



Bar and room Service Snack Menu

Available 16:00 - 22:00

(\$5 Room charge applies for room service)

Light Snacks

Cognac and Chicken Pâté	14.0
Served with warm brioche, pickles and port jelly	
Dips and Nibbles	21.0
Kalamata olives, sundried tomatoes, pickles, smoked almonds dips, olive oil and fresh focaccia	
Fresh Focaccia	7.0
Olive oil, flaky sea salt (DF, VE)	
Port O'Call Salad	17.0
Fresh mesclun leaves, blue cheese crumbs, sourdough crunch and pear with white balsamic and olive oil (V)	
Soup of the Day	12.0
Served with garlic bread (V)	



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Mains

Beef Sirloin Steak 200g Served with fries, Café de Paris butter and side salad (GF)	36.0
Full Vegan Burger Black bean pattie, lettuce, tomato, vegan aioli with wedges (DF, VE)	24.0
Pork Barbacoa Burger Slow cooked pork shoulder, chipotle aioli, tomato salsa and coriander with wedges (DF)	26.0
Classic Club Sandwich Chicken, egg, bacon, tomato, lettuce and aioli served with fries (DF)	25.0
Braised Pork Belly Five spice jus, kumara puree, seasonal vegetables and kumara chips (DF, GF)	32.0
Green Shell Mussels Steamed with sauvignon blanc, parsley and butter served with garlic bread (GF Available)	27.0
Vegan Bowl Vegan bowl of the week (GF, DF, VE)	25.0



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Sides

Loaded Wedges	18.0
Cheese, bacon bits and sour cream	
Shoestring Fries	9.0
Flaky sea salt and aioli (VE, DF)	
Truffled Polenta Sticks	15.0
Parmesan and aioli (V, GF)	
Garden Salad	9.0
Mesclun leaves with vegetable julienne, white balsamic and olive oil (VE, DF, GF)	

Sweet

Eton Mess	12.0
Served with coconut, braised pineapple and mango coulis (DF, GF)	
Espresso and Chocolate Brownie	12.0
Served with sweet cherry compote and cream	
Warm Apple Cake	12.0
Served with vanilla custard sauce	



Room Service Night Snack Menu
Available from 22:00 -16:00

(\$5 Room charge applies for room service)

Butter Chicken 25.0
Slow cooked diced chicken in a spicy curry sauce (GF, DF)

Lamb Casserole 25.0
New Zealand lamb mixed with vegetables in a mild vegetable broth (GF, DF)

Vegan Chickpea Curry 25.0
Tender chickpeas in a light curry and coconut sauce (DF, GF, VE)

All dishes served with basmati rice

Room Service Drinks Menu

(\$5 Room charge applies for room service)

SOFT DRINKS AND MINERAL WATER

MINERAL WATERS

ANTIPODES STILL	Whakatane, Bay of Plenty	500ML \$6.5
ANTIPODES STILL	Whakatane, Bay of Plenty	1000ML \$11.0
ANTIPODES SPARKLING	Whakatane, Bay of Plenty	500ML \$6.5
ANTIPODES SPARKLING	Whakatane, Bay of Plenty	1000ML \$11.0

SOFT DRINKS

COCA COLA	Auckland	330ML \$6.0
COCA COLA NO SUGAR	Auckland	330ML \$6.0
PHOENIX LEMONADE	Auckland	330ML \$6.0
PHOENIX GINGER BEER	Auckland	330ML \$6.0
IMPERIAL GINGER ALE	Auckland	250ML \$5.5
IMPERIAL TONIC WATER	Auckland	150ML \$5.5
IMPERIAL SODA WATER	Auckland	150ML \$5.5

JUICES CHIA SISTERS

APPLE & FEIJOA	Nelson	275ML \$6.0
ORANGE & MANGO	Nelson	275ML \$6.0
APPLE & BOYSENBERRY	Nelson	275ML \$6.0

ATUTAH Native Drinks

KAWAKAWA LEMON & LIME	Nelson	330ML \$6.0
HOROPITO BLACKCURRANT & BOYSENBERRY	Nelson	330ML \$6.0

WINE BY THE GLASS



150ml 250ml 500ml

DA LUCA PROSECCO	Prosecco	Italy	11.0 — N/A — N/A
AUNTSFIELD SOUTH OAKS	Sauvignon Blanc	Marlborough	18.0 — 29.0 — 58.0
NAUTILUS THE PAPER	Sauvignon Blanc	Marlborough	16.0 — 26.0 — 52.0
BLACKENBROOK	Sauvignon Blanc	Nelson	11.0 — 17.5 — 35.0
BLACKENBROOK	Pinot Gris	Nelson	11.0 — 17.5 — 35.0
RIMU GROVE "BRONTE"	Pinot Gris	Nelson	11.0 — 17.5 — 35.0
HANS HERZOG	Pinot Gris	Marlborough	17.0 — 28.0 — 56.0
NAUTILUS ESTATE	Albariño	Marlborough	13.0 — 20.5 — 41.0
GREENHOUGH	Chardonnay	Nelson	11.0 — 17.5 — 35.0
SPENCER HILLS COASTAL RIDGE 2014	Chardonnay	Nelson	11.0 — 17.5 — 35.0
AUNTSFIELD SV	Chardonnay	Marlborough	18.0 — 29.0 — 58.0
CLEARVIEW EST. "ROSÉ"	Rosè	Hawke's Bay	11.0 — 17.5 — 35.0
MADAM SASS	Pinot Noir	Central Otago	13.5 — 21.0 — 42.0
GREENHOUGH	Pinot Noir	Nelson	12.0 — 18.0 — 36.0
RIMU GROVE "BRONTE"	Pinot Noir	Nelson	12.0 — 18.0 — 36.0
AUNTSFIELD SV	Pinot Noir	Marlborough	20.0 — 32.5 — 65.0
AUNTSFIELD HERITAGE SV 2013	Pinot Noir	Marlborough	41.0 — 67.0 — 134.0
HANS HERZOG	Pinot Noir	Marlborough	20.0 — 32.5 — 65.0
NAUTILUS THE CLAY HILLS	Pinot Noir	Marlborough	23.0 — 38.0 — 76.0
HANS HERZOG	Montepulciano	Marlborough	21.5 — 35.0 — 70.0
PASK	Syrah	Hawke's Bay	13.5 — 21.0 — 42.0
PASK	Merlot	Hawke's Bay	13.5 — 21.0 — 42.0
MOUTERE HILLS "RUMER"	Merlot, Syrah, Cab.Sauv.	Nelson	20.0 — 32.5 — 65.0
ALPHA DOMUS THE AVIATOR	Cab.Sauv., Cab.Franc,	Hawke's Bay	24.0 — 39.0 — 78.0

We use Coravin systems to preserve our wines poured by the glass, Argon gas is added to the bottle, to ensure every glass tastes like the bottle has just been opened

All Wines above available in bottle

CHAMPAGNE & SPARKLING

		200ml	375ml	750ml
ALLAN SCOTT CECELIA	Marlborough			57.0
NAUTILUS CUVÉE BRUT	Marlborough			71.0
HUIA BRUT ROSÉ	Marlborough			75.0
HANS HERZOG				
<i>"CUVÉE THÉRÈSE BRUT ROSÉ"</i>	Marlborough			125.0
DA LUCA PROSECCO	Italy			40.0
BOLLINGER	France			340.0
<i>"GRAND ANNÉE 2008"</i>				
DOM PERIGNON 2009	France			365.0
MOËT & CHANDON NV	France	35.0	60.0	115.0
POL ROGER BRUT NV	France		80.0	155.0
TAITTINGER BRUT RESERVE	France		75.0	145.0
TAITTINGER PRESTIGE ROSÉ	France			160.0
VEUVE CLICQUOT BRUT NV	France		70.0	130.0

BEER AND CIDER

WHEAT BEER (HEFE WEIZEN)

HOFBRÄU	Munich, Germany	500ML \$13.5
LAGER		
HOFBRÄU ORIGINAL	Munich, Germany	500ML \$13.5
HOFBRÄU DUNKEL (DARK)	Munich, Germany	500ML \$13.5
WEIHENSTEPHANER ORIGINAL	Munich, Germany	500ML \$13.5
SPRIG & FERN TASMAN RESERVE	Nelson, New Zealand	300ML \$11.0
HEINEKEN	Auckland, New Zealand	330ML \$9.5
CORONA EXTRA	Cervecería Modelo, Mexico	355ML \$9.5
SAPORO	Sapporo, Japan	334ML \$11.0
ASAHI	Tokyo, Japan	334ML \$11.0

ALES

STOKE NPA	Nelson, New Zealand	330ML \$9.5
SPEIGHTS DARK	Otago, New Zealand	330ML \$9.5
SPEIGHTS GOLD MEDAL	Otago, New Zealand	330ML \$9.5
SPRIG & FERN CHASING HAZY	Nelson, New Zealand	300ML \$11.0
PANHEAD XPA	Wellington, New Zealand	330ML \$11.0
PANHEAD APA	Wellington, New Zealand	330ML \$11.0

PILSNER

PANHEAD PILSNER	Wellington, New Zealand	330ML \$11.0
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LOW/NON ALCOHOL

STEINLAGER MID 2.5%	Auckland, New Zealand	330ML \$9.5
HEINEKEN 0%	Auckland, New Zealand	330ML \$9.5

CIDER

ORCHARD THIEVES APPLE	Nelson, New Zealand	330ML \$9.5
ORCHARD THIEVES BERRY	Nelson, New Zealand	330ML \$9.5

“Experience the best of N.E.L.S.O.N.”

Rutherford Hotel Nelson is a premier Conference Hotel at the center of New Zealand within easy access of some of the country’s most stunning sites and activities. Nelson is renowned for its local art, craft and produce which we present to our guests during their stay to create that memorable experience.



N – Nature

Our focus on sustainability. RHN is committed to provide an experience that is sustainable by reducing our carbon footprint where possible. We constantly seek ways to improve our efficiency and minimise the impact on the environment. Nature is also an acknowledgement to our Extraordinary region and the exceptional landscape we are surrounded by.

E – Exceptional

It is our mission to excel our guests’ expectation and provide the best experience to our guests, whether they are local or visiting.

L – Local

It is our promise to deliver the best our region has to offer. Ingredients and produce are sourced locally as much as possible. We also endeavour to support local by using local produce, talent and supporting local businesses as well as charities.

S – Safe

We are creating a safe environment. Not just a physically safe environment, but also an environment where our team and guests feel safe, appreciated, and comfortable.

O – Optimistic

A positive attitude is what helps us to create success for our Hotel, the region, and our people. Staying positive is one of the key factors in success. Optimism and positivity will create an enjoyable and exceptional experience.

N – Neat

We take pride in presenting a clean, warm, and welcoming environment where our guests and people can relax and enjoy. Neat is also our very own interpretation of Manaakitanga, creating that exceptional hospitality experience.

Our team at Rutherford Hotel Nelson is dedicated to excellence in service. Through commitment to our people, we aim to exceed expectations and create an atmosphere where our guests can be somewhere special.

Rutherford Hotel Nelson is committed to the training and development of our people. One of the key concepts is 'Growing our People'. This concept aims to develop people for further growth within the hospitality industry. Every opportunity will be given to assist in improving their work-related skills and industry knowledge and to enhance their personal development.



RUTHERFORD HOTEL
NELSON
A HERITAGE HOTEL

Experience the best of

N • E • L • S • O • N

Nature • Exceptional • Local • Safe • Optimistic • Neat



NOT ONLY FOR OUR HOTEL GUESTS TO ENJOY!



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