

LOBBY  LOUNGE  
*at InterContinental*

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*Relax in the Lobby Lounge at Intercontinental Wellington, offering a sophisticated setting for daytime tranquility and evening indulgence.*

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*“You learn a lot about someone when you share a drink  
together” - Anthony Bourdain*



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## SNACKS

SOURDOUGH <sup>v</sup> <i>charred Shelly Bay organic sourdough with truffle butter</i>	14
OLIVES <sup>gf/df/v/vg</sup> <i>spiced kaitake macadamias</i>	18
OYSTERS (MIN 3) <i>natural with shallot vinegar <sup>gf/df</sup> or tempura with smoked chilli mayo <sup>df</sup></i>	7ea
TRUFFLE MUSHROOM CROQUETTES <sup>v</sup> <i>smoked provolone, garlic mayo</i>	20
ROMA TOMATO CROSTINI <sup>v</sup> <i>burratina, black olive, chive, cabernet sauvignon vinegar</i>	26
RUAKAKA KINGFISH CROSTINI <i>taramasalata, chicory, chives</i>	27
FRITTO MISTO <i>tempura tiger prawn, calamari, butterfish, saffron aioli</i>	28
LAMB KOFTA WRAP <i>sheep's milk labneh, cucumber, pomegranate, mint</i>	28
GRASS FED STEAK SLIDERS <i>romesco, rocket, red cabbage pickle, smoked provolone</i>	29
FRIES <sup>v/df/gf</sup> <i>with garlic aioli</i>	13

  
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## SHARE PLATTERS

ANTIPASTO PLATE <i>df</i>	45
<i>cold cut selection, pickles, olives, charred Shelly Bay sourdough</i>	
SEAFOOD SNACK PLATE	55
<i>salt cod and prawn croquettes, tempura oyster sliders, kingfish crostini</i>	
VEGETABLE SNACK PLATE <i>v</i>	38
<i>panino caprese with burrata and confit tomato, truffle mushroom croquettes with smoked provolone and garlic mayo, eggplant crostini with black olive and buffalo curd</i>	
CHEESE SELECTION <i>v</i>	50
<i>fine local and imported cheeses with honeycomb, medjool dates and celery seed wafers</i>	
30g each	
<i>Comte - France, unpasteurized cow's milk</i>	
<i>Mount Eliza Farmhouse Cheddar - Katikati NZ, unpasteurized cow's milk</i>	
<i>Morbier - France, unpasteurized cow's milk</i>	
<i>Brie Mon Sire - France, pasteurized cow's milk</i>	
<i>Blue D'Auvergne - France, pasteurized cow's milk</i>	

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## SOUP

LOCAL SEAFOOD SOUP <i>df</i>	30
<i>Mills Bay Mussels, Nelson squid, Cook Strait butterfish, tomato and basil</i>	
CRÈME OF KUMARA SOUP <i>gf/v</i>	26
<i>buffalo feta, sage, smoked almond, olea estate olive oil</i>	

## SALAD

CHEF'S GARDEN SALAD <i>gf/df/vg</i>	22
<i>cos leaves, tomato, cucumber, avocado, chives, chardonnay dressing</i>	
PRAWN SALAD <i>gf/df</i>	32
<i>cucumber, crispy kale, quinoa, basil pesto, pine nut, sundried tomato</i>	
CAESAR SALAD	28
<i>baby gem leaves, croutons, parmesan, streaky bacon, soft boiled egg, anchovy + add chicken</i>	
	+10

  
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## SANDWICH, BURGERS, WRAPS

CLUB SANDWICH *gf/*df	36
<i>organic chicken breast, bacon, lettuce, tomato, fried egg, farmers white loaf</i>	
LAMB KOFTA WRAP*gf/*df	34
<i>sheep's milk labneh, cucumber, pomegranate, mint</i>	
THE LOBBY CHEESE BURGER *gf/*df	36
<i>wagyu beef, cheddar, house pickles, tomato, gem leaves, chili mayo</i>	
STEAK SANDWICH	38
<i>romesco, rocket, pickled red cabbage, smoked provolone cheese</i>	

## DESSERT

MOJITO PARFAIT v	18
<i>lime dacquoise, lemon and mint crème, rum and lime mousse</i>	
TIRAMISU v	18
<i>savoiardi biscuits, espresso and coffee liqueur mascarpone, Valrhona guanaja chocolate</i>	
BAKED CHOCOLTAE FUDGE PUDDING v	18
<i>cherry compote, vanilla ice cream</i>	
ICE CREAM AND SORBET SELECTION v	18
<i>See your server for today's flavours</i>	
FRESH CUT FRUIT PLATE gf/df/v/vg	18
<i>melon, pineapple, strawberry, pomegranate, mint</i>	



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*Our wine list features carefully chosen options from the local Martinborough region, New Zealand and global classics. The wine selection is regularly updated to complement our food menu, offering a unique dining experience. Explore classic and unique wines, including organic and bio-dynamic options, with the convenience of Coravin wine access technology.*

*We also have a diverse selection of spirits, including boutique brands and rare vintage bottles. As Wellington is known for craft beer, we offer local and international craft beers, some of which are among the best local brews.*

*Non-alcoholic options, zero proof cocktails, and barista coffee are available all day for solo travelers or those in good company.*



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## COCKTAILS

MISO BELLINI	29
<i>peach miso caramel, imperial ice</i>	
TORINO DRAFT	23
<i>campari, sweet vermouth, draft lager</i>	
ALPINE POST	25
<i>suze, chamomile/fennel cordial, green chartreuse, cloudy apple juice, lemon juice, foamer</i>	
FUMAROLE	26
<i>mezcal, aperol, sicilian blood orange, lime, simple syrup</i>	
THE NIGHT COURIER	28
<i>cherry juice, pinot noir, thyme shrub, walnut bitters, vodka, sesame oil</i>	
ORIENT EXPRESS	28
<i>vodka, pistachio, liqueur, cold brew concentrate, vanilla syrup</i>	
THE JADE	23
<i>green tea infused gin, yuzu juice, lychee cordial, sparkling grape juice</i>	

## ZERO PROOF COCKTAILS

APERITIVO SENZA	15
<i>Lyre's Italian spirit, sparkling grape juice, soda water, orange &amp; lemon bitters</i>	
PALOMINO	15
<i>Lyre's agave blanco, blood orange juice, lemon, soda water, salt</i>	
CHERRY & CANE SOUR	15
<i>Lyre's white cane spirit, cherry juice, lemon, walnut &amp; chocolate bitters, vegan foamer</i>	



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## BEER & CIDER

BECKS LAGER <i>DE</i>	10
HARRINGTONS PILSNER <i>Christchurch, NZ</i>	10
PANHEAD OAT STOUT <i>Upper Hutt, NZ</i>	15
CORONA LAGER <i>Mexico</i>	12
MAC'S MID VICIOUS LOW ABV 2.5 PALE ALE <i>NZ</i>	12
MAC'S FREERIDE 0% PALE ALE <i>New Zealand</i>	12

## APERTIFS

CAMPARI <i>Italy</i>	12
APEROL <i>Italy</i>	12
CAPPELLETTI <i>Italy</i>	12
DUBONNET <i>France</i>	12
PIMM'S <i>United Kingdom</i>	12
PERNOD <i>France</i>	12



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DOLIN VERMOUTH DRY <i>France</i>	12
DOLIN VERMOUTH ROUGE <i>France</i>	12

## LIQUEURS & AFTER DINNER SPIRITS

LIMONCELLO <i>Italy</i>	12
COINTREAU <i>France</i>	12
GREEN CHARTREUSE <i>France</i>	15
LUXARDO MARASCHINO <i>Italy</i>	14
CHAMBORD <i>France</i>	16
GALLIANO 'VANILLA' <i>Italy</i>	14
GALLIANO 'SAMBUCA' <i>Italy</i>	14
GALLIANO 'BLACK SAMBUCA' <i>Italy</i>	14
JÄGERMEISTER <i>Germany</i>	14
DRAMBUIE <i>Scotland</i>	13



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FRANGELICO <i>Italy</i>	12
KAHLÚA <i>Mexico</i>	12
BAILEYS <i>Ireland</i>	12
LUIGI FRANCOLI GRAPPA <i>Italy</i>	12
GALYVA <i>Scotland</i>	12
MIDORI <i>Japan</i>	12
AGAVERO <i>Mexico</i>	12

## SWEET & FORTIFIED

PEGASUS BAY 'ARIA' LATE PICKED RIESLING <i>Canterbury, NZ</i>	22   150
CHÂTEAU D'ARCHE 'LA PERLE' SAUTERNES <i>Bordeaux, France</i>	24   120
TAYLOR'S 10-YEAR-OLD TAWNY PORT <i>Douro, Portugal</i>	28   220
FOLIUM LATE HARVEST SAUVIGNON BLANC <i>Marlborough, NZ</i>	35   175

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SPARKLING WINE

NV VEUVE CLICQUOT BRUT

*Champagne, France*

GLS | BTL

30 | 180

NV CLOUDY BAY PELORUS MÉTHODE TRADITIONELLE

*Marlborough, NZ*

22 | 110

NV SARTORI PROSECCO SPUMANTE

*Veneto, Italy*

18 | 90

NV HUNTER'S BRUT ROSÉ

*Marlborough, NZ*

20 | 100

WHITE

2024 CLOUDY BAY SAUVIGNON BLANC

*Marlborough, NZ*

18 | 90

25 | 120

2024 FOLIUM SAUVIGNON BLANC

*Marlborough, NZ*

19 | 95

2023 NEUDORF MOUTERE RIESLING

*Marlborough, NZ*

16 | 70

2024 TONY BISH 'FAT & SASSY' CHARDONNAY

*Hawke's Bay, NZ*

19 | 95

2024 MONT ALBANO PINOT GRIGIO

*Friuli, Italy*

18 | 90

2025 HAWKSHEAD PINOT GRIS

*Central Otago, NZ*

21 | 105



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## ROSÉ

GLS | BTL

2023 MINUTY PRESTIGE ROSÉ

*Côtes de Provence, France*

20 | 100

2022 DURVILLEA ROSÉ

*Marlborough, NZ*

16 | 90

2024 POPPIES ROSÉ

*Martinborough, NZ*

19 | 90

2024 CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' ROSE,

*Provence, France*

19 | 90

## RED

2022 MAURO MOLINO DOLCETTO D'ALBA

*Piedmont, Italy*

20 | 100

2023 GIBBSTON VALLEY 'GOLD RIVER' PINOT NOIR

*Central Otago, NZ*

20 | 100

2024 BEACH HOUSE HAWKE'S BAY MERLOT

*Hawkes Bay, NZ*

16 | 75

2019 LUNAR APOGÉE CÔTES-DU-RHÔNE AOP

*Rhône, France*

19 | 90

2023 XX BASKET PRESSED MARLBOROUGH SYRAH

*Marlborough, NZ*

16 | 80

## WHITE CORAVIN

2022 RACE CHABLIS 1ER CRU MONTMAINS

*Burgandy, France*

38 | 190

2022 PYRAMID VALLEY CHARDONNAY

*Marlborough, NZ*

25 | 125

2021 DOMAINE DES SENECHAUX CHÂTEAUNEUF-DU-PAPE  
BLANC

*Southern Rhône, France*

40 | 200



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## RED CORAVIN

2021 BOGLE 'HERITAGE RED' <i>California, USA</i>	25   125
2017 HANS HERZOG PINOT NOIR <i>Marlborough, NZ</i>	34   170
2016 SCHUBERT SYRAH <i>Wairarapa, NZ</i>	45   220

## SPARKLING BY BOTTLE

2014 SERESIN 'MOANA' MÉTHODE ROSÉ <i>Marlborough, NZ</i>	100
2020 SOLANGE BLANC DE NOIRS <i>Marlborough, NZ</i>	110
2018 PALLISER ESTATE THE GRIFFIN <i>Martinborough, NZ</i>	120
NV BILLECART-SALMON BRUT RÉSERVE <i>Champagne, France</i>	280
NV BILLECART-SALMON BRUT ROSÉ <i>Champagne, France</i>	400
NV LOUIS ROEDERER BRUT ROSÉ <i>Champagne, France</i>	350
NV CHARLES LE BEL 'INSPIRATION' <i>Champagne, France</i>	220
NV MOËT & CHANDON ICE IMPÉRIAL <i>Champagne, France</i>	250
NV ANDRE CLOUET GRAND RESERVE <i>Champagne, France</i>	175
2013 DOM PÉRIGNON <i>Champagne, France</i>	790



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NV PIPER-HEIDSIECK <i>Champagne, France</i>	200
NV PARÉS BALTÀ 'MATERIA PRIMA' PET-NAT <i>Champagne, France</i>	120
NV NO.1 FAMILY ESTATE 'ASSEMBLÉ' CUVÉE <i>Marlborough, NZ</i>	100

## WHITE BY BOTTLE

2022 GREENHOUGH HOPE VINEYARD PINOT BLANC <i>Nelson, NZ</i>	90
2020 WOOING TREE 'BLONDIE' BLANC DE NOIR <i>Central Otago, NZ</i>	80
2020 MILTON 'RIVERPOINT' VIOGNIER <i>Gisborne, NZ</i>	240
2021 MILTON 'CLOS DE STE ANNE' CHENIN BLANC <i>Gisborne, NZ</i>	240
2020 GIBBSTON VALLEY RIESLING <i>Central Otago, NZ</i>	100
2022 GROSSET 'POLISH HILL' RIESLING <i>Clare Valley, AU</i>	250
2023 BROKENWOOD SEMILLON <i>Hunter Valley, AU</i>	90
2009 STEVEN'S SINGLE VINEYARD SEMILLON <i>Hunter Valley, AU</i>	150
2022 SCHLOSS LIESER FEINHERB RIESLING <i>Mosel, Germany</i>	130
2018 RADFORD DALE 'RENAISSANCE' CHENIN BLANC <i>Stellenbosch, SA</i>	150



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2022 DOMAINE BILLAUD-SIMON CHABLIS 180  
*Burgundy, France*

2021 DOMAINE ALBERT MANN PNIOT GRIS 140  
*Alsace, France*

## RED BY BOTTLE

2020 PALLISER ESTATE PINOT NOIR 150  
*Martinborough, NZ*

2024 ATA RANGI 'CRIMSON' PINOT NOIR 90  
*Martinborough, NZ*

2021 BILANCIA 'LA COLLINA' SYRAH 375  
*Hawkes Bay, NZ*

2020 BOHEMIAN 'THE AUTHOR' MERLOT 75  
*Hawkes Bay, NZ*

2020 THE BONE LINE CABERNET FRANC 200  
*Waipara, NZ*

2020 DOCTOR'S FLAT PINOT NOIR 150  
*Central Otago, NZ*

2021B TE MATA 'COLERAINE' 360  
*Hawke's Bay, NZ*

2008 BARON DE CHIREL TEMPRANILLO 500  
*Rioja, Spain*

2009 KNAPPSTEIN MAYOR'S VINEYARD SHIRAZ 150  
*Clare Valley, AU*

2020 JOSEPH DROUHIN FLEURIE 110  
*Beaujolais, France*



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## SOFT DRINKS

VOYAGE, SPARKLING & STILL WATER	6   11
COCA COLA   COKE NO SUGAR   DRY LEMONADE GINGER ALE   TONIC	7
ORANGE JUICE   APPLE JUICE PINEAPPLE JUICE CRANBERRY JUICE   TOMATO JUICE	7

## TEA & COFFEE

EARL GREY   ENGLISH BREAKFAST ITALIAN ALMOND   ROSEHIP HIBISCUS MOROCCAN MINT   CHAMOMILE   APPLE ELDERFLOWER   JASMINE	7
LONG BLACK   SHORT BLACK   AMERICANO FLAT WHITE   MACCHIATO   LATTE   CAPPUCCINO CHAI   HOT CHOCOLATE   MOCHA	7
OAT MILK   COCONUT MILK   ALMOND MILK SOY MILK   LARGE	+1

