

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 Waitemata Harbour.

SMALL PLATES

Szechuan Calamari LGO 19
Salad greens, sweet chilli lime dressing

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

Chicken Liver Parfait 20
Charred brioche, Cornichons, onion marmalade

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

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

PIZZA Enjoy Gluten Free base at no additional charge.

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

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

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

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

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

SALADS

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

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

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

MONDAYS 3:00PM – 6:00PM

Happy **HOUR** | 12 House Wines
13 House Prosecco
12 Steinlager & Guinness Proper Pints

TUESDAYS

Happy **HOUR** | 12 House Wines
13 House Prosecco
12 Steinlager & Guinness Proper Pints **AND 32 | BURGER & BREW** *All Day*
[3:00PM – 6:00PM]

WEDNESDAY 3:00PM – 6:00PM

Happy **HOUR** | 12 House Wines
13 House Prosecco
12 Steinlager & Guinness Proper Pints **AND Live MUSIC**

THURSDAY 3:00PM – 6:00PM

Happy **HOUR** | 12 House Wines
13 House Prosecco
12 Steinlager & Guinness Proper Pints

FRIDAY 3:00PM – 6:00PM

Happy **HOUR** | 12 House Wines
13 House Prosecco
12 Steinlager & Guinness Proper Pints **AND 1 | WINGS**

SATURDAY 3:00PM – 6:00PM

3 | OYSTERS

SUNDAY

Kids Eat Free **ALL DAY**

NON-ALCHOLIC

Juice	6	8
Lemon Lime & Bitters	6	8
Soft Drink	6	8
Red Bull Cans red bull classic, red bull sugar free		7
Voyage Water 1L still or sparkling		10



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

DESSERTS

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

Moët 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, Sparkling, Soda, Lemon

HUGO SPRITZ 19

Elderflower, House Sparkling, Lemon, Mint, Soda

AGAVE

MARGARITA 21

100% Blue Agave Tequila Reposado, Triple Sec, Lime

TOMMYS MARGARITA 22

100% Blue Agave Tequila Reposado, Lime, Agave

PALOMA 21

100% Blue Agave Tequila Reposado, Lime, Grapefruit, Soda

COCONUT MARGARITA 21

100% Blue Agave Tequila, Triple Sec, Coconut, Lime

CHILLI & MANGO MARGARITA 21

Tequila, Triple Sec, Chilli, Lime, Mango

COCKTAIL TREES

ESPRESSO MARTINI 85

APEROL SPRITZ 75

MOCKTAILS

ROSE FIZZ 13.5

Rose, Lime, Pepper, Lemonade

TIKI TIME 13.5

Coconut, Yuzu, Lime

HOUSEMADE SODAS

WATERMELON & MINT 9

MANGO & MINT 9

COCKTAILS

PINA COLADA 21

White Rum, Lime, Coconut, Pineapple

ESPRESSO MARTINI 21

Vodka, Coffee Liqueur, Cold Drip Coffee

NEGRONI 21

London Dry Gin, Campari, Vermouth

PORNSTAR MARTINI 21

Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit with a side of Sparkling

WHISKY SOUR 21

Johnnie Walker Red, Lemon, Bitters

AMARETTO SOUR 21

Disaronno Amaretto, Old Forester, Lemon, Foamer

FRENCH MARTINI 21

Vodka, Chambord Liqueur, Pineapple, Lime

COSMOPOLITAN 21

Vodka, Triple Sec, Lime, Cranberry

MOJITO 21

White rum, Lime, Mint, Soda

LONG ISLAND ICED TEA 24

Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

ON TAP

KIWI PINT / PROPER PINT / JUG

425ML

568ML

1.8L

Steinlager Classic

Steinlager Ultra Low Carb

Emerson's Pilsner

Stella Artois

Panhead Supercharger APA

Panhead Sandman Hazy Pale Ale

Speight's Mid Strength

Guinness Draught

Mac's Ginger Beer

Kirin Hyoketsu Lemon (400ml)

BOTTLES & CANS

Corona Extra 12

Corona Cero 0% 11

Steinlager Light 11.5

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			
Mount Paradiso Prosecco Murray Darling, Australia	16.5		79
Cloudy Bay Pelorus NV Marlborough, NZ	20		94
Moet & Chandon Imperial Brut NV Epernay, France	27		145
Veuve Clicquot Brut Yellow Label Reims, France			185
Ruinart NV Rose Reims, France			275
Dom Perignon Vintage Brut 2015 Epernay, France			570
WHITE WINE			
Rebel Sauvignon Blanc Marlborough, NZ	15	23.5	70
Mill Flat Sauvignon Blanc Marlborough, NZ	16.5	26.5	79
Dog Point Sauvignon Blanc Marlborough, NZ			99
Pennello Pinot Grigio Delle Venezie, Italy	16.5	26.5	79
Red Hut Pinot Gris Marlborough, NZ	17.5	28	84
Rippon Mature Vines Riesling Central Otago, NZ			130
Radford Dale 'Vinum' Chenin Blanc Stellenbosch, South Africa			91
Jules Taylor Gruner Veltliner Marlborough, NZ			91
Pazo Cilleiro Albarino Galicia, Spain			91
Lost Woods Chardonnay Limestone Coast, Australia	17	27	81
Wairau River Chardonnay Marlborough, NZ	18	30.5	86
Kumeu River Village Chardonnay Kumeu/Hawkes Bay, NZ			93
Man O War Estate Chardonnay Waiheke Island, NZ			102
Dom. Thierry Mothe Chablis Burgundy, France			130

WINE	LOW TIDE	HIGH TIDE	BTL
ROSE			
Rebel Rose Hawkes Bay, NZ	15	23.5	70
Sud Rose Aude Valley, France	17	28	81
Summerhouse Pinot Rose Marlborough, NZ			79
RED WINE			
Rose & Rose Pinot Noir Marlborough, NZ	17.5	29	84
Nga Waka 'Three Paddles' Pinot Noir Martinborough, NZ			93
Ata Rangi 'Crimson' Pinot Noir Martinborough, NZ			91
Craggy Range 'Te Muna Road' Pinot Noir Martinborough, NZ			115
Two Paddocks Pinot Noir Central Otago, NZ			145
Rebel Merlot Central Otago, NZ	15	23.5	70
Kopiko Bay Merlot Marlborough, NZ	17.5	29	84
Elephante 'El Valiente' Tempranillo Castilla-la-Mancha, Spain			79
El Payador Malbec Mendoza, Argentina	18	29	86
Antinori Santa Christina Sangiovese Merlot Tuscany, Italy			89
South Rock Shiraz Barossa Valley, Australia	17	27	81
Trinity Hill Syrah Hawkes Bay, NZ			99
Te Mata Estate Range Cab Merlot Hawkes Bay, NZ			82
NON ALCOHOLIC WINE			
Edenvale Alcohol Removed Sauvignon Blanc South Australia	12	20	57