

ALL DAY DINING Available from 12pm

SMALL & SHARING PLATES

Fish Crudo 20
Ponzu & Citrus

1/2 Dozen Fresh Oysters 30
Lemon & Mignonette

Halloumi Fries (v) 18
Tomato Chilli Chutney

Grilled Focaccia Bread (v) 15
Miso Garlic Butter

Roasted Baby Carrots (v/vg) 17
Hummus, Dukkah, Pumpkin Seeds

Charcuterie Board 38
*Local Meats, New Zealand Cheese, Cornichons, Olives,
Dried Fruits, Nuts & Grilled Focaccia*

SOUP & SALADS

Vietnamese Beef Pho Soup 21
Rice Noodle, Brisket

Butternut Ginger Soup (v) 18
Orange, Mascarpone

Honey Roasted Squash Salad (vo) 23
Mozzarella, Prosciutto, Rocket, Balsamic Glaze

Greek Salad (v) 23
*Pan Seared Feta Cheese, Mixed Greens, Cucumber,
Marinated Olives, Roasted Tomatoes, Onion, Basil
& Extra Virgin Olive Oil*

Caesar Salad 23 / 28
*Romaine Lettuce, Caesar Dressing, Bacon,
Crostini & Chilled Soft Boiled Egg
Add Chicken or Prawns*

-Vegetarian (v)/ Vegan (vg)/ Vegetarian option (vo)-
All dishes may contain traces of gluten, nuts & dairy.
Please inform our team of any special dietary requirements.

15% surcharge applies on all public holidays

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LARGE PLATES

Beer Battered Blue Cod Fish <i>Coleslaw, Lemon, Malt Vinegar Aioli, Fries</i>	30	Bibimbap Bowl (<i>v/vg</i>) <i>Short Grain Rice, Edamame Soybeans, Carrot, Cucumber, Mushroom, Tofu & Bean Sprout</i>	26
BBQ Beef Brisket <i>Brioche, Coleslaw, Pickle, Onion Rings</i>	26	Dan Dan Noodles (<i>vo</i>) <i>Pork, Sichuan Pepper Sauce, Bok Choy</i>	28
Grassfed Beef Burger <i>Brioche, Cheddar, Lettuce, Sliced Tomato, Pickle, Aioli & Fries</i>	26	Roast Lamb <i>Roasted Vegetables, Yorkshire Pudding & Garlic-Rosemary Jus</i>	41
Salmon & Bacon Pie <i>Mixed Green Salad, Cherry Tomatoes & Cucumber</i>	23	Pan Seared Snapper <i>Roasted Squash, Green Beans & Nut Brown Caper Butter Sauce</i>	39
Korean Fried Rice <i>Kimchi, Bacon, Fried Egg</i> <i>Add Chicken or Prawns</i>	23/28	Steak Frites <i>Herb Butter</i>	43
Ricotta Gnudi (<i>v</i>) <i>Burnt Butter, Parmesan, Sage, Balsamic</i>	26		

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SIDES

<i>Green Beans Almondine</i>	10
<i>Green Salad & House dressing</i>	10
<i>Rice</i>	10
<i>French Fries</i>	14

DESSERTS

<i>Park Hyatt Chocolate Bar</i>	17
<i>Hazelnut, 70% Dark Chocolate, Caramel, Tonka Bean Ganache</i>	
<i>Bergamot Yuzu Curd Tart</i>	17
<i>Salted Vanilla Ganache, Poached Citrus, Lemon Mascarpone</i>	
<i>Sticky Date Cake</i>	17
<i>Dulcey Ganache, Vanilla Chantilly, Banana Curd</i>	
<i>Vegan Chocolate & Coconut Bar</i>	17
<i>Raspberry Jelly, Coconut Gel</i>	

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EIGHTHIRTY COFFEE

TEA

Webster's Organic Loose Leaf

4.5

Black Coffee

Espresso / Double Espresso / Long Black

5

Black

English Breakfast / Earl Grey / Chai

White Coffee

*Flat White / Latte / Cappuccino /
Macchiato / Mochaccino / Chai Latte*

6

Green

Sencha / Lime Ginger

Hot Chocolate

6

Herbal

Berry / Peppermint

Rooibos

Blood Orange

TEA

Forage + Bloom Botanical Infusions

Revive

Gunpowder Green & Lemon Verbena

Salvation

Peppermint, Kawakawa, Nettle & Dandelion Root

Repose

Chamomile, Lemon Balm, Rooibos & Rose Petals

KLG

Kawakawa, Lemongrass & Ginger

Nurture

Nettle, Lemon Balm, Fennel & Rose Hips

Clarify

Ginkgo, Yerba Mate, Lemon Verbena & Ginger

The Tea Curator Specialty Tea

6.5

Chinese Green Tea - Imperial Grade Laoshan

Roasted Chestnuts, Crunchy Green Beans, Mineral, Sweet & Savoury (Shandong)

Chinese Green Tea - Jasmine Pearl

Jasmine & Fresh-Cut Hay (Fujian)

Chinese Black Tea - Red Plum

Malt, Sweet Spice, Floral-Lush & Decadent (Zhejiang)

Nepalese Oolong Tea - Himalayan Moon Drops

Floral, Fruity, Roasty & Sweet (Dhankuta)

Japanese Green Tea - Genmaicha Premium

Savoury, Nutty, Toasty & Grassy (Kagoshima)

SPARKLING WINE

CHAMPAGNE

	125ml / 750ml		750ml
Akarua Brut NV <i>(v)</i> <i>Central Otago</i>	18 / 90	Billecart-Salmon Brut Réserve NV <i>Mareuil-Sur-Aÿ, France</i>	28 / 165
Akarua Rosé Brut NV <i>(v)</i> <i>Central Otago</i>	19 / 99	Billecart-Salmon Brut Rosé NV <i>Mareuil-Sur-Aÿ, France</i>	37 / 220
Quartz Reef Methode Traditionnelle NV <i>(v)</i> * <i>Central Otago</i>	80	Billecart-Salmon Sous Bois NV <i>Mareuil-Sur-Aÿ, France</i>	350
Arras Brut Elite NV <i>Tasmania, Australia</i>	90	Bollinger Special Cuvée <i>Aÿ, France</i>	280
Cloudy Bay 'Pelorus' Brut NV <i>Marlborough, New Zealand</i>	85	Bollinger 'La Grande Année' Rosé 2007 <i>Aÿ, France</i>	650
Hunter's 'Miru Miru' Brut Rosé NV <i>Marlborough, New Zealand</i>	90	Ruinart Blanc de Blancs <i>Reims, France</i>	320
Ca'del Bosco Cuvée Prestige NV <i>Franciacorta, Italy</i>	130	Dom Pérignon 2012 <i>Epernay, France</i>	600

*(v) - vegan friendly wines*** - organic certified wines*

WHITE WINE

SAUVIGNON BLANC	150ml / 750ml	RIESLING	150ml / 750ml
Saint Clair 'Block 3' 2021 <i>Marlborough</i>	17 / 70	Peregrine 2020★ <i>Central Otago</i>	15 / 65
Cloudy Bay 2021 <i>Marlborough</i>	90	Prophet's Rock Dry 2018 <i>Central Otago</i>	110
Pascal Jolivet Pouilly-Fumé 2017 <i>Loire, France</i>	120	Hugel Classic 2016 <i>Alsace, France</i>	90
CHARDONNAY		ROSÉ	
De La Terre 2021 <i>Hawkes Bay</i>	17 / 75	Butterworth 'Regatta' 2020 <i>Martinborough</i>	16 / 70
Tony Bish 'Golden Egg' 2021 <i>Hawkes Bay</i>	120	Domaine Ott 'By.Ott' 2020 <i>Provence, France</i>	80
Domaine des Héritiers Du Comte Lafon Mâcon-Milly-Lamartine 2018 <i>Mâconnais</i>	170	Château Roubine 'La Vie en Rosé' Côtes de Provence 2021 <i>Provence, France</i>	80
PINOT GRIS			
Greywacke 2019 <i>Marlborough</i>	17 / 75		
Prophets Rock 2018 <i>Central Otago</i>	90		
Willy Gisselbrecht 'Grand Cru Frankstein' 2017 <i>Alsace, France</i>	125		

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RED WINE

PINOT NOIR	150ml / 750ml	SPECIAL RED BLENDS	150ml / 750ml
Akarua 'Rua' 2021 (v) <i>Central Otago</i>	16 / 70	Craggy Range 'Te Kahu' 2019 (Mer/Cab Sav/Cab Franc) <i>Hawkes Bay</i>	18 / 80
Rippon Mature Vine 'Rippon' 2019* <i>Central Otago</i>	150	Obsidian 'Vitreous' 2017 (Cab Sav/Mer/Cab Franc) <i>Waiheke Island</i>	16 / 70
Maison Louis Jadot Vosne Romanee Cdn 2017 <i>Burgundy, France</i>	380	Hans Herzog 'Spirit of Marlborough' 2011 (Merlot/Cab Franc) <i>Marlborough</i>	225
SYRAH/ SHIRAZ			
Man O'War Syrah 2019 <i>Waiheke Island</i>	19 / 90	Te Mata 'Coleraine' 2019 (Cab Sav/Merlot) <i>Hawkes Bay</i>	300
D'Arenberg 'The Dead Arm' Shiraz 2017 <i>McLaren Vale, Australia</i>	150	Château Branaire- Ducru 'Duluc' St Julien 2016 <i>3rd Growth Margaux, France</i>	250
Domaine Jamet Cote-Rôtie 'Fructus Voluptas' Syrah 2018 <i>Northern Rhône, France</i>	300	SWEET WINE	60ml / btl
		Famille Perrin Muscat de Beaugues deVenise Blanc 2019 (Muscat) <i>Rhône, France</i>	16 / 85
FORTIFIED WINE	45ml / btl		
Taylors 20yo <i>Douro, Portugal</i>	15 / 280	Château Coutet Barsac 2008 (Semillon) <i>Barsac, Bordeaux, France</i>	150
Valdespino Pedro Ximenez <i>Xèrés, Andalucía, Spain</i>	12 / 75	Klein Constatia 'Vin de Constance' 2018 (Muscat) <i>South Australia</i>	300

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CRAFT BEER

Sawmill Pilsner 4.8% <i>Matakana</i>	12	Hallertau #6 Session IPA 3.8% <i>Riverhead</i>	12
Hallertau #2 Statesman Pale Ale 5.3% <i>Riverhead</i>	12	Sawmill Bare Beer <1% <i>Matakana</i>	10
Sawmill Homegrown Lager 4% <i>Matakana</i>	12	Urbanaut West End Stout 6% <i>Auckland</i>	13
Urbanaut Roxbury Hazy IPA 6% <i>Auckland</i>	12	8 Wired Hippy Berliner Sour 4% <i>Warkworth</i>	10
Liberty Juice Bro Hazy Pale Ale 5% <i>Helensville</i>	11	Hallertau Granny Smith Apple Cider 5.1% <i>Riverhead</i>	12

NON ALCOHOLIC DRINKS

NOT SAUVIGNON BLANC	11	Sodas & Tonic	5
<i>New Zealand Sauvignon Blanc infused with Lemon Peel, Thyme, Basil & Mint</i>		<i>East Imperial Tonic Water</i>	
		<i>East Imperial Yuzu Tonic</i>	
		<i>East Imperial Grapefruit Tonic</i>	
ALMOST MOSCOW MULE	12	<i>East Imperial Old World Tonic</i>	
<i>Seedlip Aromatic, Lime Juice & Ginger Beer</i>		<i>East Imperial Royal Botanic Tonic</i>	
		<i>East Imperial Soda Water</i>	
VERY CRANBERRY	12	<i>East Imperial Grapefruit Soda</i>	
<i>Seedlip Grove 42, Cranberry Juice, Orange & Thyme Syrup</i>		<i>East Imperial Mombasa Ginger Beer</i>	
		<i>East Imperial Thai Dry Ginger Ale</i>	
Homegrown Juice	6	<i>East Imperial Yuzu Lemonade</i>	
<i>Orange, Apple, Grapefruit, Pineapple, Cranberry</i>		<i>Coca Cola</i>	
		<i>Coca Cola No Sugar</i>	
Homegrown Smoothie	8	Seedlip	12
<i>Berry Anti-ox</i>		<i>Spice 94</i>	
<i>New Zealand Fejoa and Raw Apple</i>		<i>Garden 108</i>	
<i>Immunity Fruit and Vegetable</i>		<i>Grove 42</i>	
Antipodes Water	500ml / 11		
<i>Still / Sparking</i>	6 / 11		
