

DINNER MENU



"The earth gives us food to nourish our bodies and we prepare the food with love to feed our souls and we serve it with compassion to make us whole."

Entrée

PERUVIAN CEVICHE

Burnt butter cured snapper, tiger milk, mango, peppers, red onion. Coconut yoghurt and chargrilled aomi flatbread - 22

CHILLI CURED AKAROA KING SALMON

Sweet pea foam, Wairarapa green oil and coconut - 23

WAITAHA BEEF TARTARE

Pumpkin bread crisps, salmon roe and oyster plant - 22

OYSTERS

Limited availability - POA

PAPER BAG SOURDOUGH

Burnt black butter - 10

CHARRED GARDEN PICK OF THE DAY

Almond and Garlic Ranch, pistachio crumb, pickled mustard seeds - 14

Main

TE MANA GRASS FED GIRLS

Lamb rack, black garlic, chanterelles, gold leaf - 39

CRISPY PORK BELLY

Carrot purée, baby carrot, garlic cress, apple cider - 39

BEEF

Changes daily based on the local market and cut of meat - 43

HOUSE PASTA (example)

Pasta carbonara

Guanciale, pepper, egg yolk (shaved truffle based on availability) - 32

FISH

Our fish is handpicked by our chefs each morning, dishes are constantly changing based on what our chefs select. Please ask your server for details - 36

Desserts

We have teamed up with Maxine from "Sugar Flour" to create a constantly changing desserts menu. Maxine previously worked under Heston Blumenthal at The Fat Duck and brings this creativity to the design of our desserts. Please ask your server about this collaboration and what we have on the menu today.

BAR SNACK MENU



COENE'S
—BAR & BATTERY—

f @coeneswellington

We are always planning collaborations, pop-ups and specialised evenings.
Give our instagram @coeneswellington a follow to follow these events
and keep up to date with what we are up to and planning.

Snacks

MAKIKIHI STEAK FRIES v gf df

Confit garlic aioli - 11

TARAMASALATA

Charred acmi flatbread - 14

BUTTERMILK CHICKEN gf

Chipotle aioli - 18

SOUTHERN FRIED HALLOUMI v gf

Chipotle aioli - 18

CRISPY FRIED SQUID gf

Green dipping sauce - 18

OLIVES

Kapiti olives, EV olive oil marinated
Mediterranean olives, ricotta and
dukkah - 12

CRÈME FRAÎCHE DIP

Natural sourdough pieces - 14

Our crème fraîche is house made so
please make your server aware of any
allergies as we are changing our recipes
regularly.

BOUJEE FRIES v gf

Skin on hand cuts, szechuan
pepper, shaved parmesan
and truffle - 14

Sharing

CHEESE BOARD v gf*

A selection of European

CURED MEATS gf*

Please ask your server for this
weeks selection - 25

All our meats are traditionally cured
in New Zealand using New Zealand
grass-fed lamb, wagyu

Mains

BURGER

Double grass-fed smashed beef pattie, smoked beef brisket,
double cheddar, burger sauce, pickles, sweet and sour BBQ sauce - 30

FISH & CHIPS

Battered catch of the day, Makikihi steak fries,
green dipping sauce and purple slaw - 29

Please note our fish is handpicked daily from our fishing boat based in Island Bay
and prepared whole in-house. Feel free to ask a waiter about our philosophy
and where our fish comes from.

CLOUDY BAY CLAMS df* gf

White wine and chilli cream reduction - 24

Our clams are sourced daily from Cloudy Bay who are
pioneers in sourcing surf clams from the coast of New Zealand.

ROASTED TURMERIC CAULIFLOWER SALAD

Dessert

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desserts. Please ask your server about this collaboration and what we have on the menu today.

BRUNCH MENU



COENE'S
BAR & EATERY

[f](#) [@coeneswellington](#)

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View our
menu online!

Brunch

EGGS ON TOAST ^{gf*} ^v

Natural granddads sourdough, free-range eggs - 12

AVOCADO & FETA ON TOAST

Smashed avocado, heirloom tomatoes, poached free range eggs, chilli pepper relish and dukkah - 23

EGGS BENEDICT ^{gf} ^{v*}

Potato rosti, free-range eggs, hollandaise sauce Your choice of: pork belly, baby spinach, bacon or Akaroa salmon - 21

MUSHROOMS ON TOAST ^{gf*} ^v

Sautéed wild mushrooms, cream, Rimu Lane truffle, free-range eggs and raw enoki - 24

BANANA TOAST

House-made preserves and toast - 12

Please note our bread option is always changing, please ask your server what today's option for toast is.

NATURAL UNSWEETENED

LEWIS ROAD YOGHURT ^v

Harroway oats, fruits and berries - 19

FRENCH BRIOCHE ^v

Overnight oats, hazelnut praline, salted caramel cream, sour orange syrup - 21

POTATO HASH

Sautéed wild oyster mushrooms, potato hash, caper aioli, mustard seeds and poached free range egg - 21

VANILLA & RICOTTA CRÊPES

Canadian maple syrup, blueberry pond, hazelnut praline, salted caramel cream - 21

COOKOUT ^{gf*}

Pork and sage sausage, bacon, roasted mushrooms, potato hash, chilli relish, poached eggs, black pudding and baked white beans - 25

ADD ON

Smashed avo	5	Halloumi	6
Spinach	5	Bacon	6
Mushroom	5	Chicken	6
Salmon	8	Hollandaise	1
Potato rösti	5		

Snacks

MAKIKIHI STEAK FRIES ^v ^{gf} ^{df}

Confit garlic aioli - 11

BUTTERMILK CHICKEN ^{gf}

Chipotle aioli - 18

SOUTHERN FRIED HALLOUMI ^{gf} ^v

Chipotle aioli - 18

CRISPY FRIED SQUID ^{gf}

Green dipping sauce - 18

Lunch

SALAD OF THE DAY

Please ask your server what the chefs are serving today

DRY AGED SIRLOIN

Herb bearnaise, potato hash, wild mushrooms and spinach - 32

BURGER

Double grass-fed smashed beef pattie, smoked beef brisket, double cheddar, burger sauce, pickles, sweet and sour BBQ sauce - 30

SEAFOOD CHOWDER

Granddads natural sourdough - 28

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Sharing

CHEESE BOARD ^{gf*} ^v

A selection of European and New Zealand cheeses - 25

CURED MEATS ^{gf*}

Please ask your server

or this weeks selection - 25

All our meats are traditionally cured in New Zealand using New Zealand grass-fed lamb, wagyu and local free-range pork.

FISH & CHIPS

Battered catch of the day,

Makikihi steak fries, green dipping sauce and purple slaw - 29

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DESSERT MENU



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CHEESE BOARD gf* v
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AFFOGATO
Vanilla ice cream and espresso 10

Dessert Cocktails

SALTED CARAMEL MARTINI
Vodka, Bailey's and salted caramel 16

AFTER DINNER MINT
Crème de Menthe, white crème de cacao, chocolate and cream 16

TOBLERONE
Bailey's, Frangelico, honey and cream 16

Classics

SIDE CAR
Cognac, Cointreau and lemon juice 17

OLD FASHIONED
Bourbon, Angostura bitters and sugar 16

Dessert Wine

SPY VALLEY ICED SAUVIGNON BLANC
Marlborough 16

BROOKFIELDS INDULGENCE VIOGNIER
Hawke's Bay 12

Cognac & Whiskey

COURVOISIER 11

HENNESSY 11

JAMESON Black Barrel 10.5
Ireland

LAPHROAIG 10Y0 13
Scotland

IWAI 17
Japan

MONKEY SHOULDER 17
Scotland

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