WYNYARD
PAVILION

**FOOD MENU**

# WELCOME TO THE WYNYARD PAVILION

*Your waterfront local, perched on the edge of the harbour in Auckland's historic Wynyard Quarter.*

You're sitting in the iconic Red Cargo Shed - built in the early 1930s and still standing strong over 100 years later. Originally used as a working shed for boats, the space is rich with character and history. Much of the original timber remains, complete with old markings and code numbers that whisper stories of a bygone era.

As one of New Zealand's largest hospitality venues, we operate with a local mindset and proudly collaborate with some of the country's most loved brands—bringing the best of Aotearoa right into the heart of the waterfront. From being the Official Team New Zealand Bar during the America's Cup 2021 to serving everyday locals and visitors, there's always something special happening here.

Our chefs are passionate about crafting delicious dishes using local, sustainable ingredients, and our bar team is dedicated to shaking, stirring, and pouring some of the finest drinks around.

So whether you're here with friends for cocktails and snacks, or hosting the party of the year—you're in good hands. Sit back, relax, and watch the world drift by across the sparkling Waitematā Harbour.

## SMALL PLATES

**Szechuan Calamari** LGO
Salad greens, sweet chilli lime dressing — 19

**Pav Fried Chicken Bites**
Old bay spice, Jalapeño mayo, micros — 19

**Chicken Liver Parfait**
Charred brioche, Cornichons, onion marmalade — 20

**Soft Shell Taco** — 10 each
Battered Market Fish LGO
Grilled Halloumi LGO
Harissa Pulled Pork LD

**Polenta Fries** VGO, LG
Truffle oil, shaved parmesan, truffle aioli — 15

## PIZZA
Enjoy Gluten Free base at no additional charge.

**Margherita** V, LGO, LDO
Fresh tomato sauce, Buffalo mozzarella, basil — 28

**Salami & Hot Honey** LGO
Italian Salami, Kalamata Olives, red onion, mozzarella cheese, rocket, parmesan cheese, hot honey — 29

**Mediterranean Pizza** V, LGO
Feta, sundried tomato, red onion, truffle mushroom, roasted garlic, basil pesto — 29

**Buffalo Chicken Pizza** LGO
Red peppers, spring onion, blue cheese mayo — 29

**Meatlovers** LGO, LDO
Pork & fennel sausage, diced bacon, salami, green capsicum & smokey BBQ sauce — 30

## SALADS

**Classic Caesar** LGO
Baby cos, crispy bacon, soft boiled egg, house focaccia croutons, shaved parmesan — 22
**Add Free Range Chicken + 6**

**Vietnamese Chicken Salad** LG, LD
Rice noodles, shredded chicken, asian vegetables, lime chilli nan jhim dressing, crispy shallots, sesame seeds fresh coriander — 26

**Mediterranean Insalata**
Classic spring fresh greek salad, lemon mint yoghurt, hazelnut dukkah hummus & spiced pita chips — 23
**Add 170gm Seared Yellowfin Tuna + 15**

## TUESDAYS 3:00PM – 6:00PM

25 | BURGERS |

12 1800 Mango Coconut Soda's
12 Steinlager Proper Pints

## WEDNESDAY 3:00PM – 6:00PM

Happy HOUR |

12 1800 Mango Coconut Soda's
12 Steinlager Proper Pints

AND

Live MUSIC

## THURSDAY 3:00PM – 6:00PM

Happy HOUR |

12 1800 Mango Coconut Soda's
12 Steinlager Proper Pints

## FRIDAY 3:00PM – 6:00PM

Happy HOUR |

12 1800 Mango Coconut Soda's
12 Steinlager Proper Pints

AND

1 | WINGS

## SATURDAY 3:00PM – 6:00PM

3 | OYSTERS

AND

12 1800 Coconut Mango Soda's
12 Gordon's Pink On Tap

## SUNDAY 3:00PM – 5:00PM

25 | PIZZA'S

AND

6 |

Kids Meals ALL DAY

## NON-ALCHOLIC

**Juice** 6 | 8

**Lemon Lime & Bitters** 6 | 8

**Soft Drink** 6 | 8

**Red Bull Cans** 7
red bull classic, red bull sugar free

**Voyage Water 1L** 10
still or sparkling


# ORDER & PAY ON YOUR PHONE

**We'll bring it to you.**

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free.
15% public holiday surcharge applies.

## TO SHARE

**Boathouse Loaded Fries** 23
Mild Orange & Ancho chilli pulled pork, mozzarella, jalapeño, sour cream

**Truffle Fries** VGO 15
Truffle oil, parmesan cheese, truffle aioli

**House Stone Baked Focaccia** V 16
Garlic confit & mozzarella

**House Stone Baked Focaccia** LDO 16
Mixed olives & Balsamic

## LARGE PLATES

**Parmesan Potato Gnocchi** V 33
Roast pumpkin, garlic cauliflower cream, rocket, feta and toasted seeds

**Crispy Skin Market Fish** LG 44
Saffron citrus risotto, grilled broccolini, salsa verde

**220g Savannah Scotch Fillet** LG 47
Roast garlic creamy potato mash
**Add two fried eggs + 6**
**Add peppercorn sauce or red wine jus + 5**

## BURGERS + FISH N CHIPS - All Burgers come with a side of fries

**Steinlager Ultra Low Carb Beer Battered Fish N Chips** LGO, LDO 30
Market Fish, Slaw, house tartare, lemon

**Grilled Angus Beef Burger** LG 30
Swiss cheese, tomato kasundi, American mustard, lettuce, pickled cucumber, Onion Rings, Daily Bread potato bun.
**Add two fried eggs + 6**
**Add bacon + 6**

**"KFC" Korean Fried Chicken Burger** LD 30
Sticky spicy gochujang sauce, sesame slaw, aioli, Daily Bread potato bun

**Chipotle Pulled Pork Burger** LGO 30
Cheese, sliced pickle, ranch slaw, Daily Bread potato bun

**"Wise Boys" Crispy Jackfruit Vegetarian Burger** VGO 28
Iceberg Lettuce, swiss cheese, eggplant relish, house pickles, hummus & vegan mayo, Daily Bread Potato Bun

## SIDES

**Fries** VGO 13
Aioli & tomato sauce

**Grilled Broccolini** VGO 13
Feta, dukkah

**Rocket & Parmesan Salad** v 11
**EVOO**

**Garden Salad** V, LD 8
Greens, garden vegetables, balsamic dressing

**Daily Bread Grilled Sourdough** 6
Served with butter

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan |
LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

## TO SHARE

**Zesty Summer Citrus Meringue Pie** 14
Seasonal fresh fruit medley, mascarpone creme

**Pear & Hazelnut Frangipane Tart** 14
Salted caramel sauce, rich chocolate & coconut Duck Island ice cream

**Dark Chocolate Almond Torte** LG 15
Orange glaze, rich chocolate ganache, mascarpone cream

**Coconut Lime Syrup Cake** 16
Lemon and passionfruit curd, strawberry coconut lime leaf
Duck Island ice cream

**Duck Island Big Kids Sundae** LDO, LGO 15
Trio of flavours: vanilla shortbread, spiced praline and raspberry dust

**Moet Meets Duck** LDO, LG 32
Moët & Chandon champagne, Duck Island coconut lime leaf ice cream

**Boozey Affogato** LGO 16
Espresso, Duck Island vanilla ice cream, shortbread
- your choice of **Frangelico or Baileys**

**Affogato - non alcoholic** LGO 14
Espresso, Duck Island vanilla ice cream, shortbread

## SPRITZ

**APEROL SPRITZ** 19
Aperol, Sparkling, Soda, Orange

**LIMONCELLO SPRITZ** 19
Limoncello, House Sparkling, Lemon, Soda

**HUGO SPRITZ** 19
Elderflower, House Sparkling, Lemon, Mint, Soda

## MARGARITAS

**CLASSIC MARGARITA** 21
Jose Cuervo Tradicional Reposado, Triple Sec, Lime

**TOMMY'S MARGARITA** 22
Jose Cuervo Tradicional Reposado, Lime, Agave

**CHILLI PEACH MARGARITA** 22
Chilli-infused tequila, mezcal, peach, lime, chilli salt

## COCKTAIL TREES

**ESPRESSO MARTINI** 85

**1800 COCONUT & MANGO SODA** 60

**FOUR PILLARS BLOODY SHIRAZ SPRITZ** 85

**APEROL SPRITZ** 75

## MOCKTAILS

**ROSE FIZZ** 11.5
Rose, Lime, Pepper, Lemonade

**CREAMY DREAM** 11.5
Mango, Pineapple, Coconut

## HOUSEMADE SODAS

**WATERMELON & MINT** 9

**MANGO & MINT** 9

## COCKTAILS

**AMARETTO SOUR** 21
Disaronno Amaretto, Old Forester, Lemon, Foamer

**FRENCH MARTINI** 21
Smirnoff Vodka, Chambord Liqueur, Pineapple, Lime

**COSMOPOLITAN** 21
Smirnoff Vodka, Triple Sec, Lime, Cranberry

**MOJITO** 21
Bacardí Carta Blanca, Lime, Mint, Soda

**LONG ISLAND ICED TEA** 24
Vodka, Rum, Tequila, Gin,Triple Sec, Lemon, Cola

**ZOMBIE** 24
Bacardí Carta Blanca, Bacardí Carta Oro, Chambord, Lime, Pineapple, Falernum

**EASTSIDE** 22
Four Pillars Rare Dry Gin, Lime, Mint, Cucumber

**PAPER PLANE** 22
Makers Mark, Aperol, Amaro, Lemon

**PINA COLADA** 21
Bacardí Carta Blanca, Lime, Coconut, Pineapple

**ESPRESSO MARTINI** 21
Vodka, Coffee Liqueur, Cold Drip Coffee

**NEGRONI** 21
London Dry Gin, Campari, Vermouth

**PORNSTAR MARTINI** 21
Absolut Vanilla, Passionfruit Liqueur, Lemon, Passionfruit with a side of Sparkling

## ON TAP

| | KIWI PINT 425ML | PROPER PINT 568ML | JUG 1.8L |
|---|---|---|---|
| Steinlager Ultra Low Carb | | | |
| Stella Artois | | | |
| Steinlager Classic | | | |
| Panhead Supercharger APA | | | |
| Kirin Ichiban | | | |
| Little Creatures Pale Ale | | | |
| Guinness Draught | | | |
| Emerson's Pilsner | | | |
| Espresso Martini | | | |
| 1800 Coconut & Mango Soda | | | |
| Gordon's Pink Soda | | | |
| Kirin Hyoketsu Lemon (400ml) | | | |

## BOTTLES & CANS

| | |
|---|---|
| Corona Extra | 12 |
| Corona Cero 0% | 11 |
| Steinlager Light | 11 |
| Steinlager 0% | 11 |
| Emerson's Little Bird 0% | 11 |
| Mac's Cloudy Apple Cider | 12 |
| Kirin Hyoketsu Apple | 12 |
| Kirin Hyoketsu Pineapple | 12 |

| WINE | LOW TIDE | HIGH TIDE | BTL |
|---|---|---|---|
| **SPARKLING** | | | |
| Hare & Tortoise Prosecco<br>***King Valley, AUS*** | 16 | | 76 |
| Cloudy Bay Pelorus NV<br>***Marlborough, NZ*** | 19.5 | | 91 |
| Moet & Chandon Brut Imperial<br>***Epernay, France*** | 25 | | 140 |
| Veuve Clicquot NV<br>***Reims, France*** | | | 185 |
| Ruinart Rose NV<br>***Reims, France*** | | | 275 |
| Dom Perignon Vintage Brut 2013<br>***Reims, France*** | | | 550 |
| **WHITE WINE** | | | |
| Rebel Sauvignon Blanc<br>***Marlborough, NZ*** | 15 | 23.5 | 70 |
| Petal & Stem Sauvignon Blanc<br>***Marlborough, NZ*** | 17 | 28 | 81 |
| Dog Point Sauvignon Blanc<br>***Marlborough, NZ*** | | | 99 |
| Rippon Jeunesse Young Vines Riesling<br>***Central Otago, NZ*** | | | 115 |
| Mt Difficulty Roaring Meg Riesling<br>***Central Otago, NZ*** | | | 94 |
| Mandoleto Pinot Grigio<br>***Delle Venezie, Italy*** | 16 | 26 | 76 |
| Rebel Pinot Gris<br>***Central Otago, NZ*** | 15 | 23.5 | 70 |
| Torea Chardonnay<br>***Martinborough, NZ*** | 16 | 26 | 70 |
| Waipara Hills Chardonnay<br>***Waipara, NZ*** | 18 | 30.5 | 86 |
| Man O War Estate Chardonnay<br>***Waiheke Island, NZ*** | | | 99 |
| Domaine William Fevre Petit Chablis<br>***Burgundy, France*** | | | 130 |

| WINE | LOW TIDE | HIGH TIDE | BTL |
|---|---|---|---|
| **ROSE** | | | |
| Rebel<br>***Hawkes Bay, NZ*** | 15 | 23.5 | 70 |
| Stiletto Ranch by Duck Hunter<br>***Marlborough, NZ*** | | | 86 |
| Sud Rose<br>***Aude Valley, France*** | | 28 | 81 |
| **RED WINE** | | | |
| Rebel Pinot Noir<br>***Marlborough, NZ*** | 15 | 23.5 | 70 |
| Rose & Rose Pinot Noir<br>***Marlborough, NZ*** | 17 | 28 | 81 |
| Torea Pinot Noir<br>***Martinborough, NZ*** | | | 91 |
| Two Paddocks Pinot Noir<br>***Central Otago, NZ*** | | | 145 |
| Elefante El Valiente Tempranillo<br>***Castilla-la-Mancha, Spain*** | 16 | 26 | 76 |
| Antinori Santa Christina Sangiovese Merlot<br>***Tuscany, Italy*** | | | 86 |
| Trinity Hill Lost Garden Syrah<br>***Hawkes Bay, NZ*** | | | 99 |
| Little Giant Shiraz<br>***Barossa Valley, SA*** | 18 | 30.5 | 86 |
| Kopiko Bay Merlot<br>***Hawkes Bay, NZ*** | 17 | 28 | 81 |
| El Payador Malbec<br>***Mendoza, Argentina*** | | | 86 |
| **NON ALCOHOLIC WINE** | | | |
| Edenvale Alcohol Removed Sauvignon Blanc<br>***South Australlia*** | 12 | 20 | 57 |