

BAR AND EATERY

COENE'S

ORIENTAL PARADE

SNACKS

New Zealand Oysters (half/full dozen)	MP
Either Bloody Mary, shallots, lemon <i>nga, df</i> or Beer-battered, chipotle mayo, lemon <i>df</i>	
Marinated Olives <i>v, nga</i>	22
Hummus, hazelnut dukkah, flatbread	
Ceviche <i>nga</i>	27
Leche de Tigre, fresh orange, avocado & horseradish crema, red chilli, coriander & celery	
Baked Brie <i>nga</i>	26
Fig jam, roasted balsamic tomatoes, toasted sourdough	
Burrata <i>v, ngo</i>	27
Sun-dried tomato, basil pesto, seasonal greens, fried capers, pistachio, sourdough	
Salmon Taramasalata <i>nga</i>	28
Salmon mousse, spiced crispy chickpeas, flatbread	
Kaffir Lime Prawns <i>nga</i>	27
Kaffir lime marinated prawns, coconut & lemongrass emulsion, chilli oil, herb garnish	
Crispy Calamari <i>nga</i>	24
Lemon-pepper calamari, chipotle mayo, lemon, parsley	
Bang Bang Chicken <i>df</i>	26
Sriracha sauce, house pickles, lemon	
Jalapeño Bites <i>nga, v</i>	20
Tangy mayo, parmesan	
Fries <i>vg, df, ngo</i>	14
Served with aioli	
Truffle Fries <i>v, ngo</i>	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 <i>v, ngo</i>	18
Scrambled, poached or fried eggs, sourdough	
Granola <i>v</i>	24
House-toasted granola, seasonal fruits, mango Greek yogurt, coconut flakes, chia seeds	
Waffles <i>v</i>	26
Grilled peach, berry compote, vanilla ice cream, almond crumb, maple syrup	
Turkish Eggs <i>v, ngo</i>	24
Labneh, chilli oil, confit garlic, dukkah, sourdough	
Eggs Benedict <i>v, dfo, ngo</i>	26
English muffin, hollandaise, roasted tomato Either Smoked salmon or Bacon or Mushroom	
Portobello Toastie <i>v, ngo</i>	28
Caramelised onion, brie, Swiss cheese, rocket, pickled cabbage, walnuts, fries	
Chilli Scrambled Eggs <i>v, dfo</i>	26
Chilli crisp, pickled mushroom, peanut crumb, sumac, brioche	
Avocado on Toast <i>v, vgo, ngo, dfo</i>	24
Salad, pepper & pineapple salsa, cherry tomato, feta Add poached egg +6	
Spiced Kumara & Halloumi Salad <i>v, nga</i>	26
Cauliflower, beetroot hummus, mixed lettuce, maple dressing, sprouts, seeds	
Coenes Feast <i>dfo, ngo</i>	30
Portobello mushroom, hash brown, pork sausage, streaky bacon, herb-roasted tomato, poached eggs, sourdough	
Market Fish <i>nga</i>	38
Miso-glazed salmon, vanilla mash, beans sofrito, chorizo, fennel, bok choy	
Mussels <i>ngo</i>	32
Coconut sauce, crispy garlic, peanuts, fresh sprout, lime	
Steamed Clams <i>ngo</i>	30
Clams, nduja, lemon & parsley Add spaghetti +6	
Battered Fish & Chips <i>df, ngo</i>	30
Market-caught fish, tartare, charred lemon, mesclun greens, fries	
Steak & Fries <i>ngo</i>	42
Butchers cut sirloin with house pickle salad and pepper jus	

SNACKS

3pm - 5pm.

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.

v	- Vegetarian	nga	- No gluten added
vg	- Vegan	ngo	- No gluten optional
df	- Dairy free		

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DESSERTS

Tres Leches v 16
Bizcocho sponge, soft meringue, pistachio crumb, saffron

Tiramisu 18
Kahlúa, chocolate, tuile (*contains alcohol*)

Chocolate Delice v 18
Blood orange & pineapple salsa, lime mascarpone, hokey pokey

Kaffir Lime Panna Cotta ngo 16
Grilled peach, roasted grapes, coconut granita, meringue

New Zealand Cheese Selection ngo 24
Selected cheese from all around NZ, relish, crackers, pickles, accompaniments

COCKTAILS

After 8 20
Crème de menthe, crème de cacao, cream, milk

Toberone 20
Frangelico, Baileys, Kahlúa, cream

Affogato 10
Coffee and ice cream

ADD Frangelico, Baileys, Disaronno or Kahlúa +11

v - vegetarian ngo - no gluten optional

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VINO

CHAMPAGNE

	Flute	Bottle
Moët & Chandon Imperial Brut / France	-	110
Moët & Chandon Imperial Rosé / France	-	135

SPARKLING

	Flute	Bottle
Edenvale Premium Reserve Alcohol Free South Australia	12	60
Cloudy Bay Pelorus Brut / Marlborough	17	75
Cloudy Bay Pelorus Rosé / Marlborough	17	75
Mionetto Prestige Prosecco / Veneto, Italy	17	75

ROSÉ

	Reg	Large	Bottle
Northrow Rosé / Hawke's Bay	12	18	52
Babydoll Rosé / Marlborough	15	23	60
Minuty M Rosé / Provence, France	19	28	82

WHITE

	Reg	Large	Bottle
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

Northrow Pinot Gris / Gisborne	12	18	52
Jules Taylor Pinot Gris / Marlborough	17	25	73
Man O' War Exiled Pinot Gris / Waiheke	19	28	82

Spy Valley Riesling / Marlborough	16	23	67
Jules Taylor Gruner Veltiner / Marlborough	17	26	80

VINO / COCKTAIL

RED

	Reg	Large	Bottle
Northrow Pinot Noir / Marlborough	12	18	52
Lake Hayes Pinot Noir / Central Otago	17	25	73
Brookfields Back Block Syrah / Hawke's Bay	14	20	58
Campo Viejo Tempranillo / Rioja, Spain	15	21	61
TW Merlot / Gisborne	15	21	61
Kaiken Cabernet Sauvignon / Argentina	16	23	67

COCKTAILS

Piña Colada Flor de Caña Extra Seco 4 rum, Malibu, pineapple juice, coconut cream	20	Apple Pie Daiquiri Bati Spiced Rum, apple juice, lime juice, spiced sugar syrup	19
Peach & Passionfruit Margarita El Jimador reposado Tequila, triple sec, peach syrup, passionfruit syrup, lime juice	22	Salted Carmel Espresso Martini Finlandia Vodka, Kahlúa, espresso, salted caramel	20
Welly Sour Whyte & Mackay Whisky, lemon juice, sugar syrup, egg white, bitters	22	Bloody Mary Finlandia vodka, lemon juice, Worcester sauce, tomato juice, horseradish, dash of tabasco	18
Gin Fizz London Dry Gin, lime juice, sugar syrup, prosecco, strawberry	19	Aperol Spritz Aperol, prosecco, soda	20

MOCKTAILS

Mango Mule Housemade honey syrup, mango, lime, ginger ale	13	Amalfi Spritz 0% Lyre's Italian Spritz, 0% alcohol wine, soda	16
Rosebud 0% Cranberry, pineapple, lime, passionfruit, vanilla	13	Salted Carmel Espresso Martini 0% Lyres Coffee Originale, Lyres White Cane Spirit, espresso, salted caramel	16

Classics available on request.

BEER / CIDER / SPRITZ

ON TAP

Heineken Lager / 5%

Monteith's Golden Lager / 4.5%

Tuatara

Interstellar IPA / 6.1%

Hazy Pale Ale / 5.5%

Tuatara Regenerate Pilsner / 5%

BOTTLES & CANS

Heineken

Lager / 5%

Silver Low Carb Lager / 4%

Zero Alcohol Lager / 0.0%

Monteith's

Monteith's Golden Light Lager 2.5%

Hazy Lemonade / 4.2%

Ginger Beer / 4%

Crushed Apple Cider / 4.5%

Sol Lager / 4.2%

ParrotDog

Bitterbitch IPA / 5.8%

Black Stout / 5%

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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

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NON-ALCOHOLIC

SOFT DRINKS

<i>Coca-Cola</i> / Coca-Cola Zero Sugar	8
Schweppes Soda Water / Tonic Water / Lemonade / Lemon, Lime & Bitters / Ginger Ale / Ginger Beer	8
Red Bull Energy Drink / Sugarfree / Coconut Edition Sugarfree	8
Keri Juices Apple / Pineapple / Orange / Cranberry / Tomato Spiced Tomato	7 7.5
Voyage Water Still / Sparkling 500ml Still / Sparkling 1L	8 10

HOT DRINKS

Tea English Breakfast / Earl Grey / Peppermint / Green / Chamomile / Hot Lemon, Honey & Ginger	6
Coffee <i>All regular / +1 Large</i> Espresso / Macchiato / Americano / Long Black / 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 / Mocha / Chocolate	10
Alternative Milks Soy / Oat / Coconut	1.5
Flavoured Syrups Vanilla / Caramel	1
Extra Decaf	1.5
Shot	1

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DRINKS