

## FOR THE TABLE

**Toasted Ciabatta Seaweed Butter** .....\$6

**Seafood Platter** Trevally Ceviche, Battered Fish, Fried Oysters,  
Mussels, Prawns, Calamari, Sauces, Slaw, Lemon.....\$60

## SMALL PLATES

### **Roasted Local Beets**

Goats Cheese Mousse, Red Grapes, Apple, Shallots

Raw Almonds, Red Wine Vinaigrette.....\$18

### **Trevally Ceviche**

Cucumber, Shallot, Chilli, Coriander, Mango,

Citrus Dressing, Kumara Crisps.....\$22

### **Charred Octopus**

Potato Mayonnaise, Korean Chilli Flakes, Seaweed Butter.....\$18

### **Fried Calamari**

Yuzu Mayonnaise.....\$18

### **Crispy Lamb Ribs**

Tahini, Rosemary, Balsamic, Capers, Olives, Gremolata .....\$24

# MAIN PLATES

## Vegetarian Fried Brown Rice

Sesame, Pumpkin Seed, Broccoli, Beans,  
Roast Pumpkin, Edamame, Miso.....\$24

## Beer Battered Fish & Chips

South Island Line Caught Gurnard, Tartare Sauce,  
Shoestring fries, Pickled Apple Slaw .....\$27

## Grilled Snapper

Silver Beet Risotto, Shaved Fennel, Toasted Almonds,  
Confit Grapes .....\$34

## Squid Ink Spaghetti

Cloudy Bay Clams, Prawns, Cuttlefish, Squid,  
Tomato, Fresh Herbs.....\$34

## Snapper Pie

Potato Top, Chowder Velouté, Kumara Crisps .....\$32

## Grilled Harmony Pork Chop

Caramelized apple, Celeriac Remoulade, Crackling,  
Gremolata..... \$34

## Beef Brisket Burger & Chips

Aged Cheddar, Tomato Relish, Pickled Courgette,  
Cos Lettuce, Sauce Gribiche, Japanese Milk Bun .....\$24

## Sticky Beef Short Rib

Onions, Potatoes, Cabbage, Dashi Dressing..... \$36

## Steak Frites

Taupo Angus Sirloin, Shoestring Fries, Café De Paris,  
Rocket, Pear, Parmesan, Pomegranate .....\$36



## SIDES

### Shoestring Fries

Tomato Ketchup or Aioli .....\$7

### Brussel Sprouts

Bacon, Raisins, Croutons, PX Dressing .....\$10

## DESSERT

### Potted chocolate mousse

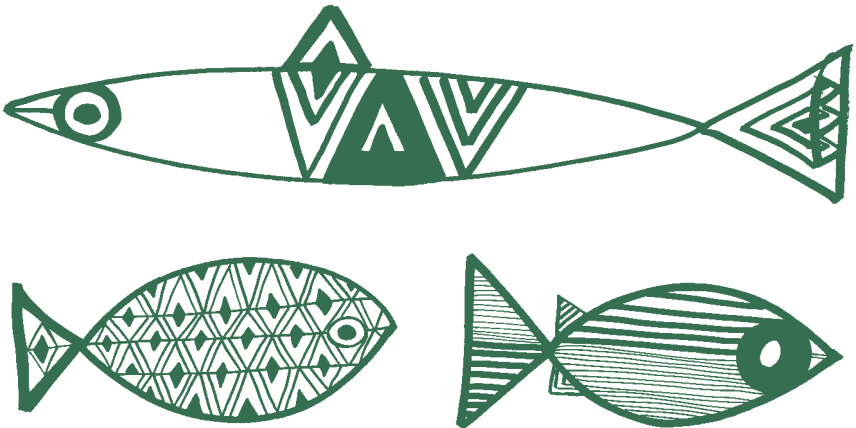
Churros, Dulce de leche .....\$14

### Classic Crème Brûlée

Citrus Sorbet, Candied Mandarin.....\$14

### Sticky Date Pudding

Red Wine Poached Tamarillo, Vanilla Ice Cream .....\$14



**BRUNCH MONDAY TO SUNDAY - ALL DAY  
MENU - 08.00AM TO 15.30PM**

# BREAKFAST

**Toasted Ciabatta or 7 Grain Bread (GF option available).....\$6**  
Butter / Seaweed butter / Assorted jams /  
Marmalade / Honey / Vegemite

**Fresh Seasonal Fruit Natural Buffalo Yoghurt.....\$14**

**Honey Toasted Granola Rhubarb, Whipped Yoghurt.....\$16**

**Blueberry Hotcakes Banana, Streaky Bacon, Maple Butter.....\$22**

## **Sautéed Leafy Greens**

Spinach, Kale, Silver Beet, Yoghurt,  
Poached Egg, Savoury Muesli.....\$18

## **Two eggs any style**

Sautéed Spinach, Toasted Ciabatta.....\$12

**Mince on Toast Fried Egg, Bolognese, Basil, Parmesan.....\$22**

## **Eggs Benedict**

Brioche Soldiers, Sautéed Spinach, Hollandaise  
Harmony Bacon.....\$23  
Smoked Salmon.....\$26

## **MBP Breakfast**

Two Eggs any style, Tomato, Mushroom, Pork Sausage Patty,  
Bacon, Hashbrown, Spinach, Toasted Sourdough ..... \$28

## SMALL PLATES

### Trevally Ceviche

Cucumber, Shallot, Chilli, Coriander, Mango,  
Citrus Dressing, Kumara Crisps.....\$22

### Fried Calamari

Yuzu Mayonnaise.....\$18

## SALADS

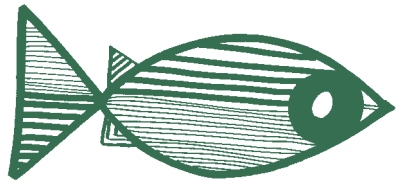
### Chirashi Salad

Brown Rice, Sesame, Pumpkin Seed, Broccoli,  
Beans, Edamame, Cucumber, Mixed Leaf, Miso ..... \$14

Add: Roast Free-Range Chicken \$12 | Trevally Ceviche \$12 |  
Roast Pumpkin \$8

### Roast Free-Range Chicken Breast Salad

Fennel, Raisins, Almonds, Pickled Onion, Courgette, Mixed Leaf,  
Classic Vinaigrette.....\$28



## MAIN PLATES

### Beer Battered Fish & Chips

South Island Line Caught Gurnard, Tartare Sauce,  
Shoestring fries, Pickled Apple Slaw .....\$27

### Grilled Snapper

Silver Beet Risotto, Shaved Fennel, Toasted Almonds,  
Confit Grapes .....\$34

### Snapper Pie

Potato Top, Chowder Velouté, Kumara Crisps .....\$32

### Beef Brisket Burger & Chips

Aged Cheddar, Tomato Relish, Pickled Courgette, Cos Lettuce,  
Sauce Gribiche, Japanese Milk Bun .....\$24

### Steak Frites

Taupo Angus Sirloin, Shoestring Fries, Café De Paris,  
Rocket, Pear, Parmesan, Pomegranate .....\$36

## SIDES

Shoestring Fries Tomato Ketchup or Aioli.....\$8

Hashbrowns.....\$6

Harmony Streaky Bacon.....\$8

Roast Field Mushrooms.....\$6

Pork Sausage Patty.....\$6

Hollandaise.....\$3

# PASTRIES & DESSERT

## Freshly Baked Pastries, Sweets & Cakes

Please Refer To Your Waiter

### Potted Chocolate Mousse

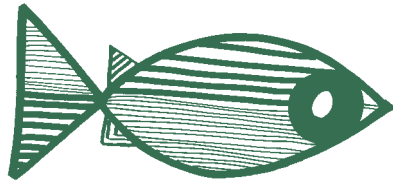
Churros, Dulce De Leche .....\$14

### Classic Crème Brûlée

Citrus Sorbet, Candied Mandarin.....\$14

### Sticky Date Pudding

Red Wine Poached Tamarillo, Vanilla Ice Cream .....\$14





**SUNDAY NIGHT SNACK MENU -  
15.30PM TO 19.00PM**

**Toasted Ciabatta** Seaweed butter.....\$6

**Shoestring Fries** Tomato Ketchup or Aioli.....\$7

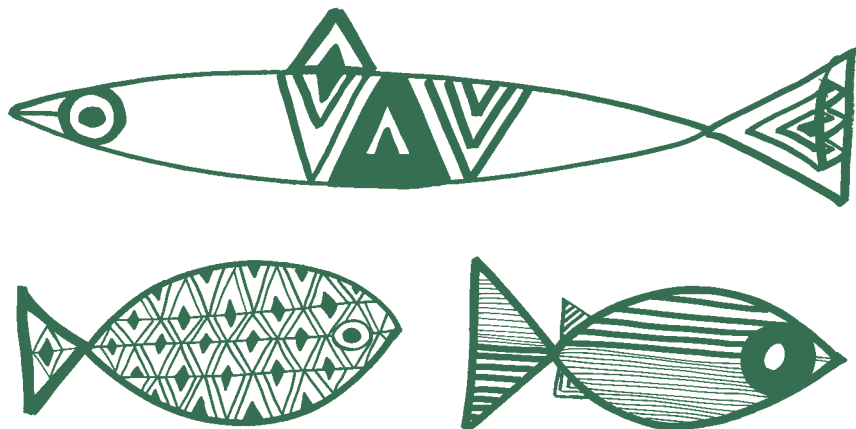
**Fried Calamari Rings** Yuzu Mayonnaise.....\$18

**Crispy Lamb Ribs**  
 Tahini, Rosemary, Balsamic, Capers, Olives, Gremolata .....\$24

**Beer Battered Fish & Chips**  
 South Island Line Caught Gurnard, Tartare Sauce,  
 Shoestring fries, Pickled Apple Slaw .....\$27

**Seafood Platter** Trevally Ceviche, Battered Fish, Fried Oysters,  
 Mussels, Prawns, Calamari, Sauces, Slaw, Lemon.....\$60

**Potted Chocolate Mousse** Ochurros, Dulce De Leche .....\$14



## breakfast

8am - 3pm

**Mini granola**  
w/ yoghurt & fruit \$12.5

**Fresh fruit**  
w/ yoghurt \$12.5

**Hotcakes**  
w/ maple & banana \$12.5

**Free-Range Eggs**  
any style on toast w/ bacon \$12.5

**Add**  
Bacon \$4  
Hash browns \$4  
Smoked salmon \$6

**Cocoalat Chocolate Milk** \$6  
**Cheeky Chocolate & Banana**  
**Smoothie** \$6  
**Little Sprats Hot Chocolate** \$4



## lunch & dinner

from 11.30am

**Macaroni Bolognese**  
w/ Parmesan Cheese \$12.5

**Battered Fish & Chips** \$12.5

**Fried Chicken**  
w/ Chips \$12.5

**Grilled Chicken or Fish**  
w/ veges & a choice of mash or chips  
\$14.5

**Cheeseburger & Chips** \$12.5



## sweets

**Warm Chocolate Brownie**  
w/ vanilla ice cream \$9

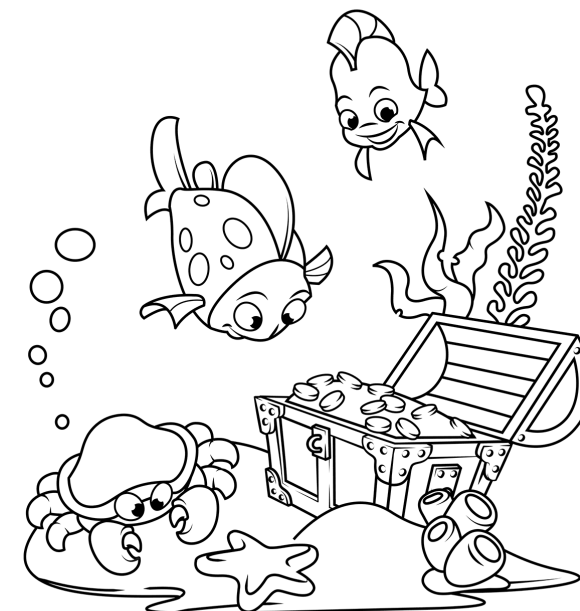
**Vanilla ice cream**  
w/ chocolate sauce  
1 scoop \$3  
2 scoops \$6

## drinks

**Homemade Lemonade** \$3

**Raspberry Fizz** \$3

**Mini Cold Pressed Juices** \$5



## SMOOTHIES

<b>Apollo</b> Frozen Banana, Prunes, Mixed Oats, Cashew Nuts, Almond Milk & Cocoa Powder (GF) .....	\$8
<b>Tropicana</b> Frozen Pineapple, Mango, Strawberry, Chia Seeds, Coconut Water & Honey (GF/DF) .....	\$8
<b>Garden Stone</b> Frozen Blackberries, Beetroot, Ground Sunflower Seeds, Coconut Water & Agave Nectar (GF/DF) .....	\$8

## COLD PRESSED JUICE

<b>Green Pears &amp; Apple</b> Green Pears, Apples, Lemon, Spinach, Celery & Mint served over ice with Pear Slices .....	\$7.50
<b>Red Apples &amp; Beetroot</b> Red Apples, Beetroot, Cucumber & Lemon served over ice with a slice of Cucumber and Lemon Slice ..	\$7.50
<b>Carrot &amp; Orange</b> Carrot, Orange, Lime, Turmeric & Ginger served over ice with Orange Slices .....	\$7.50

## LOCAL JUICES

<b>Cranberry</b> .....	\$4	<b>Pineapple</b> .....	\$4
<b>OJ</b> .....	\$4	<b>Tomato</b> .....	\$4
<b>Apple</b> .....	\$4		

## HOUSE MADE SODA

<b>Pineapple &amp; Ginger</b> Pineapple, Lime & Ginger Shrub served over ice with a Wedge of Pineapple and Lime Zest topped with Soda.....	\$6
<b>Peach &amp; Vanilla</b> Peach, Lemon, Vanilla & Thyme shrub served over ice with Peach Slices and fresh Thyme topped up with soda.....	\$6
<b>Mandarin &amp; Rosemary</b> Mandarin, Lime & Rosemary Shrub served over ice with a Mandarin Pod and Rosemary Sprig topped with Soda...	\$6

## GLASS BOTTLED POP

<b>Coca Cola</b> .....	\$5	<b>Phoenix Lemonade</b> .....	\$5
<b>Coke Zero</b> .....	\$5	<b>Phoenix Soda</b> .....	\$5
<b>Sprite</b> .....	\$5	<b>Phoenix Ginger Ale</b> .....	\$5
<b>L&amp;P</b> .....	\$5	<b>Phoenix Tonic Water</b> .....	\$5

## KOMBUCHA

<b>Mama's Brew Shop "Love" Kombucha</b> Lavender, Rosehip, Hibiscus, Heilala Vanilla .....	\$8
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**Antipodes Still/Sparkling** .....

S\$6/L\$12

## WATER

## ICED

<b>Iced Coffee</b> .....	\$9	<b>Iced Chocolate</b> .....	\$9
<b>Iced Mocha</b> .....	\$9	<b>Iced White Chocolate</b> .....	\$9

## TEA & COFFEE

(ALL OUR COFFEES  
ARE SERVED AS A  
STANDARD DOUBLE)

<b>Black</b> .....	\$4/\$4.50	<b>English Breakfast</b> .....	\$4.50
<b>Macchiatto</b> .....	\$4/\$4.50	<b>Earl Grey</b> .....	\$4.50
<b>Piccolo</b> .....	\$4.50	<b>Lemon Grey</b> .....	\$4.50
<b>Flat White</b> .....	\$4.50/\$5	<b>Orange Sky Rooibos</b> .....	\$4.50
<b>Latte</b> .....	\$4.50/\$5	<b>Imperial Sencha</b> .....	\$4.50
<b>Cappuccino</b> .....	\$4.50/\$5	<b>White Noise</b> .....	\$4.50
<b>Mocha</b> .....	\$5	<b>Ginger Limoncello</b> .....	\$4.50
<b>Hot Chocolate</b> .....	\$5	<b>Camomile Blossom</b> .....	\$4.50
<b>Extra Shot</b> .....	+\$0.50	<b>Peppermint Breeze</b> .....	\$4.50
<b>Soy Or Almond Milk</b> .....	+\$1		

# mission bay pavilion

## SPRITZERS

- About Thyme** Aperol Aperitif, House Rose,  
Mumm Brut Champagne NV, Thyme Syrup,  
Fresh Strawberries & Thyme Topped with Soda ..... \$15
- Pimms Summer Cup** Beefeater Gin, Pimms Original,  
Peach Bitters, Falernum Syrup, Fresh Lime Juice,  
Sliced Cucumber, Orange & Mint topped with  
Spicy Ginger Beer ..... \$15
- Lemon Citrus Fruju Spritz** Absolut Vodka,  
Fruju Citrus Coolie, No5 Orange Bitters,  
Fresh Lemon Juice & Brut Bubbles ..... \$15

## COCKTAILS

- Plum Tea Fizz** Absolut Vodka, Cactus Piment Liqueur,  
Plum Tea Syrup, Lemon Juice, Albumen & Peychaud  
Bitters topped with Soda ..... \$14
- Gin and Juice** Beefeater Gin, Bergamot Liqueur,  
Poire Williams Pear Liqueur, Fresh Pear  
and Lime Juice ..... \$14
- Mission Bay Colada** Havana Club 3yo, Havana Club  
Anejo Especial, Sailor Jerry Spiced Rum,  
Coconut Cream, Agave Syrup, Fresh Pineapple & Lime  
Juice served with a Brandied Cherry, Crushed Ice  
and a Mint sprig ..... \$14
- Honey Peach Cooler** Bulleit Bourbon, Peach liqueur,  
Lemon Juice & Honey Syrup, Peach & Angostura Bitters ..... \$14
- Pink Paloma**  
Olmea Reposado tequila, Cold Pressed Pink  
Grapefruit & Lime Juice, Sage Syrup, Grapefruit  
Bitters topped with soda ..... \$14

## SPARKLING

<b>Stoneleigh Sparkling Sauvignon Blanc NV</b>	
Marlborough, New Zealand .....	\$8/\$45
<b>Bandini Prosecco DOC, Northern Italy .....</b>	<b>\$11/\$66</b>
<b>Cordoniu 'Anna' Blanc de Blanc Cava NV Penedes, Spain ...</b>	<b>\$14/\$82</b>
<b>Mumm Brut Cordon Rouge NV Reims, France .....</b>	<b>\$23/\$150</b>
<b>Perrier Jouët Grand Brut NV Epernay, France .....</b>	<b>\$25/\$150</b>
<b>Mumm Cordon Rouge Rose NV Reims, France .....</b>	<b>\$27/\$160</b>
<b>Perrier Jouët Blason Rose NV Epernay, France .....</b>	<b>\$200</b>
<b>Mumm Brut Cordon Rouge 2006 Reims, France .....</b>	<b>\$160</b>
<b>Perrier Jouët La Belle Epoque 2007 Epernay, France .....</b>	<b>\$420</b>

## CARAFE

500ML

<b>Marlborough Sauvignon Blanc Marlborough, New Zealand .....</b>	<b>\$30</b>
<b>Marlborough Chardonnay Marlborough, New Zealand .....</b>	<b>\$30</b>
<b>Marborough Pinot Gris Marlborough, New Zealand .....</b>	<b>\$30</b>
<b>Marlborough Pinot Noir Marlborough, New Zealand .....</b>	<b>\$30</b>

## WHITE

<b>Stoneleigh Sauvignon Blanc 2017</b>	
Marlborough, New Zealand.....	\$9/\$44
<b>Urlar Sauvignon Blanc 2016 Gladstone, New Zealand .....</b>	<b>\$56</b>
<b>Camshorn Sauvignon Blanc 2015 Marlborough, New Zealand...</b>	<b>\$14/\$68</b>
<b>Man O' War 'Gravestone' Sauvignon Semillon 2016</b>	
Waiheke Island, New Zealand .....	\$16/\$76
<b>Te Mata 'Cape Crest' Barrel Fermented Sauvignon Blanc 2015</b>	
Hawke's Bay, New Zealand .....	\$86
<b>Stoneleigh Chardonnay 2017 Marlborough, New Zealand .....</b>	<b>\$9/\$44</b>
<b>Aronui Chardonnay 2015 Nelson, New Zealand .....</b>	<b>\$14/\$68</b>
<b>Church Road 'McDonald Series' Chardonnay 2016</b>	
Hawke's Bay, New Zealand .....	\$17/\$82
<b>Church Road 'Tom' Chardonnay 2013</b>	
Hawke's Bay, New Zealand.....	\$360
<b>Stoneleigh Pinot Gris 2017 Marlborough, New Zealand .....</b>	<b>\$9/\$44</b>
<b>Triplebank Pinot Gris 2017 Marlborough, New Zealand .....</b>	<b>\$14/\$68</b>
<b>Soho 'Jagger' Pinot Gris 2017</b>	
Marlborough, New Zealand .....	\$68
<b>Carrick 'Bannockburn' Riesling 2015</b>	
Central Otago, New Zealand .....	\$60
<b>Foxes Island Dry Riesling 2011</b>	
Marlborough, New Zealand .....	\$78
<b>Coco de Mama Grillo 2016 Sicily, Italy .....</b>	<b>\$13/\$60</b>
<b>Tohu Viognier 2015 Marlborough, New Zealand.....</b>	<b>\$15/\$72</b>
<b>Marc Bredif Vouvray 2015 Vouvray, France .....</b>	<b>\$72</b>
<b>Graci Etna Bianco 2015 Sicily, Italy .....</b>	<b>\$88</b>

## ROSÉ

Stoneleigh Rose 2017 Marlborough, New Zealand .....	\$9/\$44
<b>Jacobs Creek 'Le Petit' Rose 2017</b>	
South Australia, Australia .....	\$10/\$50
<b>Decibel 2016 Hawke's Bay, New Zealand .....</b>	<b>\$60</b>
<b>Guigal 2015 Rhone Valley, France .....</b>	<b>\$14/\$68</b>

## RED

Stoneleigh Pinot Noir 2016 Marlborough, New Zealand ....	\$9/\$44
<b>Stoneleigh 'Latitude' Pinot Noir 2016</b>	
Marlborough, New Zealand .....	\$12/\$58
<b>Gibbston Valley 'Gold River' Pinot Noir 2016</b>	
Central Otago, New Zealand .....	\$15/\$70
<b>Colere 'Te Muna' Pinot Noir 2014</b>	
Martinborough, New Zealand .....	\$18/\$85
<b>Foxes 'Awatere Valley' Pinot Noir 2010</b>	
Marlborough, New Zealand.....	\$89
<b>George Wyndham Shiraz 2013 South Australia, Australia .</b>	<b>\$13/\$62</b>
<b>Coco de Mama Syrah 2016 Sicily, Italy .....</b>	<b>\$65</b>
<b>Centenary Hill Shiraz 2012 Barossa Valley, Australia .....</b>	<b>\$120</b>
<b>Stoneleigh Merlot 2017 Marlborough, New Zealand .....</b>	<b>\$9/\$44</b>
<b>George Wyndham Cabernet Merlot 2011</b>	
South Australia, Australia .....	\$12/\$58
<b>Agricola Punca 'Montessu' 2014 Sardinia, Italy .....</b>	<b>\$18/\$88</b>
<b>St. Hugo Cabernet Sauvignon 2012</b>	
Coonawarra, Australia .....	\$125
<b>Barossa Valley Vineyards Grenache/Shiraz/Mouvedre 2015</b>	
Barossa Valley, Australia .....	\$65
<b>Te Mata Gamay Noir 2013 Central Otago, New Zealand .....</b>	<b>\$68</b>

## BEER & CIDER

### TAP

Peroni 200ml/400ml .....	\$6/\$9.5
Asahi 400ml .....	\$10.50
Founders '1946' Pilsner 400ml .....	\$10

### BOTTLE

Founders '2009' IPA .....	\$9
Panhead APA .....	\$10
Peroni Leggera 3.5% .....	\$7
Boundary Road Breweries 'Thomas Edison' 2.5% .....	\$6.5
Somersby Apple Cider .....	\$8