

WELLINGTONS

◀ RESTAURANT & BAR ▶

PRE

Christmas LUNCH FEAST

Adult \$79

Gold card \$69

Kids (3yr to 12yr) \$40

Every week between
Thursday to Sunday - 12pm to 2pm

28th, 29th, 30th November
4th, 5th, 6th, 7th, 11th, 12th,
13th, 14th, 18th, 19th & 20th December

PRE

Christmas DINNER+DANCE

Adult \$99

Gold card \$89

Kids (3yr to 12yr) \$45

Friday and Saturday
6pm to 9pm

28th & 29th November
5th, 6th, 12th, 13th, 19th
& 20th December

Christmas EVE DINNER

Adult \$99

Gold card \$89

Kids (3yr to 12yr) \$45

Xmas Eve Only
Wednesday 24th
December



Booking for groups under 30?

Visit our website and book online
waipunahotel.co.nz or scan this QR Code.

Booking for groups over 30?

Email us directly wellingtons@waipunahotel.co.nz

PRE Christmas

LUNCH 2025

Every week between Thursday to Sunday - 12pm to 2pm

28th, 29th, 30th November

4th, 5th, 6th, 7th, 11th, 12th, 13th, 14th, 18th, 19th & 20th December

Adult \$79

Gold card \$69

Kids (3yr to 12yr) \$40

Bread selection from our bakery CN CW

Soup of the day NDI NGI V Vg

Seafood bar

Pacific rock oysters w shallot vinaigrette Cmo NDI NGI

NZ Green lipped mussels drenched with cucumber & chilli vinaigrette with coriander Cmo, NDI

Salads

Greek style pasta salad tossed with Kalamata olives, basil pesto, shaved parmesan, cherry tomatoes, feta & roasted red capsicum. Cmi Cpi NGI V

Roasted beetroot & sweet potato salad topped with roasted walnuts, edamame, spring onion & caramelized balsamic. NDI NGI V

Caesar salad with parmesan, croutons, anchovies, boiled eggs & caesar dressing CE Cmi CW V

Mixed leaves salad with tomato, cucumber, red onion & balsamic vinaigrette NGI V Vg

Mains

Roasted herb & garlic Chicken with gravy & caponata NDI NGI

Sliced lamb leg with mint sauce & gravy NDI NGI

Spinach & ricotta tortellini with truffle infused mushroom sauce. CW CE Cmi V

Minted new season potatoes NDI NGI VG V

Steamed fresh seasonal vegetables with olive oil NDI NGI VG V

Penne pasta with eggplant, capers, olives, roast capsicums & tomato with fresh basil CE CW NDI V

Crumbed fish bites with tartare & lemon C CW CF

Carvery

Glazed Christmas ham with mustards, relish and gravy NDI NGI

Desserts

Chocolate roulade w hazelnut cream & chocolate ganache CMi CE CH V

Apple crumble tart CW CE CMi V

NZ white peach & raspberry cake Cmi CW CE V

Limoncello tiramisu with pistachio praline CNP CW CE, V

Christmas White chocolate & berry trifle CMi CW CE

Pavlova with kiwifruit & fresh summer berries NGI CMi CE V

Christmas mince tarts CE CW V

Fruit salad NGI Vg V

Ice cream & sorbet

Booking for groups over 30?

Email us directly
wellingtons@waipunahotel.co.nz

Booking for groups under 30?

Visit our website and book online
waipunahotel.co.nz

PRE Christmas

DINE + DANCE 2025

Friday and Saturday 6pm to 9pm

28th & 29th November

5th, 6th, 12th, 13th, 19th, 20th December

Adult \$99

Gold card \$89

Kids (3yr to 12yr) \$45

Bread selection from our bakery CW CN
Soup of the day NDI NGI V Vg

Seafood bar

Kokoda, white fish, coconut, spring onion, red pepper, summer herbs CF NGI
Pacific rock oysters w shallot vinaigrette Cmo NGI NDI
NZ Green lipped mussels drenched with cucumber & chilli vinaigrette, coriander Cmo NDI

Salads

Greek style pasta salad tossed with Kalamata olives, basil pesto, shaved parmesan, cherry tomatoes, feta & roasted red capsicum. Cmi Cpi NGI V
Summer salad with baby cos, Ranch dressing, shaved parmesan, green beans, cherry tomato, pickled red onions & croutons Cmi CW CE V
Cous cous salad with corn kernels, chopped flat leaf parsley, cucumber, tomato, arugula, & chickpeas CW NDI V
Roasted baby potato tossed with chopped fresh herbs, drizzled with lemon infused olive oil and mixed with baby cos, pickles, capers, roasted red onion & green beans. NDI NG V
Caesar salad with parmesan, croutons, anchovies, boiled eggs & Caesar dressing CE Cm CW V
Mixed leaves salad with tomato, cucumber, red onion & balsamic vinaigrette NGI V Vg

Mains

Roasted herb & garlic Chicken with gravy & caponata NDI NGI
Fragrant red curry with salmon CC CF NGI
Steamed rice NDI NGI
Sliced Roasted Turkey with cranberry sauce & gravy CW
Spinach & ricotta tortellini with truffle infused mushroom sauce. CW CE Cmi V
Minted new season potatoes NDI NGI V Vg
Steamed fresh seasonal vegetables with olive oil NDI NGI NDI V Vg
Crumbed fish goujons with tartare & lemon wedges CE CW CF

Carvery

Glazed Christmas ham with
mustards, relish and gravy NDI NGI

Sliced lamb leg with mint
sauce & gravy NDI NGI

Desserts

Sticky fruit mince & walnut steamed pudding w Brandy anglaise CWN CE Cmi V
Chocolate roulade w hazelnut cream & chocolate ganache Cmi CE CH V
Apple crumble tart CW CE Cmi V
NZ white peach & raspberry cake Cmi CW CE, V
Limoncello tiramisu w pistachio praline CNP CW CE V
Christmas White chocolate & berry trifle Cmi CW CE
Pavlova with kiwifruit & fresh summer berries NGI Cmi CE V
Christmas mince tarts CE CW V
Fruit salad NGI Vg V
Ice cream & sorbet

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Christmas

EVE DINNER 2025

Christmas Eve
Wednesday 24th December

Adult \$99
Gold card \$89
Kids (3yr to 12yr) \$45

Bread selection from our bakery CW CN
Soup of the day NDI NGI V Vg

Seafood bar

Kokoda, white fish, coconut, spring onion, red pepper, summer herbs CF NGI
Pacific rock oysters w shallot vinaigrette Cmo NGI NDI
NZ Green lipped mussels drenched with cucumber & chilli vinaigrette, coriander Cmo NDI

Salads

Greek style pasta salad tossed with Kalamata olives, basil pesto, shaved parmesan, cherry tomatoes, feta & roasted red capsicum. Cmi Cpi NGI V
Summer salad with baby cos, Ranch dressing, shaved parmesan, green beans, cherry tomato, pickled red onions & croutons Cmi CW CE V
Cous cous salad with corn kernels, chopped flat leaf parsley, cucumber, tomato, arugula, & chickpeas CW NDI V
Roasted baby potato tossed with chopped fresh herbs, drizzled with lemon infused olive oil and mixed with baby cos, pickles, capers, roasted red onion & green beans. NDI NG V
Caesar salad with parmesan, croutons, anchovies, boiled eggs & Caesar dressing CE Cm CW V
Mixed leaves salad with tomato, cucumber, red onion & balsamic vinaigrette NGI V Vg

Mains

Roasted herb & garlic Chicken with gravy & caponata NDI NGI
Fragrant red curry with salmon CC CF NGI
Steamed rice NDI NGI
Sliced Roasted Turkey with cranberry sauce & gravy CW
Spinach & ricotta tortellini with truffle infused mushroom sauce. CW CE Cmi V
Minted new season potatoes NDI NGI V Vg
Steamed fresh seasonal vegetables with olive oil NDI NGI NDI V Vg
Crumbed fish goujons with tartare & lemon wedges CE CW CF

Desserts

Sticky fruit mince & walnut steamed pudding w Brandy anglaise CWN CE Cmi V
Chocolate roulade w hazelnut cream & chocolate ganache Cmi CE CH V
Apple crumble tart CW CE Cmi V
NZ white peach & raspberry cake Cmi CW CE, V
Limoncello tiramisu w pistachio praline CNP CW CE V
Christmas White chocolate & berry trifle Cmi CW CE
Pavlova with kiwifruit & fresh summer berries NGI Cmi CE V
Christmas mince tarts CE CW V
Fruit salad NGI Vg V
Ice cream & sorbet

Carvery

Glazed Christmas ham with
mustards, relish and gravy NDI NGI

Sliced lamb leg with mint
sauce & gravy NDI NGI

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