

BAR AND EATERY

COENE'S

ORIENTAL PARADE

SNACKS

New Zealand Oysters	(half/full dozen)	MP
Either	Natural, sherry mignonette	
or	Battered, spicy mayonnaise	
Marinated Olives	v, vgo, dfo	18
Hummus, dukkah, chilli oil, sourdough		
Crudo	nga, df	26
Kingfish, melon, mint, coriander, chilli, apricot purée, radish		
Octopus	nga	31
Romesco purée, chermoula, cannellini beans, puffed rice		
Spicy Cauliflower Bites	v	22
Gochujang, pickled carrots, tangy mayo		
Prawn Toast	df	26
Dynamite sauce, sesame		
Crispy Calamari	df, nga	22
Lemon pepper, spicy mayonnaise		
Bang Bang Chicken	df	24
Sriracha mayo, pickles		
Truffle Fries	v, nga	16
Parmesan, truffle essence, aioli		
Fries	v, vg, df, ngo	12
Aioli		

Add Ons

Eggs	6	Bacon	6
Avocado	6	Sausages	8
Tomato	3	Smoked fish	8
Portobello mushroom	6	Chicken	6
Potatoes	4	No gluten added bread	3
Halloumi	6	Hollandaise	3
Spinach	6		

v - Vegetarian | vo - Vegetarian optional | vg - Vegan
vgo - Vegan optional | df - Dairy free | dfo - Dairy free optional
nga - No gluten added | ngo - No gluten optional

We try our absolute best but our kitchen is not a gluten-free zone,
so please chat to our team if you have any questions.

+2% surcharge on all credit card payments.

BRUNCH *Served till 3pm*

Eggs Your Way	18
Scrambled, poached or fried, sourdough	
Granola	v 23
Strawberry yoghurt, mixed fruits & nuts, berries, chia	
Waffles	v 25
Caramelised banana, chocolate sauce, vanilla ice-cream, mixed fruits, wilted nuts	
Turkish Eggs	ngo 24
Labneh, chilli oil, confit garlic, dukkha, sourdough	
Smashed Avocado	v, vgo, dfo 26
Cherry tomato, pickles, balsamic, whipped goats cheese, poached eggs, sourdough	
Smoked Fish	nga 26
House-smoked fish, spiced potato, salsa verde, pickled fennel, poached eggs, kūmara crisps, hollandaise	
Chilli Scrambled Egg	dfo 25
Chilli crisp, soy miso mushrooms, tangy mayo, brioche, peanuts	
Cured Salmon Bagel	28
Cream cheese, rocket, pickled onions, capers	
Eggs Benedict	dfo, ngo 26
Toasted English muffin, tomato, poached eggs, hollandaise	
Either	Mushroom
or	Bacon
or	House-smoked fish
or	Spinach
Coene's Feast	dfo, ngo 30
Streaky bacon, tomato, pork sausages, mushrooms, sourdough, poached eggs, crispy potatoes	
Kūmara & Halloumi Salad	v, nga 26
Mixed lettuce, beet hummus, spiced cauliflower, pumpkin seeds, pesto	
Seafood Chowder	30
Saffron velouté, seafood marinara, green lip mussels, sourdough	
Green Lip Mussels	ngo 28
Coconut curry sauce, chilli oil, pangritata, charred lemon, sourdough	
Saffron Seafood Risotto	nga 32
Clams, mussels, prawns, mascarpone	
Battered Fish & Chips	df, ngo 30
Market caught fish, tartare, charred lemon, golden fries, mesclun greens	
Steak & Fries	nga 38
250g scotch, mesclun greens, green pepper sauce	

ENTRÉES

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New Zealand Oysters (half/full dozen)	MP	
Either Natural, sherry mignonette or Battered, spicy mayonnaise		
Burrata v, nga	28	
Rocket, tomato, seasonal fruit, chilli crisp, sesame		
Venison Carpaccio	28	
Horseradish cream, hazelnut, cherry, parmesan, rocket		
Octopus nga	31	
Romesco purée, chermoula, cannellini beans, puffed rice		
Crudo nga, df	26	
Kingfish, melon, mint, coriander, chilli, apricot purée, radish		
Buffalo Cauliflower v	22	
Tangy mayo, pickled carrots		
Crispy Calamari df, nga	22	
Lemon pepper, spicy mayonnaise		
Bang Bang Chicken df	24	
Sriracha mayo, pickles		
Truffle Fries v, nga	16	
Parmesan, truffle essence, aioli		
Fries v, vg, df, ngo	12	
Aioli		
.....○		

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MAINS

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Spicy Cauliflower Bites v	22	
Gochujang, pickled carrots, tangy mayo		
Lamb Rump	36	
Potato gratin, braised carrot & bok choy, cranberry jus		
Pork Belly nga	34	
Cauliflower purée, flex seed, nduja sauce, apple chutney, pickled onion		
Aged Fillet dfo, nga	45	
Charred grilled broccolini & almond, Anna potato, truffle butter, port wine jus		
Pan Fried Fish nga	36	
Celeriac purée, bean ragout, saffron velouté, leek ash		
Seafood Chowder	30	
Saffron velouté, seafood marinara, green lip mussels, sourdough		
Green Lip Mussels ngo	28	
Coconut curry sauce, chilli oil, pangritata, charred lemon, sourdough		
Saffron Seafood Risotto nga	32	
Clams, mussels, prawns, mascarpone		
Battered Fish & Chips df, ngo	30	
Market caught fish, tartare, charred lemon, golden fries, mesclun greens		
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SIDES

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Roasted Brussels Sprouts v	16	
Goats cheese, maple dressing		
Broccolini v, nga	15	
Yoghurt, salsa verde, balsamic glaze, almonds		
Portobello Mushroom v, nga, dfo	14	
Sour cream, thyme, garlic		
Rocket Salad v, nga	16	
Orange dressing, apple, blue cheese		
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SNACKS

3pm - 5pm.

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Bang Bang Chicken df	24
Sriracha mayo, pickles	
Truffle Fries v, nga	16
Parmesan, truffle essence, aioli	
Fries v, vg, df, ngo	12
Aioli	

Looking for something sweet? Ask for our dessert menu.

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vg	- Vegan	nga	- No gluten added
vgo	- Vegan optional	ngo	- No gluten optional
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VINO

CHAMPAGNE

	G	B
Moët & Chandon Brut Imperial / France	-	110
Moët & Chandon Rosé Imperial / France	-	135
Moët Mini 200ml / France	-	35

SPARKLING

	G	B
Cloudy Bay Pelorus Brut / Marlborough	17	75
Cloudy Bay Pelorus Rosé / Marlborough	18	79
Da Luca Prosecco / Veneto	13	70

ROSÉ

	S	L	B
Four Bandits Rosé / Hawke's Bay	13	20	55
Kim Crawford Rosé / Hawke's Bay	15	23	60
Man O' War Pinque Rosé / Waiheke Island	17	26	80
Minuty Rosé / Provence Southern France	19	27	90

WHITE

	S	L	B
Four Bandits Sauv Blanc / Marlborough	13	20	55
Kim Crawford Sauv Blanc / Marlborough	15	23	60
Dog Point Sauv Blanc / Marlborough	16	25	70
Cloudy Bay Sauv Blanc / Marlborough	17	26	80

Four Bandits Chardonnay / Hawke's Bay	13	20	55
Kim Crawford Chardonnay / Hawke's Bay	15	23	60
Lake Chalice Chardonnay / Marlborough	17	26	80

Kim Crawford Pinot Gris / Hawke's Bay	15	23	60
Jules Taylor Pinot Gris / Marlborough	17	26	80
Spy Valley Pinot Gris / Marlborough	19	27	90

AROMATIC

	S	L	B
Spy Valley Gewurztraminer / Marlborough	17	26	80
Loveblock Riesling / Marlborough	19	27	90

VINO / COCKTAIL

RED

	S	L	B
Kim Crawford Pinot Noir / Hawke's Bay`	15	23	60
Lake Hayes Pinot Noir / Central Otago	16	26	75

Four Bandits Merlot / Hawke's Bay	13	20	55
Paloma Tempranillo / Spain	13	20	55
Kim Crawford Shiraz / McLaren Vale	15	23	60
Chakama Malbec / Argentina	15	23	60

COCKTAILS

Coconut Crush		Mango Margarita	
Finlandia Coconut vodka, coconut syrup, triple sec, soda water, lemon juice	18	El Jimador Blanco tequila, triple sec, mango purée, lime juice	19

Spicy Honey Margarita		Skrewball Sour	
El Jimador Reposado tequila, house-made spicy honey syrup, tabasco, Cointreau, lime juice	19	Skrewball Peanut Butter whiskey, pomegranate syrup, lemon juice, crème de cacao, agave syrup, egg white	20

Bloody Mary Finlandia vodka, tomato juice, lemon juice, Worcester sauce, tabasco & a salt rim of your choice: <i>Salt / Chilli Salt</i>	20	Piña Colada Havana 3 rum, pineapple juice, Malibu, coconut cream, falernum syrup	19
		Espresso Martini Finlandia vodka, Kahlúa	

Mojito <i>Have it your way</i>		espresso, sugar syrup	19
Havana 3 rum, lime juice, sugar syrup, soda, mint & a flavour of your choice:		El Diablo	
<i>Mango / Spicy Honey / Peach / Coconut Elderflower / Pomegranate / Strawberry</i>	19	El Jimador Blanco tequila, Chambord, triple sec, ginger beer, lime	19

MOCKTAILS

Mango Mule		Elderflower Spritz	
Ginger ale, mango purée, honey, lime juice, cucumber, mint	12	Elderflower syrup, pomegranate syrup, lemon juice, soda water, mint, cucumber	12

Peach Ice Tea		Berry Crush	
Soda water, peach purée, apple juice, bitters	12	Coconut syrup, strawberry syrup, soda, berries	12

Classics available on request.

BEER / CIDER / SPRITZ

ON TAP

Heineken Lager / 5%	15
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Monteith's	
Alcoholic Ginger Beer / 5%	13
Crushed Apple / Cider / 4.5%	14

Tuatara	
Tight Lines / Pale Ale / 5%	14
Interstellar / IPA / 6%	14

BOTTLES & CANS

Heineken	
Lager / 5%	12
Silver / Low Carb Lager / 4%	12
Zero Alcohol Lager / 0%	11

Monteith's	
Golden Light / Light Lager / 2.5%	12
Hazy Lemonade / Batch Brewed / 4.2%	12

Sol	
Lager / 4.5%	12

Garage Project	
Fugazi / Hoppy Session Ale / 2.2%	12

Tuatara	
Regenerate / Pilsner / 5%	13
Hazy IPA / 5.7%	13

Orchard Thieves	
Apple Cider / 4.5%	12
Berry Cider / 4.5%	12

SPRITZ

Aperol		Pimms
Aperol, prosecco, soda, orange	19	Pimms, prosecco, ginger ale

Negroni		Limoncello
Tanqueray, Campari, vermouth, prosecco, simple syrup	19	Pallini limoncello, elderflower syrup, prosecco, soda

GIN

CHOOSE A GIN

City of London London	13	Roku Japan	15
Bombay Sapphire London	14	The Botanist Islay	16
Melbourne Gin Co Australia	14	Tanqueray London	16
Scapegrace / Black Central Otago	15	Hendrick's Scotland	16

CHOOSE A MIXER

Indian Tonic Water	Schweppes Lemonade
Indian Diet Tonic Water	Soda Water

CHOOSE A TWIST

Lemon	Mint
Lime	Cucumber
Orange	

COGNAC & WHISKEY

Courvoisier France	12	Famous Grouse Scotland	14
Jameson Ireland	13	Glenmorangie Scotland	15
Laphroaig 10yo, Scotland	14	Hennessy France	16

NON-ALCOHOLIC

SOFT DRINKS

<i>Coca-Cola</i> / Coca-Cola Zero Sugar	7
Fanta	7

Schweppes

Lemonade	7
Ginger Ale	7
Ginger Beer	7
Tonic Water	7
Lemon, Lime & Bitters	7

Red Bull

Energy Drink	8
Sugarfree	8
Red Edition - Watermelon	8

Keri Juices

Apple	6
Pineapple	6
Orange	6
Cranberry	6
Tomato	6
Spiced Tomato	6

Voyage Water

Still 500ml	6
Still 1L	10
Sparkling 500ml	8
Sparkling 1L	12

Homegrown Smoothies

Berry	
<i>Banana, apple, berries, orange juice</i>	10
Feijoa	
<i>Feijoa, raw apple juice</i>	10
Immunity	
<i>Carrot, orange, apple, celery, lemon & tumeric</i>	10

HOT DRINKS

T-Leaf Tea

Earl Grey Blue Flower	5
English Breakfast	5
Chamomile	5
Japan Sencha	5
Tokyo Lime	5
Peppermint	5

Coffee *All regular / +0.5 Large*

Espresso	5
Long Macchiato	5.5
Short Macchiato	5
Americano	5
Long Black	5
Flat White	5.5
Cappuccino	5.5
Latte	5.5
Mochaccino	5.5
Hot Chocolate	5.5
Chai Latte	5.5
Vienna	6.5
Piccolo	5
Dirty Chai	5.5
Kids Fluffy	3
Kids Hot Chocolate	5
Lemon, Honey & Ginger	5

Alternative Milks

Soy	0.5
Oat	0.5
Coconut	0.5

Flavoured Syrups

Vanilla / Caramel	1
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Extra

Decaf	1
Shot	1

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COENE'S

DRINKS