

À la carte

10am – 9.30pm

Table Share

Cheesy Garlic Foccacia
House made toasted focaccia, baked with garlic butter & grilled mozzarella cheese V CW CMI 11

Corn Chips & Guacamole
Served with our house made guacamole NDI NGI 8

Marinated Olives
Selection of marinated stuffed & kalamata olives NDI NGI VG 8

Salt & Pepper Squid
Pepper dusted squid served with zesty mayo & a squeeze of lemon CMI CW 14

XO Chicken Wings
Marinated hong-kong style chicken, served in a flavour bomb of oriental spices, soy sauce & chinese wine NDI CW CS CSP 15

Fish Sliders
2 crispy beer battered fresh fish fillets in our house baked slider, baby cos, pickled red onion, tomato & punchy tartare sauce CF CW CE 16

Crispy Chicken Bao Buns
Karaage chicken, kewpie mayo, cucumber, pickled red onion, slaw, & chilli oil NGI NDI CE 16

Mushroom Arancini
Six crumbed cheesy truffle mushroom arancini, served with black garlic aioli V CMI CW CE 13

Soft Prawn Tacos
Grilled spiced & smokey prawns, pickled red onion, cucumber ribbons, red pepper, black bean & tomato salsa, sour cream, soft flour tortilla CSF CW CE CMI 14

Suveera’s Vegetable Pakora
Chef Suveera’s tasty Indian Pakora with our secret Wellington’s tamarind chutney V CW NDI 12

Enjoy our à la carte menu, crafted to highlight the creativity of our kitchen team with fresh, seasonal ingredients & iconic Wellington favourites. Alternatively choose our beloved buffet, available most days. Just let our waitstaff know your preference.

Mains

Mushroom & Spinach Fettucine Alfredo
Creamy pasta with button mushrooms & baby spinach, topped with shaved parmesan V CMI CW 26

Akaroa Salmon Fillet
Creamy Béarnaise, with crispy agria, green pea puree, bacon bits, pickled red onion, sauteed green beans CF NGI CMI 38

Wellingtons Fish & Chips
Crispy golden battered fresh fish of the day, housemade tartare sauce, fries & green salad CF CW NDI CE 34

Flamed grilled steaks

Scotch Fillet 200g Served with garlic butter, potato rosti, seasonal vegetables & red wine jus NGI CE CMI 41

Sirloin 350g Served with our umami mushroom sauce, triple cooked fries, seasonal vegetables & petit salad NGI CMI 49

Chef Kartini’s Coconut & Lemongrass Curry
Whole chicken leg, cooked in Kartini’s traditional curry with coconut milk, jasmine rice & paratha NDI CW 36

Maungarei Braised Lamb Shank
Juicy braised lamb shank served with red wine sauce, honey glazed roasted carrot, green peas, agria mash & kumara shavings CMI NGI 37

Kai Moana (Seafood) Chowder
Creamy, rich & full flavour chowder with crab claw, white fish, prawns, scallops, mussels & clams. Served with our in house baked bread rolls & New Zealand butter CF CC CMI CW CMO 33

Roast of the Day No cut corners here
Served with roasted veges, steamed seasonal veges, yorkshire pudding, gravy & condiments CW CMI CE 36

Deluxe Sandwiches, Burgers & Pizzas

Wellingtons Tāpapa Burger
180gm Angus beef patty, pickles, tomato, red onion, our own home-made beetroot relish on a toasted Brioche bun with mayo & served with fries CW CMI CP 28

Toasted Club Sandwich
Stacked with streaky bacon, grilled chicken breast, sliced tomato, baby cos, emmental cheese, guacamole, mayo & a fried egg served with fries CW CE CMI 29

Chicken Bacon Deluxe
Grilled chicken breast fillet with streaky bacon, sauteed button mushrooms, cheese, mayo, onion rings & baby cos, served with fries CW CMI CE 29

Waipuna Pizza
Chicken, bacon & caramelized onions with smokey barbeque sauce CW CMI CE 28

Margherita Pizza
Napolitana sauce, fresh mozzarella cheese & basil leaves V CE CW CMI 24

Salad

Cajun Beef Salad
Cajun spiced grilled sirloin beef strips, baby cos, pickled red onion, cucumber, roasted red pepper vinaigrette, feta & black bean tomato salsa CMI NGI 26

Caesar Salad
Grilled chicken breast, anchovies, boiled free range egg, crispy bacon bits, shaved parmesan, crunchy croutons & house made caesar dressing CW CE CF 28

WELLINGTONS
◄ RESTAURANT & BAR ►

Sides

Triple cooked fries CW V NDI 12
Mozzarella sticks CW CMI CE CP 14
Silky smooth agria mash with gravy NGI CMI 14
Seasonal vegetables V VG NGI 18
Honey roasted carrots with feta, olive oil & pine nuts NGI CMI CPI 18

Housemade Desserts

Mini Pavlova
With passionfruit coulis, pomegranate seeds V NDI NGI CE 16

Zesty Lemon Tart
From our pastry kitchen with coconut sorbet V CW CMI 18

White Chocolate Brûlée
With biscotti & spiced orange compote CMI CW CP CWA CNP 18

Chocolate Lover’s Mousse Cake
Decadent chocolate with berry coulis CW CMI V CE 18

Cheese Boards

Kikorangi Blue, Kapiti Aged Pakiri, Kanuka Smoked Havarti
CW CMI CP CWN
Selection of New Zealand cheeses & crackers served with pear & fig chutney, quince paste & toasted walnuts
Single serve 19.50 Double serve 33.50 Triple serve 49.50

Experience High Tea at Waipuna

Enjoy a delightful High Tea experience at Wellingtons Restaurant.
Take in the waterfront setting with an array of handcrafted sweet & savoury delights served with an selection of Dilmah teas or bubbles.
Treat yourself or someone special to our High Tea experience .

Friday to Sunday 10-12pm & 2-5pm