



“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

### CEVICHE

Burnt butter cured snapper, tiger milk, mango, peppers, red onion. Coconut yoghurt and chargrilled acmi flatbread - 19

### CHILLI CURED AKAROA KING SALMON

Sweet pea foam, Wairarapa green oil and coconut - 21

### OYSTERS

Limited availability - 5 (each)

### PAPER BAG SOURDOUGH

With dips - 10

### ROAST VEGETABLES SKEWERS

With hummus - 12

### BRAISED & GRILLED OCTOPUS

Garlic dipping sauce - 15

## Main

### TE MANA GRASS FED GIRLS

Lamb rack, black garlic, chanterelles, herb crust - 39

### BEEF

Wakanui cube roll, pomme anna fries,  
Sous vide egg, truffle jus - 40

### CARBONARA PAPPARDELLE

Guanciale, bacon, egg yolk, pink peppercorns and parmesan - 28

### CATCH OF THE DAY

Mediterranean roasted vegetables,  
spinach and asparagus puree - 36

### PAELLA

(Vegetarian available)

Fried rice, cloudy bay clams, catch of the day, calamari, chorizo - 28

## 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.



# COENE'S

—BAR & EATERY—

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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

Confit garlic aioli - 11

### TARAMASALATA

Charred acmi flatbread - 14

### BUTTERMILK CHICKEN

Chipotle aioli - 18

### SOUTHERN FRIED HALLOUMI

Chipotle aioli - 16

### CRISPY FRIED SQUID

Green dipping sauce - 18

### OLIVES

Kapiti olives, EV olive oil marinated  
Mediterranean olives, ricotta and  
dukkah - 10

### MINT CRÈME FRAÎCHE DIP

Chargrilled Flatbread - 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

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

## Sharing

### CHEESE BOARD

A selection of European

### CURED MEATS

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 - 28

### FISH & CHIPS

Crispy catch of the day, Makikihi steak fries, purple harissa slaw,  
house-made ketchup, pea hummus, mint yoghurt - 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

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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View our  
menu online!

## Brunch

### EGGS ON TOAST gf\* v

Natural grandads 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

### HOUSE-MADE SWEET LOAF

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

Harraway 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, bacon, 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 gf df

Confit garlic aioli - 11

### BUTTERMILK CHICKEN gf

Chipotle aioli - 18

### SOUTHERN FRIED HALLOUMI gf v

Chipotle aioli - 16

### 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 - 28

### SEAFOOD CHOWDER

Grandads 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

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

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A selection of European and New Zealand cheeses 25

**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, Cointrau 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