
THE LIVING ROOM

*The perfect place to unwind and relax
with family and friends alongside picturesque views.*

WINE & CHAMPAGNE EXPERIENCE

AVAILABLE FROM 12PM

*Three glasses of wine expertly selected by our Sommelier paired with food,
or three tasting glasses of the finest Louis Roederer Champagne.*

HANS HERZOG WINE & FOOD PAIRING - 60 PER PERSON

Hans Herzog Sauvignon Blanc 2020

Paired With: Fresh Oysters & Mignonette

Hans Herzog Chardonnay 2021

Paired With: Marinated Olives

Hans Herzog Spirit of Marlborough 2017

Paired With: Kapiti Brie, Onion Jam & Crispy Prosciutto

LOUIS ROEDERER CHAMPAGNE MONTH FLIGHT - 65 PER PERSON

Louis Roederer Brut Collection 245 NV, Champagne, France

41% Chardonnay - 35% Pinot Noir - 24% Pinot Meunier

Louis Roederer Brut Rosé 2017, Cumières & Chouilly, Champagne, France

60% Pinot Noir – 40% Chardonnay

Louis Roederer Brut 2015, Verzy & Chouilly, Champagne, France

70% Pinot Noir – 30% Chardonnay

Recommended Food Pairing: Fresh Oysters (Fresh, Grilled or Battered) 3 pieces 16/ 6 pieces 32

BREAKFAST AVAILABLE FROM 8AM - 11.30AM

Fresh Fruits (vg) <i>Seasonal Selection</i>	20	Eggs Benedict <i>Brioche English Muffin & Hollandaise Honey Glazed Ham or Smoked Salmon, or Tomato & Avocado (v)</i>	28
Pastry of the day (v) <i>Butter & Preserves</i>	10		
Porridge (v, vg) <i>Brown Sugar & Rasins</i>	19	The Breakfast Sandwich <i>Brioche, Bacon, Scallion Scrambled Eggs, Avocado, Cheddar Cheese, Tomato Chutney & Hash Browns</i>	28
House-Made Granola (v, vgo) <i>Greek Yoghurt, Fresh Fruit & Honeycomb</i>	22	Two Eggs + Two Sides (vo) <i>Buttered Sourdough</i>	29
Mushroom & Spinach Omelette (v) <i>Slow Roasted Tomatoes, Feta & Sourdough</i>	27	SIDES Sautéed Spinach Slow Roasted Tomatoes Mushrooms Bacon Beef Sausage Smoked Salmon Hash Browns	8ea
Ham & Cheese Omelette <i>Cheddar Cheese, Slow Roasted Tomatoes & Sourdough</i>	27		
Pancakes (v) <i>Passion Fruit Curd, Spiced Pineapple & Maple Syrup</i>	27		
Kimchi Fried Rice (df) <i>Folded Eggs & Green Onion</i>	28		

- Vegetarian (v) / Vegan (vg) / Vegetarian option available (vo) / Vegan option available (vgo) / Nut free (nf) / Dairy friendly available (dfo) -

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. 2% surcharge applies to all credit card & paywave transactions.

ALL DAY DINING AVAILABLE FROM 12PM

SMALL & SHARING PLATES

Garlic Bread *(v)* 15

1/2 Dozen Fresh Oysters 42
Lemon & Mignonette

Cured Salmon *(nf, df)* 29
Mandarin Ponzu, Chili Crisp, Shallots & Sesame Seeds

Halloumi Fries *(v)* 23
Tomato Chilli Chutney

Seacuterie 55
*Shrimp, Oysters, Seared Tuna, Cured Salmon,
Smoked Mussels, Cornichons, Cocktail Sauce & Tabasco*

Charcuterie Board 45
*Local Meats, New Zealand Cheese, Cornichons, Olives,
Dried Fruits, Nuts, Crackers & Grilled Bread*

SOUP & SALADS

Chicken Broth *(df, nf)* 24
*Rice Noodles, Chicken Meatballs, Shiitake Mushroom
& Bok Choy*

Tomato Soup *(vgo)* 21
Garlic Bread

Seared Tuna Nicoise *(nf, df)* 31
*Green Beans, Potatoes, Olives, Tomatoes, Egg
& Lemon Dressing*

Caesar Salad 26
*Bacon, Chilled Soft Boiled Egg, Croutons
& Parmesan Cheese*
Add Chicken or Prawns +8

Greek Salad *(vgo)* 26
*Whipped Feta, Heirloom Tomatoes, Cucumbers,
Olives, Onions & Lemon Dressing*
Add Prosciutto +7

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LARGE PLATES

Beer Battered Market Fish <i>(nf, df)</i> <i>Lemon, Malt Vinegar Aioli & Green Salad or Fries</i>	35	Spaghetti Bolognese <i>(nf)</i> <i>Tomato, Beef & Parmesan</i>	34
Mee Goreng 'Mamak' Style <i>(nf, df)</i> <i>Egg Noodles, Vegetables, Egg & Tofu</i> <i>Add Chicken or Prawns</i>	28 +7	Oven Roasted Salmon <i>(nf, df)</i> <i>Green Beans, Duck Fat Potatoes & Lemon Caper Butter Sauce</i>	42
Vegetable Fried Rice <i>(v, nf)</i> <i>Eggs, Crispy Shallots & Spring Onions</i> <i>Add Chicken or Prawns</i>	28 +7	Lamb Rump <i>(nf)</i> <i>BBQ Courgette, Whipped Feta & Sauce Vierge</i>	50
House-Made Cauliflower Patty <i>(v)</i> <i>Hummus, Coconut Yoghurt, Pomegranate & Salad</i>	27	Soy Poached 1/2 Chicken <i>(df, nf)</i> <i>Chinese Broccoli & Scallion Ginger Sauce</i>	40
		Scotch Steak <i>(nf)</i> <i>Garlic Butter, Green Beans & Mash Potatoes</i>	52

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SANDWICHES & BURGERS

Wagyu Beef Burger *(nf)*
Brioche, Cheddar Cheese, Park Burger Sauce,
Lettuce, McClure's Pickles
Green Salad or Fries

37

Club Sandwich *(nf)*
Chicken, Bacon, Lettuce, Egg, Tomato & Aioli
& Green Salad or Fries

32

Steak Sandwich *(nf)*
Sourdough, Rocket Greens, Roasted Tomatoes,
Salsa Verde & Onion Rings

38

SIDES

Green Salad & House dressing (vg) 12
Chinese Broccoli (vg) 12
Green Beans (vgo) 12
Duck Fat Potatoes 12
Mashed Potato 12
French Fries (vg) 15
Rice (vg) 10

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DESSERTS

Pavlova <i>(nf)</i> <i>Vanilla Creme Patisserie, Summer Berries & Olive Oil</i>	19
Basque Cheesecake <i>(nf)</i> <i>Burnt Vanilla, Passion Fruit Curd & Roast Banana Chantilly</i>	20
Chocolate Flan <i>Caramel, Macerated Blackberries & Candied Hazelnuts</i>	20
Vegan Coconut Rice Pudding <i>(nf, df)</i> <i>Tropical Fruits & Pineapple Mango Sorbet</i>	19
Fresh Fruit <i>(vg)</i> <i>Seasonal Selection</i>	19

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TEA

Forage + Bloom Botanical Infusions	6.5	The Tea Curator Specialty Tea	6.5
Revive		Chinese Green Tea - Imperial Grade Laoshan	
<i>Gunpowder Green & Lemon Verbena</i>		<i>Roasted Chestnuts, Crunchy Green Beans, Mineral, Sweet & Savoury (Shandong)</i>	
Salvation		Chinese Green Tea - Jasmine Pearl	
<i>Peppermint, Kawakawa, Nettle & Dandelion Root</i>		<i>Jasmine & Fresh-Cut Hay (Fujian)</i>	
Repose		Chinese Black Tea - Red Plum	
<i>Chamomile, Lemon Balm, Rooibos & Rose Petals</i>		<i>Malt, Sweet Spice, Floral-Lush & Decadent (Zhejiang)</i>	
KLG		Nepalese Oolong Tea - Himalayan Moon Drops	
<i>Kawakawa, Lemongrass & Ginger</i>		<i>Floral, Fruity, Roasty & Sweet (Dhankuta)</i>	
Nurture		Japanese Green Tea - Genmaicha Premium	
<i>Nettle, Lemon Balm, Fennel & Rose Hips</i>		<i>Savoury, Nutty, Toasty & Grassy (Kagoshima)</i>	
Clarify			
<i>Ginkgo, Yerba Mate, Lemon Verbena & Ginger</i>			

TEA

Webster's Organic Loose Leaf 5

Black

English Breakfast / Earl Grey / Chai

Green

Sencha / Lime Ginger

Herbal

Berry / Peppermint

Rooibos

Blood Orange

BE SPECIALTY COFFEE

Black Coffee 5

Espresso / Double Espresso / Long Black

White Coffee 6

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

Hot Chocolate 6

TEA INSPIRED 0% COCKTAIL

Sunset in the Living Room 1 6
Clevedon Strawberries, Coconut, Citrus Tea

Berry Garden *(v)* 1 6
Webster's Berry Tea, Cucumber, Non-Alcoholic Sparkling, Elderflower Foam

Citrus Ember 1 6
Webster's Blood Orange Tea, Rosemary, Yuzu, Honey, Ginger Beer

Peach Iced Tea 1 6
Webster's English Breakfast Tea, Peach, Lemongrass, Citrus

Lychee Mar'tea'ni 1 6
Webster's Peppermint, Clarified Lychee, Citrus

★ - Sugar Free
(v) - Vegan Friendly

SPARKLING WINE

CHAMPAGNE

	125ml / 750ml		125ml / 750ml
No. 1 Family Estate Assemble Brut NV <i>Marlborough, New Zealand</i>	21 / 110	NV Louis Roederer Collection 245 Brut <i>Reims, France</i>	32 / 190
No.1 Family Estate Rosé Brut NV <i>Marlborough, New Zealand</i>	22 / 120	2017 Louis Roederer Brut Rosé <i>Reims, France</i>	42 / 250
Quartz Reef Methode Traditionnelle NV(ν)★ <i>Central Otago, New Zealand</i>	80	2015 Louis Roederer Brut Vintage <i>Reims, France</i>	42 / 250
Caves Monmousseau Cremant de Loire 'Orfevre' Extra Brut NV <i>Loire, France</i>	120	2014 Louis Roederer 'Cristal' Brut <i>Reims, France</i>	750
Ca'del Bosco Cuvée Prestige NV <i>Franciacorta, Italy</i>	130	2014 Louis Roederer 'Cristal' Brut Rosé <i>Reims, France</i>	1500
		Billecart-Salmon Blanc de Blancs Brut Mareuil-Sur-Aÿ <i>Aÿ, France</i>	300
		2015 Dom Pérignon Brut Epernay <i>Reims, France</i>	700

(ν) - vegan friendly wines

WINE LIST

SAUVIGNON BLANC

150ml / 750ml

Greywacke 2024

17 / 75

Marlborough, New Zealand

2019 Dog Point ‘Section 94’

110

Marlborough, New Zealand

CHARDONNAY

Neudorf ‘Tiritiri’ 2024

20 / 90

Nelson, New Zealand

Hans Herzog 2021

30 / 150

Marlborough, New Zealand

2024 Greystone

130

North Canterbury, New Zealand

PINOT GRIS

2024 Gibbston Valley ‘School House’

18 / 80

Central Otago, New Zealand

2023 Santa Margharita Pinot Grigio

80

Veneto, Italy

RIESLING

150ml / 750ml

Spy Valley 2022

18 / 80

Marlborough, New Zealand

Prophet’s Rock Dry 2022

120

Central Otago, New Zealand

Hugel Classic 2021

90

Alsace, France

ROSÉ

Château Roubine ‘La Vie en Rosé’

21 / 90

Côtes de Provence 2024

Provence, France

Domaine Ott ‘By.Ott’ 2023

80

Provence, France

* - organic certified wines

WINE LIST

PINOT NOIR	150ml / 750ml	SPECIAL RED BLENDS	150ml / 750ml
2023 Rockburn Pinot Noir <i>Central Otago, New Zealand</i>	22 / 120	Craggy Range 'Te Kahu' 2022 (Mer/Cab Sav/Cab Franc) <i>Hawkes Bay, New Zealand</i>	18 / 80
Rippon Mature Vine 'Rippon' 2021★ <i>Central Otago, New Zealand</i>	175	DBR Lafite 'Les Legendes R' 2020 (Cab Sav/Merlot) <i>Bordeaux, France</i>	19 / 85
SYRAH/ SHIRAZ		Hans Herzog 'Spirit of Marlborough' 2017 (Merlot/Cab Franc) <i>Marlborough, New Zealand</i>	200
Te Mata Estate 2024 <i>Hawkes Bay, New Zealand</i>	18 / 80	2020 Puriri Hills 'Pope' (Merlot/Cab Franc/Cab Sauv) <i>Auckland, New Zealand</i>	400
D'Arenberg 'The Dead Arm' 2019 <i>McLaren Vale, Australia</i>	175		
2019 Trinity Hill 'Homage' <i>Hawkes Bay, New Zealand</i>	300	SWEET WINE	60ml / btl
FORTIFIED WINE	45ml / btl	2023 Mondillo 'Nina' Late Harvest Riesling <i>Central Otago, New Zealand</i>	18 / 99
2018 Taylors LBV Port <i>Douro, Portugal</i>	15 / 185	Klein Constatia 'Vin de Constance' 2018 (Muscat) <i>Western Cape, South Africa</i>	300
Valdespino Pedro Ximenez <i>Xèrèx, Andulucia, Spain</i>	13 / 75	2023 Pegasus Bay 'Aria' Late Harvest Riesling <i>North Canterbury, New Zealand</i>	120
2023 Pegasus Bay 'Aria' Late Harvest Riesling <i>North Canterbury, New Zealand</i>	120		

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For cocktail menu, please ask one of our team members.

BEER

Sawmill Pilsner 4.8% <i>Matakana, New Zealand</i>	13	Hallertau #6 Session IPA 3.8% <i>Riverhead, New Zealand</i>	13
Hallertau #2 Statesman Pale Ale 5.3% <i>Riverhead, New Zealand</i>	13	Sawmill Nimble 2.5% <i>Matakana, New Zealand</i>	13
Sawmill Homegrown Lager 4% <i>Matakana, New Zealand</i>	13	Sawmill Bare Beer <1% <i>Matakana, New Zealand</i>	13
Urbanaut Diamond Head Hazy IPA 6% <i>Auckland, New Zealand</i>	13	Hallertau Granny Smith Apple Cider 5.1% <i>Riverhead, New Zealand</i>	13
Liberty Juice Bro Hazy Pale Ale 5% <i>Helensville, New Zealand</i>	13	Peroni Nastro Azzuro 5% <i>Vigevano, Italy</i>	12
		Sapporo 4.9% <i>Hokkaido, Japan</i>	12

NON ALCOHOLIC DRINKS

Homegrown Juice	8
<i>Orange / Apple / Grapefruit / Pineapple / Cranberry</i>	
Homegrown Smoothie	8
<i>Berry Anti-ox</i>	
<i>New Zealand Feijoa and Raw Apple</i>	
<i>Immunity Fruit and Vegetable</i>	
Antipodes Water	500ml / 1l
<i>Still / Sparkling</i>	6 / 12
East Imperial	
<i>Tonic Water / Yuzu Tonic / Grapefruit Tonic / Soda Water / Grapefruit Soda / Ginger Beer / Giner Ale / Yuzu Lemonade</i>	6
<i>Royal Botanic Tonic</i>	7
Soda	
<i>Coca Cola / Diet / Zero Sugar / Sprite</i>	6
Seedlip	
<i>Spice 94 / Garden 108 / Grove 42</i>	14