

BAR AND EATERY

COENE'S

ORIENTAL PARADE

SNACKS

New Zealand Oysters (half/full dozen)	MP
Either Bloody Mary, shallots, lemon	nga, df
or Beer-battered, chipotle mayo, lemon	df
Marinated Olives v, nga	22
Hummus, hazelnut dukkah, flatbread	
Ceviche nga	27
Leche de Tigre, fresh orange, avocado & horseradish crema, red chilli, coriander & celery	
Baked Brie nga	26
Fig jam, roasted balsamic tomatoes, toasted sourdough	
Burrata v, ngo	27
Sun-dried tomato, basil pesto, seasonal greens, fried capers, pistachio, sourdough	
Salmon Taramasalata nga	28
Salmon mousse, spiced crispy chickpeas, flatbread	
Kaffir Lime Prawns nga	27
Kaffir lime marinated prawns, coconut & lemongrass emulsion, chilli oil, herb garnish	
Crispy Calamari nga	24
Lemon-pepper calamari, chipotle mayo, lemon, parsley	
Bang Bang Chicken df	26
Sriracha sauce, house pickles, lemon	
Jalapeno Bites nga, v	20
Tangy mayo, parmesan	
Fries vg, df, ngo	14
Served with aioli	
Truffle Fries v, ngo	19
Truffle oil, parmesan, garlic aioli	

Add Ons

Eggs	6	Bacon	6
Avocado	6	Sausages	6
Portobello Mushroom	6	No Gluten Added Bread	3
Halloumi	6	Hollandaise	4

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 on Toast v, ngo	18
Scrambled, poached or fried eggs, sourdough	
Granola v	24
House-toasted granola, seasonal fruits, mango Greek yogurt, coconut flakes, chia seeds	
Waffles v	26
Grilled peach, berry compote, vanilla ice cream, almond crumb, maple syrup	
Turkish Eggs v, ngo	24
Labneh, chilli oil, confit garlic, dukkah, sourdough	
Eggs Benedict v, dfo, ngo	26
English muffin, hollandaise, roasted tomato	
Either Smoked salmon	
or Bacon	
or Mushroom	
Portabello Toastie v, ngo	28
Caramelised onion, brie, Swiss cheese, rocket, pickled cabbage, walnuts, fries	
Chilli Scrambled Eggs v, dfo	26
Chilli crisp, pickled mushroom, peanut crumb, sumac, brioche	
Avocado on Toast v, vgo, ngo, dfo	24
Salad, pepper & pineapple salsa, cherry tomato, feta	
Add poached egg +6	
Spiced Kumara & Halloumi Salad v, nga	26
Cauliflower, beetroot hummus, mixed lettuce, maple dressing, sprouts, seeds	
Coenes Feast dfo, ngo	30
Portobello mushroom, hash brown, pork sausage, streaky bacon, herb-roasted tomato, poached eggs, sourdough	
Market Fish nga	38
Miso-glazed salmon, vanilla mash, beans sofrito, chorizo, fennel, bok choy	
Mussels ngo	32
Coconut sauce, crispy garlic, peanuts, fresh sprout, lime	
Steamed Clams ngo	30
Clams, nduja, lemon & parsley	
Add spaghetti +6	
Battered Fish & Chips df, ngo	30
Market-caught fish, tartare, charred lemon, mesclun greens, fries	
Steak & Fries ngo	42
Butchers cut sirloin with house pickle salad and pepper jus	

SNACKS

3pm - 5pm.

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Marinated Olives	v, nga	22
Hummus, hazelnut dukkha, flatbread		
Burrata	v, ngo	27
Sun-dried tomato, basil pesto, seasonal greens, fried capers, pistachio, sourdough		
Crispy Calamari	nga, df	24
Lemon pepper calamari, chipotle mayo, lemon, parsley		
Bang Bang Chicken	df	26
Sriracha sauce, house pickles, lemon		
Jalapeño Bites	v, nga	20
Tangy mayo, parmesan		
Fries	v, vg, df, ngo	14
Aioli		
Truffle Fries	v, ngo	19
Truffle oil, parmesan, garlic aioli		
Battered Fish & Chips	df, ngo	30
Market-caught fish, tartare, charred lemon, golden fries, mesclun		

Looking for something sweet? Ask for our dessert menu.

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vg	- Vegan	ngo	- No gluten optional
df	- Dairy free		

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ENTRÉES

New Zealand Oysters (half/full dozen)	MP
Either Bloody Mary, shallots, lemon nga, df or Beer-battered, chipotle mayo, lemon df	
Marinated Olives v, nga	22
Hummus, hazelnut dukkah, flatbread	
Venison Carpaccio nga	28
Horseradish & oregano dressing, hazelnut, cherry, parmesan, rocket	
Ceviche nga	27
Leche de Tigre, fresh orange, avocado & horseradish crema, red chilli, coriander & celery	
Burrata v, ngo	27
Sun-dried tomato, basil pesto, seasonal greens, fried capers, pistachio, sourdough	
Mussels ngo	25
Coconut sauce, crispy garlic, peanuts, fresh sprouts, lime	
Kaffir Lime Prawns nga	27
Kaffir lime marinated prawns, coconut & lemongrass emulsion, chilli oil, herb garnish	
Crispy Calamari nga, df	24
Lemon-pepper calamari, chipotle mayo, lemon, parsley	
Bang Bang Chicken df	26
Sriracha sauce, house pickles, lemon	
Jalapeño Bites v, nga	20
Tangy mayo, parmesan	

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

MAINS

Eggplant nga	30
Soy-marinated berenjena, couscous, chickpeas, golden raisins, fennel	
Fillet Mignon nga	48
Truffle butter, charred kale & carrot, potato gratin, red wine jus	
Beef Short Rib nga	45
Slow-braised beef short rib, parmesan polenta, minted peas & beans, jus	
Lamb Rump	40
Peri-peri, vanilla mashed potato, chimichurri broccolini, confit garlic, tarragon jus	
Pork Belly nga	38
Twice-cooked pork belly, hot honey glaze, pork gravy, apple purée, butter-braised cabbage	
Market Fish nga	38
Miso glaze, beans sofrito, chorizo, fennel, bok choy	
Seafood Spaghetti alle Vongole	34
Nduja, clams, mussels, prawns, lemon & parsley emulsion	
Battered Fish & Chips df, ngo	30
Market-caught fish, tartare, charred lemon, golden fries, mesclun	

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SIDES

Green Beans v, vg, df, nga	14
Sautéed beans, chilli, garlic, tahini dressing	
Broccolini v, nga	15
Labneh, salsa verde, balsamic glaze	
Rocket Salad v, nga	16
Apple, blue cheese, orange dressing	
Cos Salad v, vgo, nga	12
Baby cos lettuce, crunchy onions, roasted peanuts, ranch dressing	
Fries v, vg, df, ngo	14
Served with aioli	
Truffle Fries v, ngo	19
Truffle oil, parmesan, garlic aioli	

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VINO

CHAMPAGNE

	G	B
Moët & Chandon Imperial Brut / France	-	110
Moët & Chandon Imperial Rosé / France	-	135
Moët Mini 200ml / France	-	40

SPARKLING

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

ROSÉ

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

WHITE

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

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

VINO / COCKTAIL

RED

	S	L	B
Northrow Pinot Noir / Marlborough`	12	18	52
Rua Pinot Noir / Central Otago	16	23	67
Lake Hayes Pinot Noir / Central Otago	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	*vegan optional	

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

	PINT	1/2 PINT
Heineken Lager 500mL / 5%	15	8
Tuatar		
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
Tuatar		
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
Parrotdog		
Bitterbitch IPA / 5.8%		13
Black Stout / 5%		13

SPRITZ

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

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