



Our breads, hand-made using natural ingredients and baked in traditional deck ovens, are sourced from Wellington's Pandoro bakery.

**ARTISAN BREADS & DIPS 17**  
Selection of breads, house made dips, extra virgin olive oil

**GARLIC BREAD 14**  
Toasted ciabatta, garlic and parsley homemade butter smoked in Manuka wood chips

## ENTREES

**\*BEEF TARTARE 25**

Grass-Fed, quail egg, crostini, greens

**KAWA-KAWA SOUS VIDE ŌRA KING SALMON 25**

Mango slaw, horseradish cream, caviar, sago crisp

**SOUP OF THE DAY 17**

House made daily with fresh locally sourced Otaki vegetables

**WILD VENISON & SWEETBREAD 24**

Marinated in horopito, parsnip puree, Madeira port wine jus

**GRASS FED BLACK ANGUS 25**

Beef fillet tataki with ponzu & lotus root crisps

**BUFFALO MOZZARELLA 22 (v)**

Heirloom tomato, balsamic roasted beets & focaccia

## MAINS

**\*BEEF FILLET 200g 49**

Grass-fed black Angus, bone marrow, asparagus, potato gratin, pumpkin fig jus

**CANTERBURY PORK BELLY & PULLED PORK CROQUETTE 42**

Saffron poached fennel, Granny Smith apple, celeriac purée & red wine jus

**CANTER VALLEY CONFIT DUCK LEG 45**

Root vegetables dauphinoise, pickled red cabbage, crispy parsnip, cherry red wine sauce

**MOANA MARKET FISH 44**

Pan seared line caught, pistachio crumb, mussels & fennel velouté

**BRAISED WAGYU BEEF CHEEK 41**

Truffle potato mash, baby vegetables, wild mushroom jus

**LUMINA SOUS VIDE LAMB RUMP 44**

Served with pumpkin gnocchi, toasted walnut & parmesan cheese

**WILD MUSHROOM & FRIED LEEKS RISOTTO 34 (v)**

Served with ricotta, pine nuts & truffle oil

### SIDES 11

Seasonal vegetables, extra virgin olive oil, fresh herbs

Hand-cut parmesan fries, truffle mascarpone

Green salad, crumbled feta, pumpkin seeds

Creamy mash, sweet caramelised onion

We welcome any and all dietary requirements and allergies. However, allergens can never be 100% guaranteed.

\*Mövenpick signature dishes

## DESSERTS

### \*DECONSTRUCTED CARROT CAKE 21

Carrot sponge, cream cheese frosting, spiced powder, mixed nuts, vanilla ice-cream

### \*GOURMET MÖVENPICK ICE CREAM AND SORBET 18

Three scoops, gel, tuile, dehydrated fruit

### CHOCOLATE MOUSSE 23

Served with peanut butter, hazel nut & berries gel

We use "**Wellington Chocolate Factory**" The chocolate is hand sorted and stone grind. Roasted in small batches, retains more of the natural cocoa flavour characteristics and health benefits.

### Tiramisu 21

Sponge fingers, espresso coffee, mascarpone & Baileys.

### BERRY BRIOCHE 21

Vanilla mascarpone, layers brioche, fresh mix berries

### SELECTION OF SWISS CHEESES 32

Served with poached fruit, nuts, quince paste & assorted crackers

### ORGANIC COFFEE 6

Flat white, latte, cappuccino, mocha, long black, short black, Americano, macchiato, long macchiato, hot chocolate

### DILMAH TEA 5

English breakfast, earl grey, green tea, peppermint, chamomile

## DESSERT, FORTIFIED & PORTWINE

	60 ML	BTL
<b>2016 · Petit Guiraud</b>	16	97
375ml · Sauternes · Bordeaux · FRA		
MUSCAT		
<b>NV · Yalumba 'Museum' · Fortified</b>	16	88
375ml · Victoria · Australia		
NOBLE SAUVIGNON BLANC		
<b>2018 · The Ned</b>	14	79
375ml · Marlborough · NZ		
TAWNY PORT		
<b>Taylor's 10 years</b>	16	166
750ml · Porto · Portugal		
FINE TAWNY PORT		
<b>Sandeman</b>	14	135
750ml · Porto · Portugal		



## **COCKTAILS**

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COSMOPOLITAN	19
Vodka, Cointreau, cranberry juice, lemon	
OLD FASHIONED	21
Jack Daniel's, bitters, orange, brown sugar	
VESPER MARTINI	22
Gin, vodka, dry vermouth, stirred and served straight, on the rocks with olives or lemon twist	
ESPRESSO MARTINI	22
Vodka, Kahlua, espresso	
NEGRONI	22
Gin, Campari, vermouth rouge	
APEROL SPRITZ	19
Aperol, sparkling wine, soda water, orange	
MOJITO	19
Havana Club 3 years, soda water, mint, white sugar	
MARGARITA	21
Tequila, Cointreau, lemon, sugar	
SIDECAR	21
Hennessy VSOP, Cointreau, lemon, sugar rim	
MARTINI	19
Gin or vodka, Vermouth dry, stirred and served straight, on the rocks with olives or lemon twist	
FRENCH MARTINI	21
Vodka, Chambord, pineapple juice	
MANHATTAN	21
Jack Daniel's, vermouth rouge, bitters, cherry	
LONG ISLAND ICED TEA	25
Cointreau, vodka, gin, tequila, rum, Coca cola, lemon	

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## SPARKLING / CHAMPAGNE

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	125ml	Btl
Makers 'Anonymous' · Prosecco · AUS	12	65
Daniel Le Brun · Brut · Sparkling · Marlborough · NZ	14	74
Moet & Chandon · Brut · Champagne · FRA	22	125
Krug · Grand Brut Cuvée · Champagne · Reims · FRA		575
Dom Perignon <b>2012</b> · Brut · Champagne · FRA		560
Piper-Heidsieck ' <b>Sauvage</b> ' Rose · Brut · Champagne · FRA		166
Cloudy Bay 'Pelorus' · Brut · Sparkling · Marlborough · NZ		95

## WHITE WINES

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	150ml	250ml	Btl
<b>SAUVIGNON BLANC</b>			
2020 · The Grayling · Waipara · NZ	12	19	55
2020 · Lake Hayes · Central Otago · NZ	13	20	68
2021 · Cloudy Bay · Marlborough · NZ	19	30	92
2020 · Amisfield · Central Otago · NZ			70
2020 · Domaine Gerard Fiou · Sancerre · FRA			86
<b>CHARDONNAY</b>			
2020 · The Grayling · Marlborough · NZ	12	19	59
2020 · Caves de Lugny Macon Villages · Burgundy · FRA	15	24	64
2020 · Man O' War ' <b>Valhala</b> ' · Waiheke Island · NZ			109
2019 · William Fevre Petit Chablis · Burgundy · FRA			84
2021 · Black Barn · Hawkes Bay · NZ			71

<b>PINOT GRIS</b>	<b>150ml</b>	<b>250ml</b>	<b>Btl</b>
2020 · The Grayling · East Coast · NZ	12	19	55
2021 · Urlar · Gladstone · NZ	13	20	62
2020 · Mt Difficulty ' <b>Bannockburn</b> ' · Central Otago · NZ			77
2016 · Mont' Albano Friuli DOC · Pinot Grigio · ITA			59
2020 · Dashwood · Marlborough · NZ			57

## **RIESLING**

2020 · Saint Clair 'Big John Block 9' · Marlborough · NZ	14	22	61
2018 · Arthur Metz ' <b>Anne Laure</b> ' · Alsace · FRA			71

## **OTHER WHITE VARIETALS**

2019 · Marc Bredif Chenin Blanc · Loire Valley · FRA			76
2020 · Misha's Gewürztraminer · Central Otago · NZ			75
2018 · Guigal Blanc · Grenache Blanc · Côtes Du Rhône · FRA			68
2014 · De La Terre Viogner · Hawkes Bay · NZ			67
2019 · Te Whare Ra ' <b>Toru</b> ' Gewürztraminer, Riesling, Pinot Gris · Marlborough · NZ			62

## **ROSÉ WINES**

2020 · 2020 · Black Barn · Hawkes Bay · NZ	13	20	59
2020 · Triennes IGP · Provence · FRA	14	22	63
2020 · Minuty ' <b>M</b> ' · Provence · FRA			85
2016 · Mt. Difficulty ' <b>Roaring Meg</b> ' · Central Otago · NZ			68
2016 · Ogier ' <b>Heritages</b> ' · Cotes du Rhone · FRA			59

## RED WINES

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<b>PINOT NOIR</b>	<b>150ml</b>	<b>250ml</b>	<b>Btl</b>
2020 · The Grayling · Waipara · NZ	12	19	55
2020 · Pencarrow · Martinborough · NZ	15	23	68
2021 · Domaine Thomson ' <b>Explorer</b> ' · Central Otago · NZ	16	25	73
2018 · Rippon ' <b>Rippon Mature Vine</b> ' · Central Otago, NZ			159
2020 · Cloudy Bay · Marlborough · NZ			140
2018 · Craggy Range ' <b>Te Muna</b> ' · Martinborough · NZ			124
2019 · Mt. Difficulty ' <b>Bannockburn</b> ' · Central Otago · NZ			120
2019 · Albert Bichot ' <b>Vieilles-Vignes</b> ' · Burgundy · FRA			99
2020 · Mt. Difficulty ' <b>Roaring Meg</b> ' · Central Otago · NZ			87
2018 · Mt. Beautiful · North Canterbury · NZ			81
2017 · Shepherd's Ridge ' <b>Reserve</b> ' · Marlborough · NZ			75

## SHIRAZ / SYRAH

2017 · d'Arenberg ' <b>The Love Grass</b> ' · Shiraz McLaren Vale · AUS	14	22	65
2020 · Church Road · Syrah · Hawke's Bay · NZ	15	23	67
2019 · Brokenwood · Shiraz · Hunter Valley · AUS			109
2018 · Jean-Michel Gerin ' <b>La Champine</b> ' · Syrah Rhone Valley · FRA			92
2018 · Rockbare · Shiraz · McLaren Vale · AUS			89
2019 · Smith & Sheth ' <b>Heretaunga</b> ' · Syrah · Hawkes Bay · NZ			79
2020 · Trinity Hill · Syrah · Hawke's Bay · NZ			68

<b>OTHER RED VARIETALS</b>	<b>150ml</b>	<b>250ml</b>	<b>Btl</b>
2019 · Chateau Villefranche ' <b>Graves</b> ' · Merlot Cabernet Cabernet Franc · Bordeaux · FRA	13	21	59
2019 · Abbotts & Delaunay · Cabernet Sauvignon Languedoc FRA	14	22	64
2018 · Domaine du Vieux Lazaret Châteauneuf-du-Pape Rhône Valley · FRA			138
2019 · Prunotto ' <b>Occhetti</b> ' · Nebbiolo · Piemonte · d'Alba · ITA			99
2014 · Campo Viejo ' <b>Reserva</b> ' · Tempranillo · Rioja · SPAIN			95
2019 · Vasse Felix ' <b>Filius</b> ' · Cabernet Merlot · Margaret River · AUS			75
2019 · Church Road · Merlot Cabernet Sauvignon · Hawkes Bay · NZ			67

## **DESSERT, FORTIFIED & PORT WINE**

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	<b>60ml</b>	<b>Btl</b>
SAUVIGNON SEMILLON 2016 · Petit Guiraud · 375ml · Sauternes · Bordeaux · FRA	17	92
MUSCAT NV · Yalumba ' <b>Museum</b> ' · Fortified · 375ml · Victoria · AUS	16	88
TAWNY PORT Taylors 10 years · 750 ml Porto · Portugal	16	166
NOBLE SAUVIGNON BLANC 2018 · The Ned · 375ml · Marlborough · NZ	15	79
FINE TAWNY PORT Sandeman · 750 ml Porto · Portugal	14	135



# **BEER**

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Panhead ' <b>Supercharger</b> ' APA 5.7% ABV - Upper Hutt, Wellington, NZ	12
Emerson's ' <b>Pionner</b> ' Pilsner 5.2% ABV - Dunedin, NZ	12
Mac's Gold 4% ABV - Nelson, NZ	10
Corona 4.6% ABV - Mexico	10
Steinlager ' <b>Pure</b> ' 5% ABV - Auckland, NZ	10
Little Creatures Pale Ale 6.5% ABV - Australia	13
Mac's ' <b>Green Beret</b> ' IPA 5.4% ABV - Auckland, NZ	11
Mac's ' <b>Black</b> ' 4.8% ABV - Nelson, NZ	12
Mac's ' <b>Mid Vicious</b> ' Pale Ale 2.5% ABV - Nelson, NZ	9
Steinlager ' <b>Zero</b> ' 0% ABV - Auckland, NZ	9
Mac's ' <b>Cloudy Apple</b> ' Cider 4.7% ABV - Nelson, NZ	10

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## **V O D K A**

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- 42 Below** 10  
New Zealand - Medium-strength nuttiness, sweet aftertaste and a slightly bitter finish with hints of citrus.
- Belvedere** 14  
Poland - Notes of vanilla and rye, lingering white pepper spice.
- Absolut** 10  
Sweden - Distinct aroma with a touch of wheat sweetness. Smooth finish .
- Ketel One** 11  
The Netherlands - Slight citrus aromas, hint of spices and smooth offering of wheat with a slight sweetness.
- Grey Goose** 12  
France - Slightly sweet, with lemongrass and pepper notes.

## **T E Q U I L A**

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- 1800 Añejo** 13  
Mexico - Slightly burnt toast with vanilla and a subtle waft of green melon and notes of cracked black pepper
- Olmecca 'Altos' Reposado** 12  
Mexico - Brazil nuts, floral lilac, cardamom spice and stewed apple. Notes of oak
- Olmecca 'Altos' Plata** 10  
Mexico - Sweet, herbal, citrusy and spicy with notes of roasted agave, pepper and tobacco
- Jose Cuervo Especial** 10  
Mexico - Soft tropical fruit sweetness with notes of vanilla and pineapple
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## **GIN**

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<b>Malfy</b>	11
Italy - Distilled with juniper and lemons from the Italian coast. Delivers an explosion of lemon. Distillery with great heritage. It is reminiscent of limoncello	
<b>Malfy Rosa</b>	11
Italy – Tangy pink grapefruit at the fore, balanced well by peppery juniper and a touch of thyme	
<b>MGC Melbourne Gin Company</b>	12
Australia - Eleven botanicals, both local and exotic, are each individually extracted. Smooth and slightly surprising gin	
<b>Tanqueray N.10</b>	14
England - Fresh grapefruit, orange, lime and chamomile provide a refreshing flavour.	
<b>The Botanist</b>	14
Scotland - Big notes of citrus, delicate menthol and flowers everywhere.	
<b>Hendrick's</b>	15
Scotland - Aromatic blend of spices and floral scents. Floral and citrus notes and the smoothness of cucumber is apparent	
<b>Beefeater</b>	10
England – Light and piney juniper, with soft peppery warmth building. Sweetness of sugared almond and angelica develop.	
<b>RUM</b>	
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<b>Kraken</b>	11
United States - Nutmeg, vanilla and cinnamon, dark chocolate, clove, Christmas cake and toffee	
<b>Mount Gay 'XO'</b>	14
Barbados - Oaky and dry. Very fragrant, sweet, fruity and tropical	
<b>Appleton 'Signature'</b>	10
Jamaica - Caramelised pineapple and candied ginger, with a drizzle of treacle and ripe fruit	
<b>Havana Club 3 years</b>	10
Cuba - Notes of marzipan, citrus, allspice, ground ginger, a little lime and gentle oak. Citrus, vanilla and oak	

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# WHISKY

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- Ardbeg 'Uigeadail' 57%** 23  
Scotland - Notes of peat and dark sugar, freshly ground espresso bean, ripe fruit and black forest honey
- Chivas Regal 12 years 40%** 11  
Scotland - Vanilla custard, hints of aniseed, lemon curd and butter toffee. Wood shavings and dried banana
- Chivas Regal 18 years 40%** 18  
Scotland - Winter spices and barley, Seville orange marmalade and oak
- Glenlivet 18 years 43%** 24  
Scotland - Notes of sultanas and sherry peels, barley sugars and toasty cereals with petals and apple blossom. Spicy oak notes.
- Glenfiddich 12 years 40%** 13  
Scotland - Big notes of citrus, delicate menthol and flowers everywhere.
- Glenmorangie 10 years 43%** 13  
Scotland - Balanced between honey, malt and flowery scents. Dates and figs emerge in the background with a hint of wood smoke.
- Laphroaig 10 years 40%** 16  
Scotland - Big, smoky and liquorice. Big dose of salt. Slightly sweet with notes of classic iodine and cool wood smoke
- Oban 14 years 43%** 23  
Scotland - Late autumn fruits, dried figs and honey-sweet spices, followed by a smoky malty dryness
- Talisker 10 years 45.8%** 17  
Scotland - Rich dried fruit sweetness, clouds of smoke and strong barley malt flavours, with a pepper twang.
- Jameson 4 years 40%** 10  
Ireland - Floral with a smooth sweetness. Marmalade and fudge, Madeira and a hint of cut grass. Notes of orchard fruits, both fresh and cooked with a little vanilla cream.
- Johnnie Walker 'Black' 40%** 10  
Scotland - Slightly smoky and almost medicinal on the nose, it offers up hints of vanilla, a little tar, a touch of barbecue sauce, citrus and malt
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## **BOURBON / AMERICAN WHISKEY**

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### **Jack Daniel's 'Old No.7' 40%**

Tennessee, USA - Hints of dry spice and oily nuts, touch of smoke with notes of banana milkshake and caramel

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### **Gentleman Jack 5 years 40%**

Tennessee, USA – Spicy nose with caramel, charred oak and a little aniseed. Oak, cinnamon and a touch of banana.

13

### **Makers Mark 6 years 40%**

Kentucky, USA - Fruity and rich. Notes of spiced-honey and mixed peels, a little malmsey, hazelnut and a touch of cut fruit with toasty oak, rye and spice, barley malt, finished with a little nut oil with butterscotch and vanilla.

11

### **Jim Beam 'White Label' 4 years 40%**

Kentucky, USA - Vanilla, fresh corn fields and cereal sweetness. Toasty oak, little spice and pepper with acetone note

10

### **Woodford Reserve 7 years 43.2%**

Kentucky, USA - Honey and spice, leather, a touch of cocoa, a little smoke, toasty oak and vanilla cream with a hint of butterscotch. Espresso beans, winter spice, cereal sweetness, plenty of rye, ground ginger, almond oil, toasty oak and a little rum

12

### **Bulleit 10 years 43.2%**

Kentucky, USA – Gentle spiciness, sweet oak aromas, smooth with tones of maple, oak and nutmeg

10

# **LIQUEURS / LIQUORS**

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- Baileys** 10  
Ireland - Nutty, toasty, nougat aromas are inviting. sweet, plush medium-to full-bodied palate with balanced layers of cream, toasted nuts, brown spice, and a breath of lightly-aged whisky
- Campari** 10  
Italy - Notes of sweet cherry and orange, and a spicy edge reminiscent of cinnamon. The longer you sip on it, the more apparent the sweetness becomes. However the bitter dominance never goes away
- Chambord** 11  
France - Not as sweet as many fruity liqueurs, more silky than oily. Black raspberries, black currant, hint of Madagascar vanilla and cognac
- Cointreau** 11  
France - Oranges of various types, like Seville and mandarin. Warm spices lend complexity to the spirit while complementing the orange. Dry, bitter orange, cinnamon, nutmeg, clove
- Galliano Vanilla** 10  
Italy - Herbs, spices and plant extracts. Mediterranean Anise, Juniper, Musk Yarrow, Star Anise, Lavender, Peppermint, Cinnamon and Vanilla. Well balanced.
- Galliano Amaretto** 10  
Italy - Almond and cherries, roasted cocoa beans & a hint of bourbon vanilla
- Galliano Sambuca** 10  
Italy - Smooth, fresh with stimulating notes of star anise. Aromatic complexity of green aniseed and other mixed herbs
- Galliano Black Sambuca** 10  
Italy - Fresh floral notes of star anise. essential oil, liquorice and a taste of elderberry and red fruits
- Kahlua** 10  
Mexico - Sweet, creamy/oily feel intense coffee, chocolate and vanilla. smooth and sweet.
- Frangelico** 10  
Italy - A rich texture, and a pronounced hazelnut flavour with hints of vanilla and dark chocolate
- St Germain** 13  
France - Floral elderflower with very little alcohol and a pleasant sweetness. Bright and fresh but also satisfyingly pungent
- Chartreuse Green** 14  
France - Mix of herbal aromas, oak barrels. Spicy with a hint of saffron
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## **LIQUEURS / LIQUORS**

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**Malibu** 10  
West Indies - Sweet with a taste reminiscent of coconut, almonds and mocha.

**Aperol** 10  
Italy - Mildly bitter and sweet orange buffered and rounded out by rhubarb with gentian adding a drying alkaline bitterness with floral citrus.

**Southern Comfort** 14  
United States - Sweet and fragrant, with hints of peaches and citrus. The sweetness is moderate and delicate

**Dolin Vermouth Dry** 10  
France - Sharp citrus aromas and hints of raspberry. Aromatic herbs, fragrant fruit and exotic woods

**Dolin Vermouth Rouge** 10  
France - Notes of caramel, unique perfume, rich floral aroma with herbs, spice and orange. Sweet with good balance

**De Kuyper Crème De Cacao** 12  
The Netherlands - Creamy and soft cacao beans, extract of vanilla beans

**De Kuyper Crème De Menthe** 10  
The Netherlands - Minty fresh taste, feel of "chill" in the mouth. Aromas of peppermint

## **NON - ALCOHOLIC**

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**SODAS** 6  
Coca Cola, Coke No Sugar, Sprite, Ginger Ale, Ginger Beer

**EAST IMPERIAL SODAS** 6  
Tonic, Soda Water

**ANTIPODES WATER** 500ml - 9 / 1L - 15  
Sparkling or Still

**JUICES** 6  
Orange, Pineapple, Cranberry, Apple, Tomato

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**GARLIC BREAD 14**

Toasted ciabatta, garlic and parsley homemade butter smoked in Manuka wood chips

**OLIVES 17**

Selection of marinated Greek olives, preserved lemons

**PARMESAN FRIES 11**

Hand cut, truffle mascarpone

**CLASSIC BRUSCHETTA 17**

Otaki Roma tomatoes, basil, mozzarella, balsamic

**TOASTIE 19**

Manuka ham, cheese, tomato, chunky fries, tomato sauce

**SALT & PEPPER SQUID 27**

Spicy mayonnaise

**BBQ PORK RIBS 25**

Chunky fries, tomato sauce

**PATATAS BRAVAS 20**

Spicy potatoes, chorizo

**FORAGE PLATTER 29**

Garlic bread, spring rolls, samosas, pork ribs, squid

**SELECTION OF LOCAL CHEESES 32**

Kapiti cheeses, poached fruit, nuts, quince paste & assorted crackers





**ARTISAN BREADS 17**

Selection of breads, house made dips, extra virgin olive oil

**SOUP OF THE DAY 17**

House made daily with fresh locally sourced Otaki vegetables

**KUMARA HALLOUMI SALAD 21**

Roasted kumara, fennel pine nut, basil pesto

**WILD VENISON 31**

Hand cut fries, green salad, mushroom jus

**MOANA MARKET FISH 29**

Hand cut fries, green salad

**PAPPARDELLE PASTA 27**

Herbs, garlic, baby vegetables, Parmesan cheese, red peppercorn

**SELECTION OF NZ CHEESES 32**

Served with poached fruit, nuts, quince paste & assorted crackers

**\*GOURMET MÖVENPICK ICE CREAM AND SORBET 18**

Three scoops, gel, tuile, dehydrated fruit

**SIDES 11**

Roasted baby carrots, hummus

Hand-cut Parmesan fries, truffle mascarpone

Green salad, crumbled feta, pumpkin seeds

# POWER BITES

## FOR KIDS 12 YEARS AND UNDER

SOUP OF THE DAY \$14

CREAMY MAC N CHEESE \$16

CHEESE TOASTIE \$13  
FRIES, TOMATO SAUCE

MINI PIZZA \$16  
FRIES, TOMATO SAUCE

MARKET FISH \$16  
CRUMBED OR PAN FRIED, FRIES, SALAD

BEEF SAUSAGE & MASH \$16  
SERVED WITH SALAD

CHICKEN NUGGETS \$14  
FRIES, SALAD

FRUIT SALAD \$12  
SEASONAL FRUITS

CHOCOLATE CAKE \$14  
WITH BERRIES