

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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*Star Social Rewards terms apply



SNACKS

3pm - 5pm.

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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
df	- Dairy free		

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VINO

CHAMPAGNE

Moët & Chandon Imperial Brut / France	G	B
Moët & Chandon Imperial Rosé / France	-	135
Moët Mini 200ml / France	-	40

SPARKLING

Cloudy Bay Pelorus Brut / Marlborough	G	B
Cloudy Bay Pelorus Rosé / Marlborough	17	75
Babydoll Sparkling Rosé / Marlborough	17	75
Babydoll Sparkling Rosé / Marlborough	16	70
Mionetto Prestige Prosecco / Veneto, Italy	17	75

ROSÉ

Northrow Rosé / Hawke’s Bay	S	L	B
Arrogant Frog Rosé / Languedoc, France	12	18	52
Minuty M Rosé / Provence, France	16	23	67
Man O’ War Pinque Rosé / Waiheke Island	19	28	82
	20	29	85

WHITE

Northrow Sauvignon Blanc / Marlborough	S	L	B
Baby Doll Sauvignon Blanc / Marlborough	12	18	52
Dog Point Sauvignon Blanc / Marlborough	15	21	61
	17	25	73

Northrow Chardonnay / Gisborne	12	18	52
Oyster Bay Chardonnay / Marlborough	15	21	61
Nevis Bluff Chardonnay / Central Otago	17	25	73

Northrow Pinot Gris / Marlborough	12	18	52
Jules Taylor Pinot Gris / Marlborough	17	25	73
Man O’ War Exiled Pinot Gris / Waiheke	19	28	82
Edenvale - Alcohol Free Pinot Gris / Marlborough	12	18	52

AROMATIC

Matawhero Single Vineyard Gewurztraminer / Gisborne	S	L	B
Spy Valley Riesling / Marlborough	15	21	61
	16	23	67

VINO / COCKTAIL

RED

Northrow Pinot Noir / Marlborough`	S	L	B
Rua Pinot Noir / Central Otago	12	18	52
Lake Hayes Pinot Noir / Central Otago	16	23	67
	17	25	73
Kaiken Cabernet Sauvignon / Argentina	16	23	67
TW Merlot / Gisborne	15	21	61
Mojo Shiraz / McLaren Vale, Australia	14	20	58
Brookfields Back Block Syrah / Hawke’s Bay	14	20	58
Campo Viejo Tempranillo / Rioja, Spain	15	21	61

COCKTAILS

Mojito Flor de Caña Extra Seco 4 rum, lime juice, sugar syrup, soda water, mint leaves	19	Bloody Mary Finlandia vodka, lemon juice, Worcester sauce, tomato juice, dash of tabasco	18
Bramble City of London dry gin, Chambord, sugar syrup, lemon juice	18	Skrewball Sour Skrewball Peanut Butter whiskey, pomegranate, lemon juice, Crème de Cacao	22
Espresso Martini Finlandia vodka, Kahlúa, sugar syrup, espresso	19	Limoncello Sour Limoncello, Cointreau, lime juice, agave nectar, egg white*	22
Piña Colada Flor de Caña Extra Seco 4 rum, Malibu, pineapple juice, coconut cream	20	Almond Sour Frangelico, Disaronno, oregat syrup, lemon juice, egg white*	22
Spicy Honey Margarita El Jimador reposado Tequila, triple sec, spicy honey, lime juice, dash of tabasco	22	<i>*vegan optional</i>	

MOCKTAILS

Mango Mule Housemade honey syrup, mango, lime, ginger ale	12	Peach Ice Tea Peach purée, apple juice, lime juice, bitters, soda	12
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Classics available on request.

BEER / CIDER / SPRITZ

ON TAP

Heineken Lager 500mL / 5%	PINT	1/2 PINT
	15	8
Tuatara Interstellar IPA / 6.1%	14	8
Hazy Pale Ale / 5.5%	14	8
Monteith’s Golden Lager / 4.5%	13	7
West Coastin’ Hazy IPA / 5.5%	14	8

BOTTLES & CANS

Heineken Lager / 5%	12
Silver Low Carb Lager / 4%	12
Zero Alcohol Lager / 0.0%	11
Tuatara Hazy IPA / 5.7%	13
Regenerate Pilsner / 5%	13
Monteith’s Hazy Lemonade / 4.2%	13
Ginger Beer / 4%	13
Crushed Apple Cider / 4.5%	13
Sol Lager / 4.2%	13
Garage Project Tiny Hazy IPA / <0.5%	11
Parrot dog Bitterbitch IPA / 5.8%	13
Black Stout / 5%	13

SPRITZ

Aperol Aperol, prosecco, soda	20	Pimms Pimm’s, prosecco, sugar syrup, lemon juice, ginger ale	20
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GIN

CHOOSE A GIN

City of London		Roku	
London	13	Japan	15
Bombay Sapphire		The Botanist	
London	14	Islay	16
Melbourne Gin Co		Tanqueray	
Australia	14	London	16
Scapegrace / Black		Hendrick's	
Central Otago	15	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		Famous Grouse	
France	12	Scotland	14
Jameson		Glenmorangie	
Ireland	13	Scotland	15
Laphroaig		Hennessy	
10yo, Scotland	14	France	16

NON-ALCOHOLIC

SOFT DRINKS

<i>Coca-Cola</i> / Coca-Cola Zero Sugar	8
Sprite / Fanta	8

Schweppes	
Lemon, Lime & Bitters	8
Soda Water	8
Tonic Water	8
Ginger Ale	8
Ginger Beer	8

Red Bull	
Energy Drink	8
Sugarfree	8
Coconut Edition Sugarfree	8

Keri Juices	
Apple	7
Pineapple	7
Orange	7
Cranberry	7
Tomato	7
Spiced Tomato	7.5

Voyage Water	
Still 500ml	8
Still 1L	10
Sparkling 500ml	9
Sparkling 1L	12

HOT DRINKS

Tea	
English Breakfast	6
Earl Grey	6
Peppermint	6
Green	6
Chamomile	6
Hot Lemon, Honey & Ginger	6

Coffee <i>All regular / +1 Large</i>	
Espresso	5.5
Macchiato	5.5
Americano	5.5
Long Black	5.5
Piccolo	5.5
Flat White	6
Latte	6
Cappuccino	6.5
Mochaccino	5.5
Hot Chocolate	5.5
Chai Latte	6
Kids Fluffy	4
Kids Hot Chocolate	5
Iced Coffee	10
Iced Mocha	10
Iced Chocolate	10

Alternative Milks	
Soy	1.5
Oat	1.5
Coconut	1.5

Flavoured Syrups	
Vanilla / Caramel	1

Extra	
Decaf	1.5
Shot	1

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DRINKS