

# MENU

HOUSE-MADE FOCACCIA whipped herbed butter \$10

## \$22

SMOKED FISH PARFAIT moroccan lemon pickle, potato wafers *nag*

LAMB KOFTA (x2) hummus, chilli oil *nad, nag*

PRAWN SKEWERS (x2) coconut red curry, coconut shavings *nad, nag*

CRISPY FRIED TOFU yuzu ponzu, grilled cabbage *nad, nag, v, v+*

CAULIFLOWER DOUGHBOYS harissa dip, cucumber raita, dukkah *v*

## \$29

GRILLED CHICKEN BREAST GRAIN SALAD tahini & date dressing, pepitas, herb & mint yoghurt

EGGPLANT AND SCARMOZA TORTELLINI cherry tomato sauce *v*

MUSHROOM RISOTTO truffle mascarpone, pecorino *nag, v*

PLANT-BASED VEGAN MEATBALLS smoked tomato ragu, vegan parmesan, spaghetti *nad, v, v+, nago*

WAGYU AND CHORIZO BURGER bacon chutney, provolone, sumac red onions, McClure's pickles, brioche bun, fries  
*nado, nago*

## \$39.5

EYE FILLET potato millefeuille, baby onion petals, pickled mustard seeds, jus *nag*

GRILLED MARKET FISH broccoli mousse, butterbeans, preserved lemon, chilli, herb oil *nag*

LAMB SHOULDER roasted pumpkin, buttermilk emulsion, pumpkin puree, nduja gremolata *nag*

CRAB AND PRAWN RAVIOLI grilled prawns, baby green beans, chilli jam, saffron butter *nage*

## SIDES

### \$14

FRIED BABY POTATOES garlic aioli, buttered pinenuts *nag, v*

MIX OF LEAVES AND HERBS SALAD apple, lemon vinaigrette *nad, nag, v, v+*

ROASTED CARROTS maple syrup, hummus *nad, nag, v, v+*

FRIES parmesan, tomato sauce *nag*

## DESSERTS

CRÈME BRÛLÉE \$12

CHOCOLATE LAVA CAKE vanilla shipped cream \$12

SELECTION OF PETIT FOURS macaron, almond financier, brownie, lemon tart \$18 *n*

## PLATTERS

PILKINGTONS BOARD smoked fish parfait, lamb kofta, cauliflower dough boys, karaage chicken, focaccia \$89

CHEESE BOARD selection of 3 cheese, candied walnuts, dried fruit, crackers, lavosh *n, nago* \$47

PILKINGTONS CHEESE AND CHARCUTERIE BOARD selection of 3 cured meats and 3 cheeses, candied walnuts, olives, crackers, sourdough, house butter, lavoush, dried fruit *n, nago* \$80

Dietary

Nad - no added dairy / Nag - no added gluten / Nago - no added gluten option available / V - vegetarian / V+ - vegan / N - contain nuts /

Nado - no added dairy option available

Please advise of dietary requirements and food allergies. \* Indicates available on request. 3% surcharge for Credit card and PayWave.





# Function & Events

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WINE LIST		SMALL GLASS	LARGE GLASS	BOTTLE
NV	<b>Methode Traditional</b> Daniel Le Brun Rose <i>Marlborough</i>	16.5	-	85
NV	<b>Champagne</b> Mumm Grand Cordon <i>Reims, France</i>	25	-	120
NV	<b>Champagne</b> Veuve Clicquot <i>Reims, France</i>	-	-	165
NV	<b>Champagne</b> Billecart Salmon Brut Rose <i>Reims, France</i>	-	-	299
NV	<b>Prosecco</b> Graham Norton, <i>Italy</i>	14	-	65
2019	<b>Chardonnay</b> Fat Bastard <i>California, USA</i>	14	22	65
2021	<b>Chardonnay</b> Bogle <i>Sacramento, USA</i>	18.5	28	80
2022	<b>Chardonnay</b> Kumeu River <i>Kumeu</i>	21	36	99
2022	<b>Sauvignon Blanc</b> Leefield Station <i>Marlborough</i>	14	22	65
2022	<b>Sauvignon Blanc</b> Te Tera <i>Marlborough</i>	15.5	24	66
2020	<b>Sauvignon Blanc</b> Staete Landt Annabel <i>Marlborough</i>	17	26	72
2022	<b>Pinot Gris</b> Leefield Station <i>Marlborough</i>	14	22	65
2022	<b>Pinot Gris</b> The Ned <i>Marlborough</i>	15	24	66
2022	<b>Pinot Gris</b> Prophets Rock <i>Central Otago</i>	19.5	36	97
2020	<b>Riesling</b> Te Whare Ra <i>Marlborough</i>	17	26	72
2015	<b>Riesling</b> Peregrine <i>Central Otago</i>	16.5	27.5	75
2022	<b>Blanc de Noir</b> Wooing Tree Blondie <i>Central Otago</i>	18	27	75
2022	<b>Chenin Blanc</b> Honour Amongst Thieves <i>Gisborne</i>	19	29	87
2022	<b>Rose</b> Leefield Station <i>Marlborough</i>	14	22	65
2021	<b>Rose</b> Maison Fortant <i>Provence, France</i>	17	26	72
2021	<b>Rose</b> Whispering Angel <i>Provence, France</i>	21	36	99
2021	<b>Malbec</b> Santa Ana <i>Argentina</i>	15	24	66
2021	<b>Cabernet Sauvignon</b> Mojo <i>Coonawarra, Australia</i>	16	24.5	70
2021	<b>Shiraz</b> Ate South East, <i>Australia</i>	16.5	25	72
2020	<b>Island Blend</b> Man O'war <i>Waiheke Island</i>	-	-	96
2020	<b>Pinot Noir</b> Peregrine <i>Central Otago</i>	16.5	27.5	89
2021	<b>Pinot Noir</b> Te Tera <i>Martinborough</i>	17.5	28.5	90

## COCKTAILS

### APEROL SPRITZ TREE

Six Aperol Spritz

### THE BLOODY MOMOA

Meili Vodka, tomato juice, seasoning  
*How hot do you want it? From 1-10*

### CHILLI MARGARITA

Tequila, Cointreau, Lime Juice, Sugar syrup, Chilli flakes

### MANGO MOJITO

Rum, Cointreau, mango puree, mint, lime

### BLUSHING MIMOSA

Prosecco, OJ, pineapple juice, grenadine, orange, dehydrated berries

### NEGRONI

Gin , Campari, Vermouth Rouge, orange

### WICKED WAHINE

Bourbon, Passion Fruit puree, sour mix, ginger beer, lemon, lime

### PEACHY CHEEKS

Peach Schnapps, St Germaine Elderflower Liqueur, Cranberry Juice, Lime juice, mint

### COSMOPOLITAN

Grey Goose Vodka, Triple Sec, Cranberry

### DRUNKEN MONKEY

Sailor Jerry, cranberry juice, pineapple juice, grenadine, lemon

## GIN COCKTAILS

**75 TANQUERAY 10** 21  
Yuzu Tonic, grapefruit, rosemary sprig

**21 HENDRICKS** 21  
Old World Tonic, cucumber, mint

**21 MALFY LIMONE** 21  
Yuzu tonic, lime, lemon wedge

**GORDONS PINK** 21  
Botanic Tonic, raspberry, mint

**MARTINIS** 21

**FRENCH MARTINI** 21  
Vodka, Chambord, pineapple

**VODKA MARTINI** 21  
Grey Goose Vodka, Vermouth, Olives

**PORNSTAR MARTINI** 25  
Grey Goose Vodka, Prosecco, Passionfruit Syrup

**21 MOCKTAILS**

**RASPBERRY VIRGIN MOJITO** 14  
Lime juice, Mint, lime, raspberry cordial soda, dried raspberry, mint, dehydrated lime

**MANGO PINEAPPLE FIZZ** 14  
Mango puree, pineapple juice topped up with soda, pineapple, mint

**VIRGIN BLOODY MARY** 14  
Tomato juice, Worcester sauce, Tabasco, salt, pepper, fresh lime juice, olives, cucumber

**CUCUMBER MINT COOLER** 14  
Lime juice, slices of cucumber, mint, syrup, soda water

## TAP BEERS

STELLA ARTOIS 5.2% 13.5 43

STEINLAGER TOKYO DRY 5% 13.5 43

STEINLAGER ULTRA LOW CARB 4.2% 13.5 43

EMERSON'S PILSNER 4.6% 13.5 43

LITTLE CREATURES PALE ALE 4.3% 13.5 43

PANHEAD APA 5.7% 13.5 43

PANHEAD XPA 4.6% 13.5 43

SEASONAL HAZY IPA 5.6% 13.5 43

## BOTTLE BEERS

STEINLAGER PURE 5% 9.5

CORONA EXTRA 4.5% 9.5

EMERSON'S LONDON PORTER 5% 17

LION RED 745ML 4% 14

SPEIGHTS 745ML 4% 14

STEINLAGER ZERO 0% 8.5

MAC'S FREE RIDE ALCOHOL FREE 0% 8.5

STEINLAGER PURE LIGHT 2.5% 9

MAC'S CLOUDY APPLE CIDER 4.7% 10

## NON-ALCOHOLIC BEVERAGES

COCA COLA 9

COCA COLA NO SUGAR 9

LEMONADE 9

SODA WATER 7

TONIC WATER 7

GINGER ALE 9

KOMBUCHA MANGO PASSIONFRUIT 10

MACS GINGER BEER 9

MAC'S LEMONADE AND RHUBARB SODA 9

MAC'S FEIJOA PEAR & ELDERFLOWER SODA 9

GLASS PITCHER

## JUICES

ORANGE 9

APPLE 9

PINEAPPLE 9

CRANBERRY 9

TOMATO 9

SPARKLING WATER 13

## ORGANIC HALO

### COFFEE

ESPRESSO 5.8

MACCHIATO 5.8

LONG BLACK 5.8

FLAT WHITE 6.2

CAPPUCCINO 6.2

LATTE 6.2

MOCHACCINO 6.2

CHAI LATTE 6.2

HOT CHOCOLATE 6.2

ICE COFFEE 11

ICE CHOCOLATE 11

## HARNEY TEAS

ENGLISH BREAKFAST 6

PEPPERMINT 6

EARL GREY 6

SENCHA GREEN 6

CHAMOMILE 6

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# AFTERNOON MENU

## HOUSE-MADE FOCACCIA

with whipped herbed butter \$10

## FRIES

parmesan, tomato sauce *nag* \$14

## SMOKED FISH PARFAIT

moroccan lemon pickle, potato wafers *nag* \$22

## LAMB KOFTA (x2)

hummus, chilli oil *nad, nag* \$22

## PRAWN SKEWERS (x2)

coconut red curry, coconut shavings *nad, nag* \$22

## CRISPY FRIED TOFU

yuzu ponzu, grilled cabbage *nad, nag, v, v+* \$22

## CAULIFLOWER DOUGHBOYS

harissa dip, cucumber raita, dukkah *v* \$22

## KARAAGE CHICKEN BITES

sriracha mayo *nad, nag* \$22

## WAGYU AND CHORIZO BURGER

bacon chutney, provolone, sumac red onions, McClure's pickles, Brioche Bun, fries *nado, nago* \$29

## CHOCOLATE LAVA CAKE

vanilla shipped cream \$12

## CRÈME BRÛLÉE \$12

## SELECTION OF PETIT FOURS

macaron, almond financier, brownie, lemon tart \$18 *n*

**CHEESE BOARD** selection of 3 cheese, candied walnuts, dried fruit, crackers, lavosh *n, nago* \$47

## PILKINGTONS CHEESE AND CHARCUTERIE BOARD

selection of 3 cured meats and 3 cheeses,

candied walnuts, olives, crackers, sourdough, house butter, lavoush, dried fruit *n, nago* \$80

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