

ROOM SERVICE

BY

OT



A DASH OF DECADENCE. A PINCH OF PASSION.

Made with free range and seasonal produce, always fresh, sprinkled and seasoned in signature quirk - savour in your sanctuary, designer of course.

Our award-winning In-Room Dining is available to be enjoyed with a side of pillow talk, while you revere the robe. Our talented chefs have curated a menu worthy of breakfast, lunch and dinner in bed.

Bedside manner, optional.

BREAKFAST

SOURDOUGH TOAST Two pieces served with jam + butter	12
CHIA PUDDING Coconut + cinnamon + hazelnuts + seasonal fruits	22
HOUSE MADE GRANOLA Seasonal fruit compote, + coconut yoghurt	25
PANCAKE STACK Choice of banana + bacon or berry + cinnamon compote	28
OUR SMASHED AVO ON TOAST Shelly bay sourdough + lemon avocado + edamame + chili + Pecorino add poached egg	28 +4
OMELETTE Four eggs + chives + tomatoes + cheese + crème fraiche + side of mesclun	30
EGGS YOUR WAY OR MINE? Shelly Bay sourdough + two free-range eggs your way	24
EGGS BENEDICT Choice of English muffin or hash brown + maple bacon + herb roasted tomatoes + two free range poached eggs + torched hollandaise + chives	32
EGGS ROYALE Choice of English muffin or hash brown + smoked salmon + herb roasted tomatoes + two free range poached eggs + torched hollandaise + chives	35
QT B+E Fried egg + bacon + spiced BBQ sauce	20
PERSIAN EGGS Yogurt and spinach dip + two poached eggs + chili butter + spicy seeds on sourdough toast	32
CREAMY MUSHROOMS Spinach + truffle oil + parmesan + chives + house made potato rosti	29

DRINK

A WELCOME TO THE DAY, AS WARM AS YOUR ESPRESSO

COFFEE 5.5 Espresso Your Way Hot Chocolate Chai Latte	T2 Tea 5.5 English Breakfast Earl Grey Sencha Peppermint Chamomile Lemongrass	JUICE By Chia Sisters 7 Chia 'Brain Boost' Blackcurrant Chia 'Good Gut Health' Blueberry Chia 'Natural Energy' Orange + Passionfruit
MILK Soy, Almond Oat, Coconut		



ALL DAY

1130AM TILL 10PM

SNACKS

OUR SIGNATURE S+P SQUID	25
Szechuan salt + chili + coriander + kewpie + lime	
SHOESTRING FRIES	14
With Aioli and QT Ketchup	
ANTIPASTI	36
Italian charcuterie + house pickles + warmed olives + flatbread	
OYSTERS	36
Half Dozen + mignonette + lemon	
SAY CHEESE	35
Selection of local cheese + bread + crackers + fruit paste + dried fruits	

ALL DAY

THE QT CHEESEBURGER	36
Beef patty + American cheese + lettuce + tomato + white onion + pickles + QT special sauce + fries	
OUR QT'IE CLUB	36
Shelley Bay sourdough + roasted pulled chicken + aioli + bacon + fried free range egg + avocado + tomato + lettuce + Provolone cheese + fries	
QT FRIED CHICKEN SANDWICH	36
American cheese + iceberg lettuce + dill aioli + pickles + fries	
OUR SMASHED AVO ON TOAST	28
Shelly bay sourdough + lemon avocado + edamame + chili + Pecorino	
add poached egg	+4
OMEGA BOWL	35
Sushi rice + pickled ginger + toasted sesame + avocado + edamame + tomato + wakame + wasabi ponzu dressing	
Add miso Salmon or roast chicken	+5
HAIL 'CAESAR SALAD'	34
Baby gem lettuce + crispy bacon + shaved parmesan + sourdough croutons + Caesar dressing + poached free range egg + roast chicken	



CALL IN ROOM DINING ON # 2

QT

HITS THE SPOT, ANY & EVERY TIME



DINNER

OUR SIGNATURE 'I ONLY HAVE MINUTE'	38
Steak frites + peppercorn sauce + watercress salad + lemon	
RIGATONCINI + LAMB RAGU	39
Braised lamb + baby peas + chili oil	
THE HEALTHY ONE	29
Beetroot hummus + smoked paprika crispy chickpeas + charred vegetables + kale + house pickles + peanut butter sauce	
MARKET FISH	37
Pan fried + preserved lemon dressing + watercress + lemon gel + mesclun	



SIDES

SALAD	13
Young seasonal leaves + crisp vegetables + balsamic dressing	
BROCCOLI	14
Charred broccoli + romesco sauce	
FRIES	17
Beef fat fries + truffle oil + parmesan + ketchup + aioli	



DESSERT

KAPITI SUNDAE	20
Vanilla ice cream + fruit sorbet + fruit ripple + cookie crumbs	
TIRAMISU	19
Coffee + mascarpone + chocolate	
SAY CHEESE	35
Selection of local cheese + bread + crackers + fruit paste + dried fruits	



DRINKS

12PM TILL 10PM

BEER

Heineken Light 2.5% - Netherlands	11
Heineken Zero 0% - Netherlands	11
Tiger Crystal Ultra Low Carb 5% - Singapore	11
Sol 4.2% - Mexico	13
Tuatara Hazy Pale Ale 5.5% - Wellington	13.5
Tuatara Regenerate Pilsner 5% - Wellington	13.5
Garage Project Hapi Daze Pacific Ale 4.6% - Wellington	14
Garage Project Liquid Refreshment NZ IPA 5.6% - Wellington	14.5
Abandoned Kölsch 440ml 4.7% - Wellington	18
Epic Pale Ale 5.4% - Auckland	14
Monteith's Ginger Beer 4% - Greymouth	13.5
Orchard Thieves Apple Cider 4.5% - Ireland	13

CLASSIC COCKTAIL

Negroni	20
Old Fashioned	19
Tommy's Margarita	19



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THE BAR IS SET, BOTTOMS UP

— WINE

CHAMPAGNE & SPARKLING

GLASS | BOTTLE

NV Alpha Domus 'Cumulus' Méthode Traditionelle
Hawke's Bay

19 95

NV G.H Mumm 'Grand Cordon'
Reims France

34 170

WHITE

150ML | BOTTLE

2023 Two Paddocks 'Picnic' Riesling
Central Otago

21 105

2023 Dicey 'Bannockburn' Pinot Gris
Central Otago

19 90

2021 Mahi Sauvignon Blanc
Marlborough

17 79

2023 TW 'Reserve' Chardonnay
Gisborne

17 80

ROSÉ

2023 Saint Clair 'Pioneer' Rose
Marlborough

17 78

RED

2022 Nanny Goat Pinot Noir
Central Otago

23 110

2019 Alpha Domus 'The Fox Moth' Merlot
Hawke's Bay

17 81

2019 TW Carmenere
Gisborne

18.50 87

2020 Paritua 'Single Vinyard' Cabernet Sauvignon
Hawke's Bay

24 120

2021 X Wines 'Basket Pressed' Syrah
Marlborough

18.5 88

