



Steps Restaurant

Breakfast

Monday to Friday 6.30am to 9.30am
Weekends & Public Holidays:
7am to 10am

Bar

Monday to Friday from 5pm to late
Happy Hour:
5pm to 6pm

Dinner

Open Monday to Friday from 5pm to 9pm
- closed weekends and Public Holidays
Room Service available 5pm to 9pm
Room Service Fee 8

Breakfast

Continental Breakfast Buffet 24.50

Fresh pastries, breads, muffins and croissants, cereals, fruit, yoghurt, with juices, tea and coffee.

Cooked Breakfast Buffet 32.50

Includes the continental breakfast buffet selection and the hot breakfast buffet of bacon, eggs, sausage, baked beans, mushrooms, grilled tomatoes, spinach, hash browns and pancakes.

Dinner

Entrées

Crispy Fried Calamari 16

Lightly battered calamari served golden and crisp, paired with a bold, spicy marinara dipping sauce

Chicken Karaage 22

Juicy Japanese-style fried chicken bites, coated in a rich and slightly spicy gochujang glaze

Stuffed Arancini 15

Golden risotto balls filled with savoury goodness, served with a tangy house-made tomato chutney

Cheesy Garlic Bread v 15

Warm, toasted bread loaded with garlic butter and melted cheese

Steps Special Curried Pumpkin Soup v, gf 16

Velvety pumpkin soup infused with aromatic spices

Classic Caesar Salad 22

Crisp cos lettuce tossed in creamy Caesar dressing with parmesan and crunchy croutons.

Choice of: chicken / smoked salmon

Desserts

Tiramisu 18

Classic Italian dessert layered with coffee-soaked sponge and mascarpone cream

Classic Crème Brûlée gf 16

Silky vanilla custard topped with a perfectly caramelised sugar crust

Cheesecake of the Day 15

Ask our team for today's freshly prepared flavour

Sticky Date Pudding 18

Warm date pudding served with a rich toffee sauce

Triple Scoop Ice Cream 16

A refreshing trio of Doris plum, mango sorbet, and vanilla bean

Mains

Chicken Parmigiana 34

Crumbed chicken breast topped with house-made marinara sauce, melted mozzarella, and parmesan cheese

Risotto ai Frutti di Mare gf 32

Creamy seafood risotto featuring scallops, mussels, clams, and smoked salmon

Angus Beef Scotch Fillet (220g) gf 45

Premium cut cooked to your liking, served with smooth potato mash, roasted seasonal vegetables, and your choice of sauce:

Red Wine Jus / Creamy Mushroom / Garlic Butter

Beer-Battered Fish & Chips 30

Fresh snapper fillet in a crisp beer batter, served with mashed peas, tartare sauce, and golden fries

Roasted Pork Belly gf 30

Succulent pork belly with crispy crackling, served with potato mash, seasonal vegetables, rich pork jus, and a touch of chilli jam

Braised Lamb Shank gf 44

Slow-cooked lamb shank, fall-off-the-bone tender, served with herb-infused mash, glazed vegetables, and rich jus

Pan-Seared Salmon gf 42

Perfectly seared salmon fillet with garlic butter sauce, accompanied by a fresh garden green salad and glazed vegetables

Aglio e Olio Spaghetti 24

Classic garlic and olive oil pasta finished with basil pesto and freshly grated parmesan. Choice of: vegetarian / chicken / bacon

Classic Kiwi Burger 29

Served in a soft brioche bun with your choice of vegetarian, chicken, or beef patty, layered with bacon, house-made burger sauce, pickles, tomato, and lettuce

Sides

Beer-Battered Fries v 9

Crispy, golden fries with a light, crunchy coating

Spicy Potato Wedges v 9

Thick-cut wedges seasoned with a bold spice blend

Garden Green Salad v, gf 9

Fresh seasonal greens with a light, refreshing dressing

Glazed Seasonal Vegetables v, gf 9

A colourful selection of market-fresh vegetables, lightly glazed for a hint of sweetness and flavour

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.

Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. v – vegetarian gf – gluten free

Restaurant located on Level 6, dial ext. 0 from your guest room or phone (04) 499 9911 for reservations