

WYNYARD
PAVILION
FOOD MENU

WELCOME TO 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.



ORDER & PAY ON YOUR PHONE

We'll bring it to you.

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.



SALADS

SUMMER POKE BOWL 30

sushi rice, soy & sesame dressing, raw market fish, edamame, pickled daikon, cabbage, corn, avocado (LG, LD, VO, VGO)

CLASSIC CAESAR SALAD 23

baby cos, soft egg, peppered pancetta, parmesan, anchovy dressing, rosemary crouton (LGO, LDO, VO)

MEDITERRANEAN SALAD 24

couscous, baby spinach, feta, tomato, spanish onion, cucumber, toasted seeds, lemon vinegarette (LGO, LDO, V, VGO)

UPGRADES

Lamb Skewer +13 | Grilled Chicken +7 | Halloumi +8 | Maple Bacon +7 | Pancetta +7 | Fried Tofu +6

SHARES

CHARCUTERIE PLATE 65

cured meats, foccacia, hummus, pickles, summer grapes, selection of crackers (LGO, LD) (LG, LD, VO, VGO)

THE PAVILION CHEESE BOARD 45

four NZ cheeses, foccacia, summer grapes, mixed nuts, cracker selection, assorted chutneys, honeycomb (LGO, V)

DESSERTS

CHOCOLATE TRIO 17

dark chocolate mousse, milk chocolate brownie, white chocolate snow, summer berry gel, hazelnuts (LGO, V)

CHOCOLATE & BERRY CHEESECAKE 17

coconut yoghurt, coconut crumb, berry compote (LD, V, VG)

SUMMER BERRY ETON MESS 17

basil, meringue, berry mascarpone (LG, V)

MONDAYS

Happy HOUR
[3:00PM – 6:00PM]

12 House Wines
13 House Prosecco
12 Steinlager & Guinness

AND \$25 PIZZAS
ALL DAY

TUESDAYS

Happy HOUR
[3:00PM – 6:00PM]

12 House Wines
13 House Prosecco
12 Steinlager & Guinness

AND \$32 Burger & Brew
ALL DAY

WEDNESDAYS

Happy HOUR
[3:00PM – 6:00PM]

12 House Wines
13 House Prosecco
12 Steinlager & Guinness

AND \$28 STEAK & FRIES
ALL DAY

THURSDAYS

Happy HOUR
[3:00PM – 6:00PM]

12 House Wines
13 House Prosecco
12 Steinlager & Guinness

AND \$30 PARMA
All Day
Live MUSIC 5:00PM – 8:00PM

FRIDAYS

Happy HOUR
[3:00PM – 6:00PM]

12 House Wines
13 House Prosecco
12 Steinlager & Guinness

AND \$28 Fish & Chips
ALL DAY

Sip & Dip NACHOS & BOTTOMLESS MARGARITAS 4PM-5PM & 5-6PM

SUNDAYS

KIDS EAT
FREE ALL DAY

AND Live MUSIC

BUY ANY LARGE PLATE, PIZZA, BURGER OR FISH & CHIPS AND GET ONE KIDS' MEAL FREE

2:00PM – 5:00PM



SMALL PLATES

MARKET FISH CRUDO 25

summer caponata salsa, cabernet sauvignon dressing, kiwifruit, herb oil (LG, LD)

FRIED SPICED CALAMARI 23

sriracha & lime mayo, fried shallots, chilli & sesame salt (LGO)

SKIN ON FRIES 14

pav salt, garlic mayo, ketchup (LG, LD, V, VGO)

SKIN ON TRUFFLE & PARMESAN FRIES 20

pav salt, truffle mayo, parsley (LGO, V)

HOUSE BAKED FOCACCIA 16

honey & lemon whipped ricotta, dehydrated olives, herb oil (V)

PRAWN TOAST CROQUETTES 23

white sesame, chilli mayo, spring onion, togarashi

CHEF'S PICK

PAV FRIED CHICKEN THIGH 23

hot maple mayo, bacon snow, sweet & spicy pickles

CHARRED LAMB SKEWER 23

harissa marinated, garlic butter flatbread, hung yoghurt, pickled red onion, green chilli

HOUSE-MADE HUMMUS 22

turkish pide, crisp chickpeas, parchment cracker, honey roast pepitas, paprika oil (LGO, LD, V, VGO)

CHARRED SUMMER CORN RIBS 21

romesco, parmesan, chilli & lime (LG, LDO, V, VGO)

KUMARA FRIES 15

garlic mayo, ketchup, pav salt (LG, LD, V, VGO)

HOT HONEY FRIED HALLOUMI 24

chives, tomato marinara, fried shallots (LG, V)

PIZZA Swap to a Gluten Free base for \$6

WYN-NER 31

pav burger sauce, smash patty beef mix, shredded lettuce, white sesame, pickles, fresh mozzarella (LGO, LDO)

M&M (MEATBALL & MUSHROOM) 30

tomato base, house-blend pork meatballs, field mushrooms, chilli oil, pecorino (LGO, LDO)

PORK-VILION 30

tomato base, pepperoni, maple bacon, ricotta, hot honey, basil, pecorino (LDO)

MARGHERITA 28

tomato base, fresh mozzarella, cherry tomato, basil, sea salt (LGO, LDO, V, VGO)

THE GOAT 28

white base, spanish goat cheese, caramelised onion jam, chives, parmesan, fresh mozzarella (V)

THE GARDEN OF EATIN' 28

tomato base, capsicum, eggplant, courgette, parmesan, feta, fresh mozzarella, herb oil (LGO, LDO, V, VGO)

PIZZA OF THE DAY 29

a daily changing pizza topping, curated by our chefs. please ask our waitstaff for today's choice! (LGO, LDO, VO, VGO)

LARGE PLATES

PREMIUM BUTCHERS CUT STEAK, FRIES & SALAD 49

skin on fries, summer salad, choice of garlic butter or peppercorn gravy (LG, LDO)

BUTCHERS CUT STEAK, FRIES & SALAD 41

skin on fries, summer salad, choice of garlic butter or peppercorn gravy (LG, LDO)

ROAST SPRING LAMB RUMP 39

red pepper romesco, almond dukkah, grilled courgette, couscous salad, mint labneh (LG, LDO)

BATTERED MARKET FISH & CHIPS 31

tartare, curry sauce, crushed peas, buttered white bread, malt spray (LDO)

PAN ROAST MARKET FISH 44

cauliflower puree, raisin & caper dressing, charred onion, soft herbs (LG)

SUMMER PESTO LINGUINI 30

roast tomato, basil, goats feta, parmesan, herb pangrattato (LGO, LDO, V, VGO)

PAV CHICKEN PARMA 33

smoked ham, tomato marinara, skin on fries, summer salad, chives

BURGERS

OKLAHOMA SMASH BURGER 31

pav burger sauce, cheese, shredded lettuce, onions, pickles, brioche bun, skin on fries (LGO, LDO)

BUFFALO FRIED CHICKEN SANDWICH 31

blue cheese slaw, pickles, brioche bun, skin on fries (LGO, LDO)

BATTERED MARKET FISH BURGER 29

cos lettuce, tartare sauce, pickled red onion, brioche bun, skin on fries (LDO)

HOT HONEY HALLOUMI 28

rocket, tomato & chilli jam, pickled red onions, hummus, brioche bun, skin on fries (make it vegan with tofu instead of halloumi!) (LGO, LDO, V, VGO)

BURGER MODIFICATIONS

Smash Patty +8 | Burger Cheese +3 | Halloumi +8 | Grilled Chicken +7 | Fried Egg +3 | Maple Bacon +7 | Buffalo Chicken Thigh +8

SIDES 1 for \$11, 2 for \$17, 3 for \$21

BATTERED ONION RINGS

bbq sauce, pav salt (LD, V, VG)

HONEY ROASTED CARROTS

hummus, feta, chervil (LG, LDO, V, VGO)

SUMMER SLAW

lemon dressing, chives, fried shallots (LGO, LD, V, VG)

SUMMER SALAD

green leaf, cherry tomatoes, cabernet sauvignon dressing, pumpkin seeds (LG, LD, V, VG)

MAC & CHEESE

herb pangrattato (V)

SUMMER GREENS

red pepper romesco, herb oil (LG, LD, V, VG)