

ALLDAY MENU

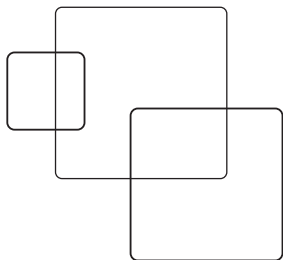
10.30AM – 11.00PM

Check-in - starters

Horopito, herb breads, bay of plenty avocado oil, saffron aioli dip	12.0 v
Butternut squash soup, crispy fried shallots, fresh herbs, rustic bread, butter	14.0 v
Chef's soup of the day, rustic bread, butter	14.0
Grilled haloumi, apple slaw, green tomato jalapeño chutney	18.0 v
Thai chicken salad, young lettuce, julienne vegetables, bean sprouts, galangal, ginger	<i>entrée</i> 22.0 HC <i>main</i> 29.0 HC

Boarding & Take Off - larger meals

Grilled ora king salmon, potato rosti, roast tomato, saffron aioli	32.0 HC
Angus pure eye fillet, horopito rub, herb potato cake, pan fried vegetables, cabernet jus	38.0 GF
Grilled breast of corn fed chicken, potato rosti, sautéed vegetables, sauce béarnaise	32.0 GF
Tri flavour fettuccine, mushrooms, red peppers, vegetables, basil pesto, shaved pamaro	24.0 v
Vegetarian fried rice, crispy shallots, spring onions, coriander, ginger, garlic	20.0 v
<i>with chicken</i>	23.0
Tandoori chicken pizza, avocado, coriander, minted yoghurt, cheese	26.0
Vegetarian pizza, fresh mushrooms, tomato, basil pesto, capsicum, mozzarella cheese	24.0 v
Fresh market fish, crisp tempura batter, lemon, tartare sauce, fries, salad	28.0



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10.30AM – 11.00PM

Boarding & Take Off - *larger meals*

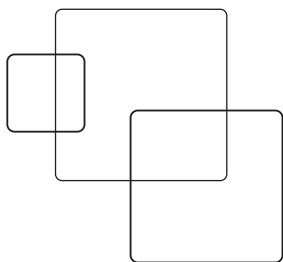
Novotel angus pure beef burger, ranch slaw, vine tomato, fried egg, cheese, beetroot, bacon, onion ciabatta, barbecue sauce, tomato relish, fries	28.0
Novotel airport club sandwich, toasted triple-decker, shaved ham, mayonnaise, guacamole, wood roasted smoked chicken, tomato	22.0

Aisle Option - *sides*

Sea salted fries, tomato relish	6.0 v
Sautéed or steamed seasonal vegetables	6.0 v GF
Baby lettuce salad, tomatoes, cucumber, lemon olive oil	6.0 HC v GF
Potato wedges, tomato relish, sour cream	9.0 v

Landing - *dessert*

Novotel summer surprise, yen ben lemon gelato, raspberry centre, crisp blood orange sorbet pyramid, candied zest, mango berry coulis	14.0 GF
Warm chocolate cake, vanilla ice cream bon bons, chocolate sauce, berry compote	14.0
Fresh fruit salad with your choice of ice cream or sorbet – 3 scoops:	
<i>Ice cream: green tea, banana berry, vanilla, chocolate</i>	12.5 GF
<i>Sorbet: mixed berry, lemon lime bits, tropical</i>	12.5 GF
New Zealand cheese selection, crisp saffron brioche, organic honey comb:	
<i>Mainland special reserve blue vein</i>	19.0
<i>Special reserve double cream brie</i>	20.0
<i>Organic cheddar</i>	20.0
<i>Selection of cheese</i>	24.0



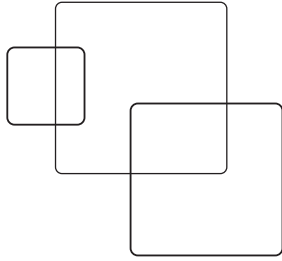
SNACKS MENU

Bar Snacks

Honey roasted peanuts	4.5
Marinated olives	5.0
Salted cashew nuts	5.5
Pringles original chips	6.0
Sea salted fries, tomato relish	6.0
Potato wedges, tomato relish, sour cream	9.0
Cocktail samosa, spring roll, sweet thai chilli sauce	10.0
Antipasto for 1	15.0
Antipasto for 2	26.0

Baked Snacks

Seeded carrot and nut bran muffin	4.5
Banana cake	4.0
Gluten free chocolate fudge brownie	4.5
Gluten free caramel slice	4.0



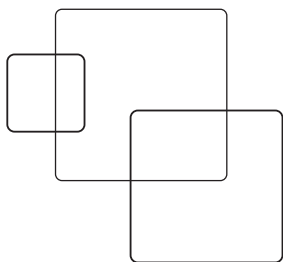
BODY CLOCK - 24 HOUR MENU

Boarding & Take Off - *larger meals*

Rustic herb breads, bay of plenty avocado oil, saffron aioli dip	12.0 v
Chef's soup of the day, rustic bread, butter	14.0
Organic braised beef cheeks, sautéed greens, potato cake, roast vine tomato	32.0 GF O
Fresh market fish, crisp tempura batter, lemon, tartare sauce, fries, salad	28.0
Novotel airport toasty, honey cured shaved ham, mayonnaise, tomato, cheddar cheese, fries	20.0
Tri flavour fettuccine, mushrooms, red peppers, vegetables, basil pesto, shaved parmarigiano	24.0 v
Granola, berry compote, crunchy oats, yoghurt, clover honey	14.0 HC V
All day breakfast, fried, poached or scrambled eggs, bacon, sausage, hash brown, toast	22.0

Aisle Option - *sides*

Sea salted fries, tomato relish	6.0 v
Potato wedges, tomato relish, sour cream	9.0 v
Baby lettuce salad, tomatoes, cucumber, lemon olive oil	6.0 HC V GF



BODY CLOCK - 24 HOUR MENU

Landing - *dessert*

Warm chocolate cake, vanilla ice cream bon bons, chocolate sauce, berry compote	14.0
Fresh fruit salad with your choice of ice cream or sorbet – 3 scoops:	
<i>Ice cream: green tea, banana berry, vanilla, chocolate</i>	12.5 GF
<i>Sorbet: mixed berry, lemon lime bits, tropical</i>	12.5 GF
New Zealand cheese selection, crisp saffron brioche, organic honey comb:	
<i>Mainland special reserve blue vein</i>	19.0
<i>Special reserve double cream brie</i>	20.0
<i>Organic cheddar</i>	20.0
<i>Selection of cheese</i>	24.0