Pencarrow Chardonnay	\$35.00	\$8.50
Settlers Hill Pinot Gris	\$31.00	\$7.50
Stoneleigh Riesling	\$37.00	\$9.00

	Bottle	Glass
Settlers Hill Merlot Cabernet	\$31.00	\$7.50
The Pilot Merlot	\$36.00	\$9.00
Jacobs Creek Cabernet Sauvignon	\$31.00	\$7.50
Festival Block Pinot Noir	\$31.00	\$7.50
Jacobs Creek Shiraz	\$31.00	\$7.50
Leonardo Chianti	\$32.00	



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All Day Dining Menu
 Available 10am - 10pm



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	\$47.50
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

NZ Style Garlic Bread Grilled with garlic butter and parsley	8
Salt and Pepper Squid With garlic aioli and rocket salad	17
Bruschetta 🥕 With avocado, vine tomato, red onion and cream cheese	15
Spicy Thai Pork Meat Balls With Asian herb salad and dipping sauce	16

SOUPS

Soup of the Day Served with garlic bread	12
Seafood Chowder Mussels, scallop, fish and prawn with lemon and chive creme fraiche and crusty bread roll	19

SALADS

Caesar Salad With grilled chicken, baby cos lettuce, croutons, soft poached egg and shaved parmesan	Entree 12 Main 18
Chef's Garden Salad 🥕 (G) Avocado, cucumber, cherry tomato, capsicum, brie, sprouts, honey mustard dressing	Entree 12 Main 16
Prawn and Shrimp Salad (G) Baby cos lettuce, avocado, cherry tomatoes, house dressing	Entree 12 Main 18

LIGHT MEALS

All Day Breakfast Eggs any style, grilled bacon, mushrooms, vine tomato, hash brown, casalinga sausage (P) with tomato relish and toast	21
Steak Burger Beef sirloin, aged cheddar, lettuce, tomato, caramelised onion, smoked tomato mayo and fries	21
Frittata of Roasted Vegetables 🥕 (G) Spinach, semi dried tomato, feta and fresh herbs, green leaf salad	20
Club Sandwich Triple layered with smoked chicken, bacon, egg, lettuce, tomato, aioli and fries	21

PIZZA Gluten Free Base Available

Southern Man Pizza Pepperoni, ham, chorizo, capsicum, caramelised onions, mozzarella and smoky barbecue sauce	All 23
Margarita 🥕 With fresh tomato, basil and mozzarella	
Middle Eastern Lamb With red onion, olives, feta, hummus, sumac and lemon yoghurt	

MAINS

Stir Fry with Asian Style Vegetables 🥕 (G) Bean sprouts, coriander, soy, ginger, garlic, oyster sauce and steamed rice	23
Tortellini of Pumpkin and Ricotta Cheese 🥕 Semi dried tomato pesto, red capsicum puree, fresh herbs and kumara crisps	23
Traditional Butter Chicken With steamed jasmine rice, poppadom, and naan bread	24
Beef Eye Fillet (G) Angus beef, roasted garlic mash, broccolini, vine tomato confit and onion marmalade	36
New Zealand Lamb Cutlets With herb and parmesan crumble, parsnip puree, salsa verde, rocket and olive salad	36
Fish of the Day Beer battered or grilled with garden salad, fries and tartare sauce	28

Sides

Steamed Jasmine Rice	8
Steamed Vegetables	
Crispy Fries	
Garden Salad	
Green Beans	

Condiments

Tomato Sauce	2
Mustard	
Mayonnaise	
Tabasco Sauce	
Warm Maple Syrup	

DESSERTS

Dark Chocolate Tart With espresso sauce and vanilla bean ice cream	All 15
Passionfruit Brulee With white chocolate biscotti	
Sticky Toffee Pudding With butterscotch sauce	
Trio of Kapiti Ice Cream With brandy snap basket and berries	
Fresh Sliced Fruit Platter (G) With berry compote	
Selection of New Zealand Cheeses With grapes and cracker selection	

🥕 = Vegetarian (G) = Gluten Free (P) = Contains Pork

Please inform us of any special dietary or allergen requirements

