



INTERCONTINENTAL®
WELLINGTON



IN ROOM DINING

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BREAKFAST SET MENUS
Available Daily From 6am Until 11am

CONTINENTAL BREAKFAST

3 6

Choice of Juice

Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee

English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger
Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Choice of Cereal

Cornflakes, Weet Brix, Nutra Grain, Rice Bubbles, Coco Pops, Quinoa Muesli, Bircher Muesli

Choice of fruit compote

Berry, Apricot, apple

With Choice of Yoghurt

Berry, Apricot, Coconut, Natural

Choice of Three Bakery Items

Croissant, Chocolate Croissant, fruit Danish, Banana Bread, Chocolate Chip Muffin

Choice of Toast

White, Whole Meal, Multi Grain with Butter and Preserves

WELLINGTON BREAKFAST

44

Choice of Juice

Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee

English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger
Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Fresh Cut Fruit Plate

Kick Starts Breakfast Parfait

Puffed Quinoa Granola, Melon and Mint Salad, Mango, Coconut Yoghurt GF, DF, V, VE

Green Herb, Spinach and Buffalo Feta Omellets

Whole Eggs or Egg Whites with Toasted Sourdough

AMERICAN BREAKFAST

44

Choice of Juice

Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee

English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger
Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Choice of Cereal

Cornflakes, Weet Bix, Nutra Grain, Rice Bubbles, Coco Pops, Quinoa Muesli, Bircher Muesli

With Choice of Yoghurt

Berry, Apricot, Coconut, Natural

Waffles with Banana, Maple Syrup and Butter

Two Free-range Eggs

Poached, Scrambled, Boiled, Sunny Side up, Over Easy

Choice of Two Sides

Streaky Bacon, Roast Vine Tomato, Hash Browns, Breakfast Kransky Sausage, Aoraki Smoked Salmon, Plant-Based Sausage, Grilled Button Mushrooms, Baked Beans, Half Avocado, Baby Spinach

WELLINGTON BREAKFAST

44

Choice of Juice

Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee

English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger
Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Fresh Cut Fruit Plate

Steamed Dim Sum Basket with Soy and Ginger Dipping Sauce - Shiitake Mushroom Dumplings, Prawn Lemongrass Dumpling, Pork Bun

Congee Rice Porridge with Traditional Condiments - Chinese Sausage, Peanut, Shallot, Boiled egg, fried Tofu



Please Press the Instant Service Button to Place Your Order within Room Dining.
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BREAKFAST A LA CARTE
Available Daily From 6am Until 11am

Fresh Cut Seasonal Fruit Plate	20
3 Different Varieties GF, DF, V, VE	
Two Slices of Toast	10
White, Whole Meal, Multigrain, Country White, Sourdough, Baguette	
With Butter and Choice of Preserves – Strawberry, Raspberry, Apricot, Marmalade, Marmite, Vegemite, Peanut Butter, Honey	
Eggs Any Style on Your Choice of Toast	16
Wholegrain, Sourdough, Farmhouse White or Gluten-Free	
Kick Start Breakfast Bowl	26
Flax Seed Granola, Coconut Yoghurt, Berry compote, Pistachio, Almond Milk, Maple Syrup GF, DF, V	
Avocado Toast	28
Crushed Avocado, Clevedon Buffalo Curd, Basil, Pumpkin Seed, Grain Toast V	
Vanilla Pancakes	27
Brulee Banana, Maple syrup, Vanilla creme, Hazelnut Praline	
French Toast	28
Brioche, Strawberry compote, Lemon Creme Fraiche, Pistachio and Ginger crumble	
Smoked Salmon Waffle	32
Cold Smoked Aoraki Salmon, dill, creme fraiche, Cucumber, Watercress, Shallot, Soft boiled egg	
Three Egg Omelette	28
Whole or Egg Whites,	
With Your Choice of Bacon, Ham, Cheese, Mushroom, Onion, Capsicum, Tomato, Spinach Choice of Toast: Grain, Sourdough, Farmhouse White, GF, Baguette, Plain White	
Eggs Benedict	28
Poached Eggs, Hashbrowns, Leg Ham, Spinach, Hollandaise	
Breakfast Cold Cuts	35
Aoraki Smoked Salmon, Leg Ham, Sopressa Salami, Poched Organic Chicken Breast GF, DF	
Cheese Selection	38
Fine Local and Imported Cheeses with Honeycomb, Quince paste, Medjool dates, Wafers & Digestives 3 pcs 30g GF, V	
Wellington Weekender Breakfast	32
Slow cooked Beef Cheek, Steaky bacon, Hashbrown, Spinach, Fried Egg, Pickled Tomato and Basil Salsa GF, DF	

SIDES

Cold Smoked Aoraki Salmon (60gr)	12
Streaky Bacon	10
Hash Browns	10
Grilled Halloumi	10
Half Avocado	10
Baked Beans	10
Hollandaise	6
Kransky Sausage	10
Vegetarian Sausage	10
Button Mushrooms	10



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LUNCH & DINNER
Available Daily From 11am Until 11pm



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LUNCH & DINNER
Available Daily From 11am Until 11pm

STARTERS & LIGHT BITES

Organic Sourdough with Truffle Butter V	12
Marinated Olives Spiced mixed Nuts GF, DF, V, Ve	17
Smoke Provolone Croquettes Leek, Potato, Dill and Garlic Aioli V	17
Bruschetta Grilled Eggplant, Confit Garlic, Red Chili, Mozzarella and Basil Ve, V	25
Grilled Snapper Sliders Watercress, House Pickles, Preserved Lemon Tartare Sauce	26
Antipasto plate Cold Cut Selection, Pickles, Olives and Sourdough Toast DF	40
Mixed snack plate Smoked Provolone, Croquettes, Snapper Sliders and Lamb Kibbeh with Lemon Labneh	42
Cheese Selection (5 pcs – 30g each) V, GF With Honeycomb, Medjool Dates and Celery Seed Wafers Le Baron Brie - France, Pasteurized Cow's Milk Brigante Truffle Pecorino - Italy, Pasteurised Sheeps's Milk Smoked Provolone - Italy, Pasteurized Cow's Milk Manchego - Spain, Pasteurized Sheep's Milk Gorgonzola Dolce - Italy, Pasteurized Cow's Milk	45

SOUP

Pumpkin and Coconut Soup With Lemon grass and Lime Leaf GF, DF, V, Ve	26
Local Seafood Chowder Mills Bay Mussels and Cook Straight Day-Boat Fish with Saffron and Curry Leaf GF, DF	32
Miso Mushroom Soup Soba Noodle, Shiitake, Button Mushroom, Red Chili, Coriander DF, V, Ve	26

SALAD

Chefs Garden Salad Baby Gem Leaves, Tomato, Cucumber, Radish, Chives Chardonnay Dressing GF, DF, V, Ve	20
Caesar salad Baby Gem Leaves, Crouton, Parmesan, Bacon, Soft Boiled Egg, Anchovy GF Add Organic Chicken Breast + \$10	30
Caprese Salad Tomato, Basil, Shallot, Mozzarella and Olea Estate Olive Oil GF, V	32
Roast Kumara Salad Pomegranate Seed, Red Chili, Mint, Watercress and Clevedon Buffalo Labneh GF, V, Ve	30

LUNCH & DINNER
Available Daily From 11am Until 11pm

STARTERS & LIGHT BITES

MAINS

Club Sandwich	37
Organic Chicken, Bacon, Lettuce, Tomato, Cheese, Fried Egg, Farmers White Loaf	
Wagyu Beef Cheeseburger	36
Wagyu Beef, Cheddar, House Pickles, Tomato, Gem Leaves, Chili Mayo, Shoestring Fries	
Buttermilk Fried Chicken Burger	34
Iceberge Lettuce, House Pickles, Jalapeno Ranch Dressing, Shoestring Fries	
Egg Sandwich	30
Boiled Egg with Watercress, Cucumber, Shallot, Dijon Mustard, French Fries V	
Lamb Kibbeh Wrap	35
Hummus, Cucumber, Mint, Lemon, Labneh, Pomegranate, Eggplant	
Pulled Beef Bolognese	36
Hand Rolled Pasta, Slow Cooked Beef Cheek, Shaved Parmesan	
Gnocchi Pesto	32
Pine Nuts, Basil, Grana Padano, Olive Oil V	
Battered Fish and Chips	38
Shoestring Fries, Garden Salad, Tartare Sauce, Lemon GF, DF	
Line Caught Fish	46
Beluga Lentil, Green Pea, Rocket and Shallot Salad GF	
Corn-Fed Chicken Breast	42
Grilled Eggplant, Soft Garlic, Bsil, Preserved Lemon, buffalo Curd GF	
Butter Chicken	39
Marinated Chicken Thigh, Creamy Tomato Curry, Basmati Rice GF	
Lumina Lamb Cutlets	47
Green Beans, Edamame, New Potato and Salsa Verde GF	
Pure South Beef Eye Fillet	50
Truffle Mash, Baby Carrots, Red Wine Sauce GF	
SIDES	
Garden Salad	14
Gem Leaves, Radish, Cucumber, Chives GF, DF, V, VE	
French Fries with Garlic Aioli GF, DF, V, Ve	12
Truffle Mashed Potato GF, V	14
Steamed Broccoli with Lemon and Olive Oil GF, DF, V, Ve	14
Steamed Basmati Rice GF, DF, V, Ve	12

LUNCH & DINNER
Available Daily From 11am Until 11pm

STARTERS & LIGHT BITES

DESSERTS

Petit Fours Chefs' Selection of Macarons, Chocolate Truffles and Sweets V	20
Apple and Rhubarb Crumble Vanilla Bean Ice Cream, Custard V	20
Milk Chocolate Mousse Hazelnut Crunch, Salted Caramel, Dark Chocolate Soil, V	20
New York Style Baked Cheesecake Boysenberry Coulis V	20
Ice Cream Selection Strawberry, Chocolate, Salted Caramel	20
Seasonal Fruit Plate Fresh Cut, Daily Selection GF, DF, V, Ve	20
Cheese Selection (5 Pcs - 30 g each) V, GF With Honeycomb, Medjool Dates and Celery Seed Wafers Le Baron Brie - France, Pasteurized Cow's Milk Brigante Truffle Pecorino - Italy, Pasteurised Sheeps's Milk Smoked Provolone - Italy, Pasteurized Cow's Milk Manchego - Spain, Pasteurized Sheep's Milk Gorgonzola Dolce - Italy, Pasteurized Cow's Milk	45



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OVERNIGHT MENU
Available Daily From 11pm Until 6am

STARTERS/LIGHT BITES

Marinated Olives 17
Spiced Kaitake Macadamias GF, DF, V, VE

French Fries with Garlic Aioli GF, DF, V 12

Pumpkin and Coconut Soup 26
With Lemon grass and Lime Leaf GF, DF, V, Ve

SALAD

Caesar Salad 30
Baby Gem Leaves, Crouton, Parmesan, Pancetta, Soft Boiled Egg, Anchovy GF

MAINS

Club Sandwich 37
Organic Chicken, Bacon, Lettuce, Tomato, Cheese, Fried Egg, Farmer's White Loaf

Wagyu Beef Cheeseburger 36
Wagyu Beef, Cheddar, House Pickles, Tomato, Gem Leaves, Chili Mayo

Battered Fish and Chips 38
Shoestring Fries, Garden Salad, Tartare Sauce, Lemon GF, DF

Egg Sandwich 30
Shoestring Fried, Garden Salad, Tartare Sauce, Lemon V

Pulled Beef Bolognese 36
Hand Rolled Pasta, Slow Cooked Beef Cheek, Shaved Parmesan

DESSERTS

Seasonal Fruit Plate 20
Fresh Cut, Daily Selection GF, DF, V, VE

Petit Fours 20
Chefs' Selection of Macarons, Chocolate Truffles and Sweets V



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FLEXIBLE DINING

ANYTIME PLATES

Avocado Toast 29
Smashed Avocado and Pea, Soft Goat's Cheese, Grain Toast, Extra Virgin Olive Oil

Baked Eggs 30
Lamb Shoulder, Haloumi, Cumin Tomato Sauce, Chickpeas, Coriander, Sourdough Toast

NOURISH BOWLS

Mushroom and Herb Recharge Bowl 30
Swiss Brown, Button and Enoki Mushrooms, Soba Noodle, Mint, Coriander, Red Chili, Bok Choi, Spring Onion, Ginger Dressing DF, V, VE

Tiger Prawn Poke Bowl 32
Wild Rice, Cucumber, Edamame Beans, Cabbage, Black Sesame, Spiced Poke Dressing GF, DF



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HOT BEVERAGES & NON- ALCOHOLIC BEVERAGES

Available From 8am Until 3am

TEA

6.50

- English Breakfast Earl
- Grey Chamomile
- Peppermint Lemon &
- Ginger Chai Tea
- Green Tea

**COFFEE
(8OZ)**

- Short Black 6.00
- Macchiato 6.00
- Americano 6.00
- Long Black 6.00
- Flat White 6.00
- Cappuccino 6.50
- Mocha 6.50
- Chai Latte 6.50
- Hot Chocolate 6.50

Alternative Milk +0.5 Soy, Almond, Coconut Syrups + 1
Vanilla, Hazelnut, Caramel Large size + 1

SOFT DRINKS

7

- Coca Cola Coke No
- Sugar Dry Ginger Ale
- Dry Lemonade Dry
- Tonic Water Soda
- Water Lemon &
- Paeroa

JUICES

6.50

- Orange, Apple, Pineapple, Grapefruit, Tomato,
- Cranberry, Apple & Feijoa, Vegetable



ALCOHOLIC BEVERAGES
Available From 8am Until 3am

BEERS

LAGER

Stella Artois	11
Steinlager	11
Pure Corona	12
Panhead	12
Pilsner	
Panhead APA	13
Little Creatures PA	12
Three Boys IPA	24

Panhead Blacktop Oat Stout	12
Mac's Mid Vicious (Low 2.5%)	11
Zeffe Apple Cider	12

SPRITIS & LIQUEURS

VODKA

Grey Goose	17
42 Below	12

GIN

Black Robin	14
Blush Rhubarb	16

RUM

Saylor Jerry	12
Spiced Kraken	13

TEQUILA

1800 Reserva Anejo	14
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WHISKEY

Chivas Regal 12yrs	13
Hibiki 'Harmony'	42
Jack Daniel's Single Barrell	17

COGNAC

Hennessy VSOP	16
Remy Martin 1738	22

LIQUEURS

Bayley's	12
Cointreau	13
Grappa	12
Drambuie	12
Frangelico	12

CHAMPAGNE

NV Moët & Chandon, Brut imperial, Champagne, FR	125
NV Billecart Salmon Rose, Champagne, FR	220

WHITE

Schubert Sauvignon Blanc, Wairarapa NZ	80
2020 Tony Bish, Heartwood Chardonnay, Hawkes Bay, NZ	125

RED

2021 Gibbston Valley "Glenlee" Pinot Noir, Central Otago, NZ	180
Trinity "Hill Homage" Syrah, Hawke's Bay, NZ	280
Te Mata "Coleraine" Cabernet Blend, Hawke's Bay, NZ	280

PORT & SHERRY

Taylor's 10 yrs Tawny Port	75ml 22	Bottle 180
Lustau East India Red Sherry		185

SPARKLING WINES

	Glass	Bottle
Veuve Clicquot Ponsardin Brut, Reims, France	29	150
Cloudy Bay "Pelorus", Marlborough, NZ	19	90

ALCOHOLIC BEVERAGES
Available From 8am Until 3am

	150ml	250ml	375ml	Bottle
Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	18	28	43	85
Sauvignon Blanc, Babich Black Label Marlborough, NZ	15	21	27	65
Chardonnay, Te Mata Estate, Hawke's Bay, NZ	14	21	25	60
Chardonnay, Neudorf Tiritiri 2023, Nelson, NZ	18	23	27	72
Pinot Gris, Babich Black Label, Marlborough, NZ	14	20	26	62
Riesling, Te Whare Ra, Marlborough, NZ	14	18	27	65
Poppies Rosé, Martinborough, NZ	16	26	34	75
Pinot Noir, Babich Black Label Pinot Noir 2022 Marlborough, NZ	15	21	27	68
Cabernet Merlot, Te Mata "Awatea," Hawke's Bay, NZ	18	30	78	95
Syrah, Craggy Range, Hawke's Bay, NZ	19	32	46	90
Merlot, Bohemian, Hawke's Bay, NZ	16	20	40	78
Merlot, Babich Black Label 2018, Hawke's Bay, NZ				72
Escarpment Sauvignon Blanc, Martinborough, NZ	16	25	34	64
Framingham Classic Riesling, Marlborough, NZ	16	18		66
Kim Crawford Illuminate Piquette Zero Alcohol Wine, NZ	12	14		60

Please Ask Our Service Team for Further Cellar Selections

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As Per our Trading License, Alcoholic Beverages are Served from 8am until 3am. Beer and Wines are Subject to Availability.
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