

room service menu

From our bar menu – available 12.00pm – 10.00pm

French fries with aioli & tomato sauce	8.50
Freshly baked bread with Olivo olive oils	10.00
TAPAS – \$9.00 per plate or \$25.00 for 3 selections	
Plates:	
Spiced mini koftas with yoghurt & mint raita, & mango chutney	
Olive selection with parmesan biscuits	
Pepper dews – mild chillis stuffed with feta	
Brandade – a smoked fish puree flavoured with thyme, clove & garlic	
Falafal with yoghurt & mint raita	
CHEESE	
Parlicks Sheep's Milk Cheese – a semi soft cheese with a crumbly texture made from ewe's milk	
Kapiti Kahurangi Blue – a smooth, creamy blue. Mild savoury flavour & fine texture	
Buche de Chevre – white moulded goat's milk cheese, rich flavoured centre	
Old Rotterdam Gouda – a cow's milk cheese with a rich walnut full flavour	
Over the Moon Triple Cream Brie Putaruru – a buttery brie coupled with a mushroom aroma	
Maffra Agent Rinded Cheddar – classic cheddar flavour, sweet & rich. The texture is moist & slightly crumbly	
COLD MEATS	
Pancetta arrotolata – pork belly, cured simply with salt, spices & herbs	
Chorizo rojo – made from whole pieces of Iberian pork with Pimento, exhibits a mild aroma & a little vinegar flavour	
Ventricina – mildly spiced sausage flavoured with fennel & orange	
Mortadella – delicately spiced large Italian sausage made from cured pork	
Krakawa – Polish style pork salami, smoked. Long flavour, reminiscent of a good smoked ham	
Montecatini Casalingo – from the well known Melosi family in Sydney. Rustic pork seasoned with garlic, wine, black pepper & other spices. Has a robust flavour, but is not hot	

All items from our tapas menu are served with freshly baked bread

late meals

Available 24 hours

Toasted sandwich with fries choose 3 fillings from the following: Ham, cheese, tomato, pineapple, avocado, onion, bacon or chicken	15.50
Vegetarian risotto topped with shaved parmesan	21.00
Beef lasagne on rich tomato sauce, topped with melted cheese	19.50
Butter chicken mild tomato based sauce with tender pieces of chicken, served with steamed rice	21.50
Red beef curry served with steamed jasmine rice	21.50
Chicken schnitzel with fries and home made coleslaw	23.50
Tempura fish & chips with tartare & tomato sauce	21.00

We are able to cater to any dietary requirements



bisque
ON BOLTON

room service menu

To order dial extension 7770

A service charge applies to each delivery

light meals, breakfast and sandwiches

Available 6.30am – 10.00pm

Toasted sandwich with fries choose 3 fillings from the following: Ham, cheese, tomato, pineapple, avocado, onion, bacon or chicken	15.50
Gourmet sandwich choose 3 fillings from the following: avocado, cucumber, chicken, ham, roast beef, tomato, mustard, mayonnaise, relish or gherkins	15.50
Bolton breakfast bacon, hash brown, mushrooms, fried eggs, sausages & relish	18.50
Bolton burger with onion confit, cheese, tomato, salad & fries	18.50
Caesar salad cos lettuce, bacon, anchovies, parmesan, croutons topped with a poached egg	19.50
Fish & chips battered fresh fish with French fries & tartare sauce	21.00
Sirloin steak served with handcut fries & garlic or wild mushroom butter	30.00
Shredded chicken salad with raisin, toasted pinenuts & crostini	19.50

We are able to cater to any dietary requirements

BISQUE ON BOLTON RESTAURANT & LOUNGE BAR

Corner of Bolton and Mowbray Streets, Wellington, New Zealand

Telephone Extension 7770

bisque@boltonhotel.co.nz www.boltonhotel.co.nz



Bolton Hotel

room service menu

From our a la carte restaurant menu, available 12.00pm – 10.00pm

BREAD

	Entrée	Main
European style bread roll with butter	3.50	
Martinborough's gold medal "Olivo" Olive oil	7.00	
Choose one oil: lemon, smoked chilli or extra virgin		
Or a trio of infused oils served with a bread roll	10.00	

ENTREES

Soup of the day	16.00
Lobster bisque with crayfish ravioli	22.00
Grilled spiced squid over chorizo risotto	19.00
Duck liver parfait served with red pepper relish & cranberry compote	19.50
Crab & prawn martini with Vermouth mayonnaise and olive wafer	24.00
Venison carpaccio with caponata, shaved parmesan, chilli oil & watercress	24.00
Fried mozzarella with tomato fondue & gazpacho dressing	21.00

BISTRO MAINS

Sirloin of beef , served with handcut fries & garlic or wild mushroom butter	30.00
Chickpea & spinach beignet with caramelised eggplant & red pepper sauce	26.00
Braised pork belly on potato & goat cheese pavé with pickled rhubarb	30.00
Roast Moroccan chicken topped with pinenuts, currants, Italian parsley & feta	28.00

A LA CARTE MAINS

Fillet of salmon with queen scallops, cavalo nero & wasabi emulsion	38.00
Roast loin of lamb on white bean cassoulet, courgette fritters & pea puree	41.00
Grilled beef tenderloin over a smoked paprika & tomato sauce, topped with crisp fried onion rings & wild mushroom pie	41.00
Oven roast fish with ricotta & lemon ravioli, served with mussel & prawn tagine	37.00
Cardamom & honey roast breast of duck served on smoked potato galette & citrus jus	41.00

SIDES

French fries	6.50
Mixed green salad	7.50
Seasonal vegetables	7.50
Caesar side salad	10.50
Sautéed green beans with olive oil & shallots	7.50
Roast gourmet potatoes with garlic & rosemary	7.50

We are able to cater to any dietary requirements

Children's meals available on request, suitable for under 12's

desserts

Caramel pannacotta & espresso jelly with caramelised orange salad & citrus cream	18.00
Coconut & lime crème caramel topped with a crisp pineapple wafer	18.00
Apple & ginger crumble topped with rhubarb ice cream	18.00
Mini pavlova with toasted macadamia's & strawberry milkshake	18.00
Rich chocolate fudge cake with rum & raisin syrup	18.00
Hand made chocolates	3.50ea
Trio of cheeses with dried fruit, crackers & crostini	28.00

wines by the glass

Available 6.30am – 10.00pm

CHAMPAGNE

NV Piper Heidseck, France	27.50
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METHODE TRADITIONELLE

NV Allan Scott Cecilia Reserve Brut, New Zealand	15.00
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WHITE WINE

2009 Growers Mark, Sauvignon Blanc, Marlborough, New Zealand	9.50
2009 Craggy Range Te Muna, Sauvignon Blanc, Martinborough, New Zealand	12.00
2009 Seresin, Sauvignon Blanc, Marlborough, New Zealand	13.00
2009 Stonecroft, Gewürztraminer, Hawkes Bay, New Zealand	13.00
2008 Rockburn, Chardonnay, Central Otago, New Zealand	11.00
2008 Odyssey Reserve Iliad, Chardonnay, Gisborne, New Zealand	14.00
2008 Martinborough Vineyard, Chardonnay, Martinborough, New Zealand	18.00
2008 Pegasus Bay, Riesling, Waipara, New Zealand	13.00
2008 Akarua, Pinot Gris, Central Otago, New Zealand	12.00
2009 Ata Rangī Lismore, Pinot Gris, Martinborough, New Zealand	15.00
2009 Ti Point, Viognier, Hawkes Bay, New Zealand	12.00

RED WINE

2009 Devils Staircase, Pinot Noir, Central Otago, New Zealand	10.00
2008 Seresin Leah, Pinot Noir, Marlborough, New Zealand	15.00
2008 Escarpment, Pinot Noir, Martinborough, New Zealand	25.00
2007 Black Barn, Merlot Cabernet Franc, Hawkes Bay, New Zealand	11.00
2008 Ata Rangī Celebre, Merlot Cabernet Syrah, Martinborough, New Zealand	17.00
2008 Katnook Estate Founders Block, Cabernet Sauvignon, Coonawarra, South Australia	10.00
2007 Instinct, Cabernet Merlot, Hawkes Bay, New Zealand	12.00
2005 Geoff Merrill, Shiraz, McLaren Vale, South Australia	14.00
2007 Bridge Pa, Reserve Syrah, Hawkes Bay, New Zealand	16.00

coffee & tea

Long black, short black, macchiato	4.00
Flat white, cappuccino, latte cup, mochaccino, chai latte, hot chocolate	4.50
Extra shot, soya milk	1.00
Tea; English Breakfast, Darjeeling, Earl Grey, Camomile, Strawberry, Kiwifruit & Green Tea	4.50

Full beverage list available on request