

Dinner Menu

5pm-9:30pm

WELLINGTONS
- RESTAURANT & BAR -

Entrées & Table Shares

Cheesy Garlic Focaccia

Toasted house-made focaccia, garlic butter & grilled mozzarella cheese | CMI CW V 12

Salt & Pepper Dusted Squid

Pepper dusted squid served with zesty mayo & a squeeze of lemon | CMI CW 16

Pork Carnitas Tacos

Slow cooked pork in soft tortillas with guacamole, tomato, jalapeño, cos lettuce & pickled red onion (2pc) | CE CW NDI 16

Prawn & Ginger Dumplings

Steamed dumplings served with a ginger soy dipping sauce (6pc) | CE CS CW NDI 16

Buffalo Chicken Wings

Crispy & spicy buffalo wings served with ranch dressing | CE CW CMI 15

Beef Croquettes

House-made croquettes served with pea purée & a rich jus (4pc) | CE CW CMI 18

Soup of the Day

Please ask your waiter for today's creation | For dietary requirements please enquire with our staff 12

Sides

Golden fries | CW NDI V 12

Mozzarella sticks | CE CMI CP CW 14

Garden salad | NDI NGI V VG 18

Silky agria mash with gravy | CMI NGI 14

Seasonal vegetables | NGI V VG 18

Mains

Fish of the Day

Please ask your waiter for today's catch, preparation, & price. For any dietary requirements please enquire with our staff.

Roasted Winter Vegetable Lasagne

Napolitana sauce, ricotta, mozzarella & basil
CMI CW V 34

Wellingtons Fish & Chips

Crispy golden battered fresh fish of the day, house-made tartare sauce, fries & green salad
CE CF CW NDI 34

Perfectly paired with our Panhead APA

Green-Lipped Mussels

Gently cooked in white wine, garlic butter & served with house-made sourdough toast
CMI CMO NDI 28

Perfectly paired with our Leefield Station Sauvignon Blanc

Scotch Fillet Steak

200g served with seasonal vegetables, agria mash & mushroom sauce | CE CMI NGI 46

Perfectly paired with our Huntaway Reserve Syrah



Salads

Teriyaki Beef Salad

Sautéed teriyaki beef with julienne carrot, pickled red onion, cucumber, broccoli, edamame, baby leaves & sesame dressing | CE CS CSE CW NDI 26

Caesar Salad with Grilled Chicken

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

Chef's Favourites

Tempura Cauliflower

Crispy tempura cauliflower with pea purée, pickled red onion, betroot crisps & cucumber, with a mint & chilli vinaigrette | CW V VG 18

Citrus & Herb Roast Chicken

Free range half chicken roasted with lemon, garlic & herbs, served with citrus roasted root vegetables, seasonal greens & rich chicken gravy
NDI NGI 34

Perfectly paired with our Leefield Station Chardonnay

Wellington's Slow Braised Beef Cheek

Red wine braised beef cheek in rich tomato ragu with papparadelle pasta & shaved parmesan
CE CMI CW 34

Perfectly paired with our Huntaway Reserve Pinot Noir

CE contains egg CS contains soy CSE contains sesame CW contains wheat

CMI contains milk CP contains peanuts CWN contains walnuts

CNP contains pistachio CH contains hazelnut CM contains macadamias

CPI contains pine nuts CF contains fish CC contains crustacea

CSP contains shrimp paste CMO contains molusc NDI non dairy ingredients

NGI non gluten ingredients V vegetarian Vg vegan

Citrus Winter High Tea

Enjoy a delightful High Tea experience at Wellingtons Restaurant. Savour an array of handcrafted delights with a glass of sparkling wine or unlimited Dilmah tea!

Friday to Sunday
10am - 12pm or 2pm - 5pm

69 per person with a glass of sparkling wine

59 per person with unlimited Dilmah tea

29 per child with juice of choice

House-made Desserts

Apple Crumble

Warm, caramelised apple with a crunchy & crumbly topping, served with vanilla ice-cream
CE CW CMI VG 16

Tarte au Chocolat

Creamy dark chocolate tarte served with berry coulis & chantilly cream | CE CMI CW VG 18

Crème Caramel

Topped with a crispy tuille, white chocolate & freeze dried mandarin | CE CMI CW VG 18

Goey Chocolate Brownie

Served warm with hazelnut ice-cream
CE CH CMI CW 18

Cheese Boards

Kikorangi Blue, Kapiti Aged Pakari, Kanuka Smoked Havarti

Selection of New Zealand cheeses & crackers served with house-made pear & fig chutney, quince paste & toasted walnuts | CMI CP CW CWN

Single 19.50 | Double 33.50 | Triple 49.50

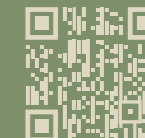
Perfectly paired with our Kopiko Bay Pinot Noir

Themed Dining Experiences

Keep an eye out for Wellingtons themed dining experiences. We have a whole host of events from family & pacifica feasts, to themed dining with cuisines from around the world. FIFA world cup, Matariki, themed high teas and so much more.

Join our Wellingtons VIP List

Stay in the loop with activities, events, dining experiences and more.



Junior

10am–9:30pm

Mains

Crumbed Fish Goujons

Served with fries, a small salad & tartare sauce
CF CMI CP CW 18

Nuggets & Chips

Chicken nuggets with fries, a small salad & sweet chilli sauce | CE CMI CP CW 18

Cheese & Tomato Toastie

Sliced tomato, grated mozzarella, served with fries | CW V 17

Chicken Salad

Tomato, cucumber, salad leaves, croutons, boiled egg & seasoned chicken breast
CE NDI NGI 18

Desserts

Cake of the Day

Served with whipped cream
CE CMI CP CW 12

Ice Cream Pot

Chocolate, vanilla or mango sorbet
CE CMI CP V 6

Fruit Salad

Served with fresh selection of fruit
NDI NGI V 6



The Story of Maungarei

Maungarei (Mount Wellington) is a 135-metre volcanic peak and a Tūpuna Maunga (ancestral mountain). It is the youngest onshore volcano in Auckland's volcanic field, formed around 10,000 years ago. Its full name, Te Maungarei ā Pōtaka, honours an ancient chief of Ngāi Tai ki Tāmaki and Te Waiōhua, whose people once lived across this landscape. The name Maungarei is often interpreted as "the watchful mountain" or "the mountain of Reipae," a revered Tainui ancestress said to have journeyed north in the form of a bird. From its summit, wide views allowed inhabitants to watch for visitors or threats, making it a powerful defensive stronghold.

Maungarei is one of the best-preserved maunga pā (village settlements) in Auckland. Māori occupation dates back to around 1400 AD, with terraces and storage pits shaped between the 1500s and 1600s, reflecting a once-thriving

community. The fertile volcanic soils and nearby harbours supported gardening, fishing, and gathering shellfish.

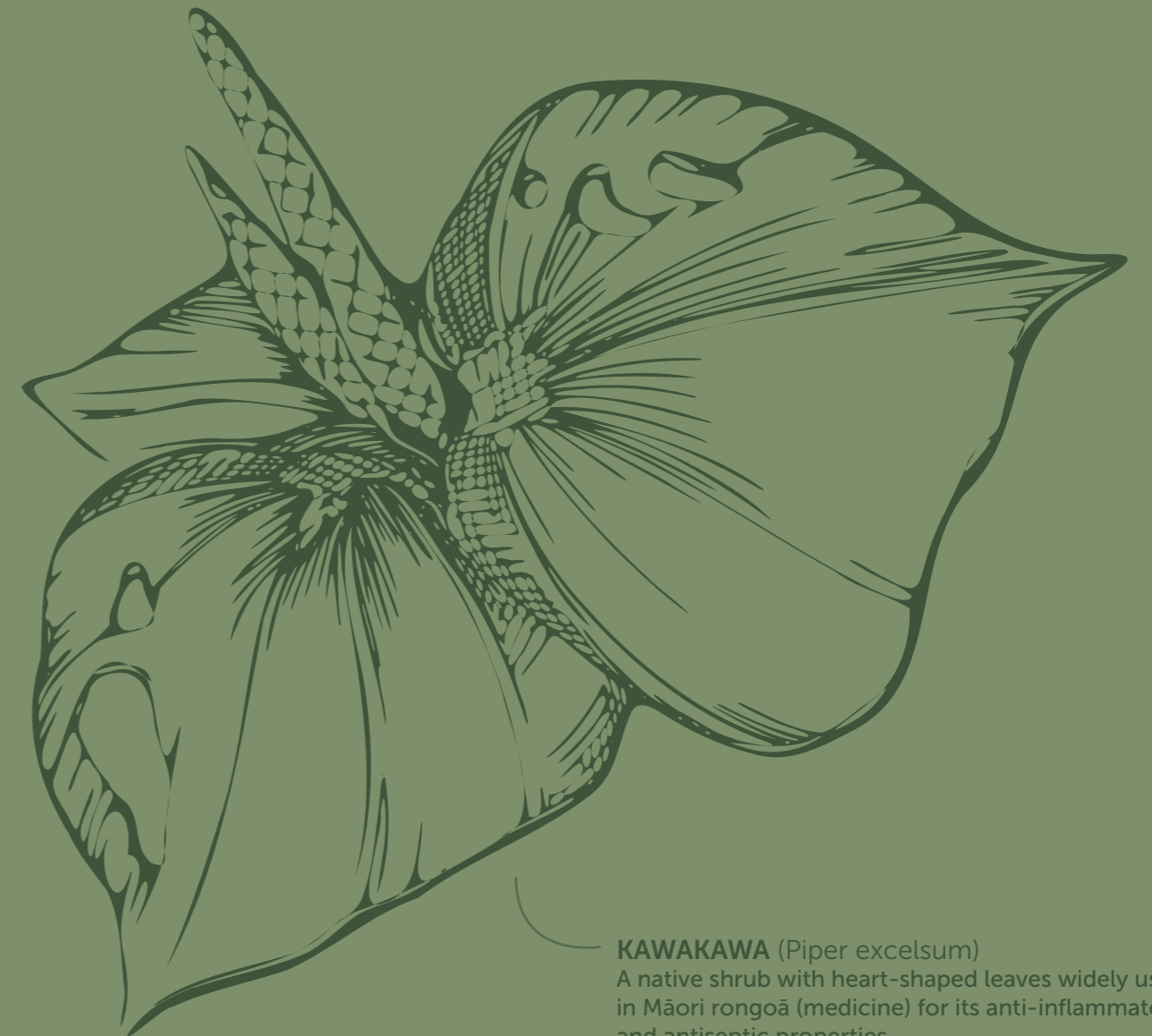
Terraced slopes featured garden mounds (tāpapa), storage pits (rua) for kūmara, and hāngi pits for cooking. At its base, gardens flourished, while the Manukau and Waitematā Harbours provided abundant kai moana. Shell remnants still visible today reflect generations of shared meals.

At Wellingtons Restaurant, we honour this rich whakapapa through our food. Enjoy our banquet or à la carte menu as our chefs guide you on a Kaupapa Kai journey, where history, storytelling, and flavour come together.

Kia ora, kia pai tō kai.
Welcome, and enjoy your meal.

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KAWAKAWA (*Piper excelsum*)
A native shrub with heart-shaped leaves widely used in Māori rongoā (medicine) for its anti-inflammatory and antiseptic properties.