

Lunch Menu

10am–5pm

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

Soup of the Day

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

Cheese Boards

Kikorangi Blue, Kapiti Aged Pakari, Kanuka Smoked Havarti

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

Single 19.50 | Double 33.50 | Triple 49.50

Mains

Beef Cheek Papparadelle

Braised beef cheek in rich ragu with papparadelle pasta & shaved parmesan | CE CMI CW 32

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

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

Sandwiches & Burgers

Waipuna Beef Burger

180gm angus beef patty, pickles, tomato, red onion, cheese & our own home-made beetroot relish on a toasted brioche bun, served with fries
CE CMI CW 28

Perfectly paired with our Panhead Supercharger APA for a match made in burger heaven.

Classic Club Sandwich

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

Pizzas

Waipuna Pizza

Chicken, bacon, caramelised onions with barbecue sauce & mozzarella | CE CMI CW 28

Spicy Chicken Pizza

Buffalo sauce, jalapeño, red onion, mozzarella, crème fraîche & coriander | CE CMI CW 28

Margherita Pizza

Napolitana sauce, fresh mozzarella cheese & basil
CMI CW V 24

+ add bacon 7 + add chicken 7 + add cheese 5



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 mollusc NDI non dairy ingredients

NGI non gluten ingredients V vegetarian Vg vegan

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

Goopy Chocolate Brownie

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

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

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

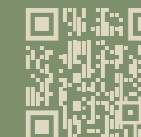
29 per child with juice of choice

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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KOWHAI (*Sophora microphylla*)
A native tree renowned for its brilliant yellow, nectar-filled flowers that bloom from July to November.