



COENES.CO.NZ



COENESPROVISIONS

**EAT, DRINK & SOCIALISE WITH THE BEST VIEW IN WELLINGTON**  
103 ORIENTAL PARADE IN THE ROYAL PORT NICHOLSON YACHT CLUB



## — ★ ★ ★ SAMPLE MENU —

### SMALL SHARERS

Live oysters, sauce mignonette

Raukumara venison tartare, horseradish oil, dill, wood sorrel, dark rye

Sugar & lime cured kingfish, coconut, grapefruit, cucumber, market herbs

Grilled prawns, eggplant, crispy pancetta, cress, capers, wild garlic, walnut oil

### LARGE SHARERS

White Warehou, eggplant & lime pickle, golden raisin, coriander, bruschetta

Beef rib on the bone, roasted baby onions, red wine mushrooms, truffle butter

### MAIN PLATES

Tarakihi, braised octopus, artichoke, chorizo garcia, roasted lemon, oregano

Venison leg, cacao, nashi, winter greens, black pudding, celeriac

Canter Valley duck burger, crispy skin, cucumber, watercress, chilli hoisin & plum sauce

### SWEET & CHEESE

Crème caramel, cardamom, pear sorbet, Sauternes jelly, caramel cream

Fix & Fogg peanut butter parfait, WCF Koko Samoa ganache, brownie, salted butterscotch

Carrot cake, Zany Zeus cream cheese, mandarin, walnut, Smoke & Oakum's Gunpowder Rum

*\*This is only a sample menu and is likely to change with the seasons*

## — ★ ★ ★ ABOUT —

### PRIVATE DINING

We have a Private Dining Room that can cater to 14 people seating, or 35 standing, for an extra special occasion boasting panoramic views of the harbour. Our Head Chef can create your very own menu.

### OUR FOOD

We use the finest fresh, local and seasonal ingredients Nez Zealand has to offer paired with everything from craft to mainstream drink options.

### PRE & POST THEATRE

We offer both a pre and post theatre set menu with 3 choices of starters, mains and desserts which change regularly with our menu.

### INVOICING

If organising an event for your office, colleagues or a client meeting, we are more than happy to invoice for the meal instead of payment up front.

### OPENING HOURS

Mon – Thur from 11am til late

Fri – Sun from 8am til late

## — ★ ★ ★ CONTACT —

**FOR FURTHER INFORMATION OR TO MAKE A BOOKING PLEASE  
CONTACT OUR GENERAL MANAGER STEPHANIE FOWLIE ON:**

**[stephanie@coenes.co.nz](mailto:stephanie@coenes.co.nz)**

**04 385 7124**

**[www.coenes.co.nz](http://www.coenes.co.nz)**

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## Canape Menu

Grilled marinated eggplant, basil, lemon oil, goat's feta bruschetta

Chargrilled flank steak tartare horseradish aioli, potato crisps

Balsamic marinated fig, blue cheese, prosciutto & walnut bruschetta

Duck liver mousse, spiced pear relish, apple jelly, honey ciabatta

Cured Harasu salmon, ikura, fennel, apple, goat's cheese, potato crisp

Confit duck & pork hock rillettes, pickled cucumber, cherry relish, walnut oil

Wild mushroom, gorgonzola & thyme arancini, confit garlic aioli

Beef skewers, habanero mustard, crispy shallot

Bluenose fritters, saffron aioli, lemon olive oil

Lamb belly ribs, horseradish, green olive, salsa verde

Mackerel ceviche, tomato jelly, micro coriander, lime, honey ciabatta

Secret masala-spiced chicken wings, lemon, micro coriander

***Choose any 5 items @ \$15 per person / 7 items @ \$18 per person / 9 items @ \$20 per person***

Additional Items:

Live oysters w/sherry vinegar mignonette (\$5 each & subject to availability)



## **Sample Set Menus - Page 1**

### **Two Courses @ \$45 per person**

#### **Main**

Slow roasted Salmon, sprouting broccoli, cabbage, kumbu & oyster cream  
Beef sirloin, caramelised onion, Swiss chard, mushroom & Madeira sauce

#### **Dessert**

Peanut butter parfait, Koko Samoa ganache, brownie, salted butterscotch  
Harbourside market carrot cake, Zany Zeus cream cheese, mandarin, walnut,

*Vegetarian options available upon request*

### **Three Courses @ \$60 per person**

#### **Entrée**

Cherry wood smoked venison tartare, horseradish oil, hens egg, wood sorrel, mustard, dark rye  
Raw Trevally, ichiban dashi, avocado, wasabi, pickled ginger, sesame & soy

#### **Main course**

Slow roasted Salmon, sprouting broccoli, cabbage, kumbu & oyster cream  
Beef sirloin, caramelised onion, Swiss chard, mushroom & Madeira sauce

#### **Dessert**

Peanut butter parfait, Koko Samoa ganache, brownie, salted butterscotch  
Harbourside market carrot cake, Zany Zeus cream cheese, mandarin, walnut,

*Vegetarian options also available upon request*



## **Sample Set Menus - Page 2**

### **Five Courses @ \$75 per person**

#### **Appetizer**

Sugar & lime cured kingfish, coconut, grapefruit, cucumber, market herbs

#### **Entrée**

Cherry wood smoked venison tartare, horseradish oil, hens egg, wood sorrel, mustard, dark rye  
Raw Trevally, ichiban dashi, avocado, wasabi, pickled ginger, sesame & soy

#### **Main course**

Slow roasted Salmon, sprouting broccoli, cabbage, kumbu & oyster cream  
Beef sirloin, caramelised onion, Swiss chard, mushroom & Madeira sauce

#### **Dessert**

Peanut butter parfait, Koko Samoa ganache, brownie, salted butterscotch  
Harbourside market carrot cake, Zany Zeus cream cheese, mandarin, walnut

#### **Cheese**

NZ cheese board - Over the moon galactic gold, Kingsmeade sunset blue & linkwater aged  
cheddar w spiced pear relish, apple jelly & rice crackers

*Vegetarian options also available upon request*

# COCKTAILS

\$16

## CLUB CLASSICS

### MOJITO

Havana 3yr rum, mint, lime, sugar, soda water

### COSMOPOLITAN

Vodka, cointreau, cranberry, lime

### MARGARITA

Tequila, cointreau, lime, sugar

### SAILORS MULE

Spiced rum, bitters, lime, mint, ginger beer

### ELDERFLOWER GIMLET

Vodka, elderflower liqueur, lime

### COMMANDERS COLLINS

Gin, cucumber, lemon, sugar, soda

### BERRY BERRY BUBBLE

Akarua Brut, campari, chambord, lemon

### RASPBERRY FIZZ

Gin, raspberry liqueur, lemon, sugar, soda

### EDGAR J'S ESPRESSO MARTINI

Vodka, espresso, salted caramel liqueur

\$13

## LIQUORED ICED SODAS

### LA NEW YORKINA

Tequila, hibiscus syrup, orange bitters, orange slice

### CELERY MAN

Gin, celery tonic syrup, cucumber, mint

### MULBERRY STREET

Aperol, raspberry & lemon syrup, rhubarb bitters, orange slice

### ROOT 'N' RYE

Rye whiskey, sarsaparilla syrup, angostura bitters

\$12

## LIQUEUR COFFEE

Barista made coffee with a shot of one of the following

JAMESON WHISKEY / FRANGELICO / AMARETTO / KAHLUA / BAILEYS

# NON-ALC

\$6

## SIX BARREL SODA

All natural, handmade in Wellington

CELERY TONIC, crisp cucumber, apple  
CHERRY & POMEGRANATE, rich berry burst  
RASPBERRY & LEMON, pink lemonade  
SARSAPARILLA, root beer, licorice, vanilla

\\ SIX /  
BARREL  
SODA  
Cº

## SOFT DRINKS

COKE, DIET COKE, LEMONADE, GINGER ALE, SODA WATER 4  
GINGER BEER 5

## SIMPLY SQUEEZED JUICE

APPLE, CRANBERRY, PINEAPPLE, ORANGE, TOMATO 5

## ICED DRINKS

COFFEE / MOCHA / CHOCOLATE 6

T LEAF TEA & CAFFE L'AFFARE FULL RANGE AVAILABLE from 3.5



— FOOD & DRINK —

# COENE'S

PROVISIONS



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# BEER & CIDER

| ★ ★ ★<br>— TAP —                        |    |   |
|-----------------------------------------|----|---|
| BOUNDARY ROAD, BOUNCING CZECH PILSNER   | \$ | 9 |
| BOUNDARY ROAD, FLYING FORTRESS PALE ALE | 9  |   |
| ASAHI                                   | 11 |   |
| SOMERSBY APPLE CIDER                    | 10 |   |

| ★ ★ ★<br>— BOTTLE —                            |     |    |
|------------------------------------------------|-----|----|
| CORONA                                         | 4.5 | 9  |
| STEINLAGER PURE                                | 5.0 | 8  |
| CARLSBERG                                      | 4.0 | 8  |
| GARAGE PROJECT, 'BEER'                         | 4.8 | 10 |
| GARAGE PROJECT, PILS N THRILLS                 | 5.5 | 11 |
| PANHEAD, QUICKCHANGE, XPA                      | 4.6 | 10 |
| PANHEAD, PORT ROAD, PILSNER                    | 5.2 | 10 |
| PANHEAD, BLACK TOP, OAT STOUT                  | 5.5 | 10 |
| PANHEAD, SUPERCHARGER, APA                     | 5.7 | 10 |
| PARROTD OG, CLIPPED WING, MINI APA             | 3.5 | 10 |
| PARROTD OG, DEAD CANARY, PALE ALE              | 5.3 | 12 |
| PARROTD OG, BLOODHOUND, RED IPA                | 5.8 | 12 |
| PARROTD OG, BITTERBITCH, IPA                   | 6.3 | 12 |
| TUATARA, ITI, APA                              | 3.3 | 9  |
| TUATARA, BOHEMIAN PILSNER                      | 5.0 | 10 |
| TUATARA, BAVARIAN HEFE                         | 5.0 | 10 |
| TUATARA, LONDON PORTER                         | 5.0 | 10 |
| BOUNDARY ROAD, LAWN RANGER, LEMON & LIME LAGER | 5.0 | 9  |
| BOUNDARY ROAD, MUMBO JUMBO, IPA                | 5.2 | 9  |
| BOUNDARY ROAD, CHOSEN ONE, GOLDEN LAGER        | 5.0 | 9  |
| BOUNDARY ROAD, BOUNCING CZECH, PILSNER         | 5.2 | 9  |
| GALBRAITHS, BOHEMIAN PILSNER                   | 4.3 | 10 |
| GALBRAITHS, NZ PALE ALE                        | 4.4 | 10 |

GUEST CRAFT BEER - ask one of the team for what's on

|                    |    |  |
|--------------------|----|--|
| ZEFFER CIDER, Pear | 11 |  |
|--------------------|----|--|

# WINE

| ★ ★ ★<br>— WHITE —                                                                    |    |    |
|---------------------------------------------------------------------------------------|----|----|
| SAUVIGNON BLANC                                                                       | G  | B  |
| THREE PADDLES, MARTINBOROUGH, 2013<br>Fruity, passionfruit & melon.                   | 9  | 44 |
| ALLAN SCOTT, MARLBOROUGH, 2014<br>Perfectly balanced, citrus, nettles & passionfruit. | 11 | 52 |
| JULES TAYLOR, MARLBOROUGH, 2014<br>Passionfruit, citrus & herbaceous notes.           | 12 | 54 |
| LOVEBLOCK, MARLBOROUGH, 2013, Organic<br>White peach, passionfruit & citrus.          |    | 62 |

|                                                                                   |    |    |
|-----------------------------------------------------------------------------------|----|----|
| CHARDONNAY                                                                        |    |    |
| TE AWA LEFT FIELD, HAWKE'S BAY, 2013<br>Citrus, nectarine & vanilla bean.         | 9  | 44 |
| OMAKA SPRINGS, FALVEYS, MARLBOROUGH, 2013<br>Creamy stone fruit, vanilla & apple. | 11 | 52 |
| COTTIER ESTATE, EMILY, WAIRARAPA, 2012<br>Toasted oak, peaches & cream.           | 12 | 54 |
| PASK, GIMBLETT ROAD, HAWKE'S BAY, 2013<br>Intense citrus fruit & toasty oak.      |    | 62 |

|                                                                                             |    |    |
|---------------------------------------------------------------------------------------------|----|----|
| PINOT GRIS                                                                                  |    |    |
| THE MAKER "DIVINITY CROSS", MARLBOROUGH, 2014<br>Lychee, almond, sherbet & tropical fruits. | 9  | 44 |
| ASKERNE ESTATE, HAWKE'S BAY, 2013<br>Pear, quince, pineapple & honey.                       | 11 | 52 |
| MATAWHEREO, GISBORNE, 2014<br>Spice, pear, fig & honeysuckle.                               | 12 | 54 |
| OBSIDIAN, WAIHEKE ISLAND, 2014<br>Pear, lychee & spice.                                     |    | 64 |

|                                                                                             |    |    |
|---------------------------------------------------------------------------------------------|----|----|
| AROMATICS                                                                                   |    |    |
| THE DOCTORS', RIESLING, MARLBOROUGH, 2014<br>Crisp granny smith, lime sherbet & apricot.    | 11 | 52 |
| WAIPARA HILLS, GEWURTZTRAMINER, CANTERBURY<br>2014. Enticingly musky, rose petals & feijoa. | 11 | 52 |
| COOPERS CREEK 'BELL RINGER' ALBARINO,<br>GISBORNE, 2014. Zesty, peach & powerful citrus.    | 12 | 54 |

| ★ ★ ★<br>— PINK —                                                                        |    |    |
|------------------------------------------------------------------------------------------|----|----|
| ARONUI SINGLE VINEYARD, NELSON, 2014<br>Raspberries, strawberries & subtle florals.      | 9  | 44 |
| JULES TAYLOR, MARLBOROUGH, 2014<br>Raspberries, cream, ripe watermelon & floral notes.   | 12 | 54 |
| MURDOCH JAMES, WAIRARAPA, 2014<br>Dry, sweet yellow & red cherry & strawberry shortcake. |    | 49 |

| ★ ★ ★<br>— RED —                                                                                        |    |    |
|---------------------------------------------------------------------------------------------------------|----|----|
| PINOT NOIR                                                                                              | G  | B  |
| KATE RADBURND "VINE VELVET", Martinborough, 2013<br>Sweet summer fruits, grainy tannins & silky finish. | 11 | 52 |
| TIKI "KORO", WANAKA, 2011<br>Earthy, sweet Dawson cherry & rhubarb.                                     | 13 | 59 |
| RUA by AKARUA, CENTRAL OTAGO, 2014<br>Cherry, floral & savoury.                                         | 14 | 64 |
| TATTY BOGLER, CENTRAL OTAGO, 2011<br>Violets, lavender, black doris plum & wild thyme.                  |    | 65 |

|                                                                                                     |    |    |
|-----------------------------------------------------------------------------------------------------|----|----|
| SHIRAZ, MALBEC & BOLD BLENDS                                                                        |    |    |
| PASQUA MONTEPULCIANO D'ABRUZZO, ITALY, 2013<br>Bay leaf, blackberry & blackcurrant.                 | 9  | 44 |
| TE AWA LEFTFIELD, MERLOT, HAWKE'S BAY, 2013<br>Plum, blackcurrant, spice & vanilla.                 | 9  | 44 |
| JIP JIP ROCKS SHIRAZ, S.AUSTRALIA, 2011<br>Rich plum, blackberry & mocha.                           | 11 | 52 |
| ASKERNE, RESERVE MERLOT/CAB SAV/FRANC,<br>HAWKE'S BAY, 2013<br>Bay leaf, blackberry & blackcurrant. |    | 52 |
| BROOKFIELDS SUN-DRIED MALBEC, HAWKE'S BAY, 2013<br>Black Doris plum, cinnamon & mocha.              |    | 65 |

| ★ ★ ★<br>— BUBBLES —                                                                                                |    |    |
|---------------------------------------------------------------------------------------------------------------------|----|----|
| MIONETTO, PRESTIGE PROSECCO DOC BRUT, ITALY<br>Golden apples, pear & honey.                                         | 9  | 44 |
| ALLAN SCOTT, CECILIA ROSE, NV<br>METHODE TRADITIONELLE, MARLBOROUGH<br>Mouthwatering, elegant & wild summer fruits. | 13 | 59 |
| AKARUA BRUT NV, METHODE TRADITIONELLE,<br>CENTRAL OTAGO, Floral, savoury & bread dough.                             | 14 | 64 |
| DRAPPIER CARTE BLANCHE NV, France<br>Rich, toasty & creamy.                                                         |    | 95 |

| ★ ★ ★<br>— DESSERT —                                                                                  |    |    |
|-------------------------------------------------------------------------------------------------------|----|----|
| LAKE CHALICE, LATE HARVEST RIESLING,<br>MARLBOROUGH, 2010<br>Apricot, peach & mandarin peel.          | 13 | 52 |
| VALDESPINO, PEDRO XIMENEZ - EL CANDADO,<br>SPAIN. Christmas cake, rasin, rich & luscious.             | 15 | 60 |
| DE BORTOLI, OLD BOYS TAWNY PORT,<br>AUSTRALIA, 21 Y.O.<br>Dark raisins, mocha, vanilla & barrel aged. | 15 |    |