



LIGHT MEAL

(from 12 noon)

Marinated olives with baby capsicum and feta (V)	8
Fresh, battered fish goujons and shoestring fries (lemon pepper on request)	9.5
Kiwi sliders 3 mini beef-burgers with delicious caramelised onion, cheese and shoestring fries	9.5
Pepperoni pizza a traditional Italian favourite	15
Croque Monsieur french grilled cheese and ham sandwich topped with bechamel sauce, with green salad	12
Corn fritters with bacon	17

BREADS

(gluten free bread available on demand)

Garlic butter bread (V)	7.5
A range of fresh specialty breads (V) served with olive oil and hummus	9

LOCAL OYSTER BAR

(seasonal, half dozen 22)

Oysters with Bloody Mary dressing (GF, DF) made from small vine-ripened tomatoes, chilli, Worcester sauce, and lime juice

Battered oysters with aioli

Oysters Kilpatrick (GF)

ENTRÉE

Beetroot and goat's cheese salad with pistachio dressing (V) (GF)	12
Creamy garlicky prawns and rosemary potatoes	17
Pumpkin and feta samosas (V) (vegetarian samosas) served on a green salad	15
Baked eggs with smoked salmon in a ramekin with toasted soldiers	17
Fresh scallops with creamy rose sauce and potatoes (GF)	18

SOUP

Creamy seafood chowder with crusty bread	16
Roasted sweet potato and carrot soup (V)	14
Tomato minestrone soup (V) with crusty bread	14

FISH

(seasonal)

Grilled yellow-fin tuna steak (GF) with salad and almond skordalia, coriander, chilli, onion with a mint and walnut relish	24
Pan-fried market fish of the day (GF) with salad and almond skordalia, coriander, chilli, onion, mint and walnut relish	23
Peroni beer-battered fish and chips served with fresh salad and gribiche sauce (lemon pepper on request)	20
Hot mussel pot to share in creamy white wine sauce with chunky chips or crusty bread	25

MAINS

Chicken breast free range , served with parsnips and carrots with gravy (please allow at least 25 minutes)	23
Lamb shoulder from Oyster Bay (GF) slow cooked to perfection with marinated artichoke, broad beans, mint and a tarragon tzatziki	28
Eye fillet steak 200gm tender served with green beans, and potato and parmesan beignets, salad and a choice of: beurre café de Paris sauce, bearnais sauce, or pepper sauce	30
Confet pork belly and rosemary potatoes served with crackling, greens and apple sauce	27
Chicken and creamy mushroom hot pot served with seasonal vegetables and rosemary potatoes	21

PASTA & RISOTTO

Traditional beef lasagne	22
Spinach and ricotta cannelloni (V)	22
Scallop and prawn linguine tossed in a creamy rose sauce	23
Creamy mushroom and chicken risotto	23

SIDES

(all 8)

Pear and parmesan roquette salad (GF,V)	Rosemary potatoes (GF, V)
Potato and parmesan beignets (V) deep fried mashed potato and parmesan cheese	Roasted veges (GF, V) Veg of the day (GF, V) with toasted seeds and nuts
Roast garlic mashed potato (GF, V)	Mushrooms with garlic (GF, V)
Shoestring fries or chunky chips (V) served with aioli and tomato sauce (lemon pepper on request)	Jasmine rice ball (V)

CURRY OF THE DAY

(ask for details)

PLATTERS TO SHARE

Seafood platter 50 garlicky prawns, salt and pepper crumbed squid, prawn cocktail with sauce Louise, mussels served in tomato and parmesan cheese, snapper goujons, ratatouille, mini salad with gribiche sauce	Esplanade bread and dips platter (V) 20 hummus, beetroot, aioli, pumpkin hummus, fresh veges, olives, stuffed and pickled baby capsicum, olive oil and pomegranate
Chef's platter 30 snapper goujons, meatballs, New Zealand cheese crusty bread, crackers, olives, mixed salad and fries	Cheese platter for two (V) 25 warmed bread, crackers, honeycomb, served with pear and apple

DESSERT

Creme brulee (GF) served with berry sorbet	14
Chocolate pudding with chocolate sauce and vanilla ice cream	14
Banana split ice cream, banana, cream, chocolate and caramel topping, walnuts and seasonal berries or cherries	14
Lemon tart with vanilla ice cream	15
Tiramisu	14
Heilala vanilla cheesecake	15
Apple crumble with cinnamon served with vanilla ice cream	15
Sticky date pudding served with custard	15

ICE CREAM & SORBETS

(1 scoop 4.5, 2 scoops 8, 3 scoops 10)

Sorbet (GF) passion/mango, lemon/lime, wild berry	Ice cream vanilla, chocolate, hokey pokey
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Ask about our smoothie and organic soft drink range.

CHILDRENS MENU

(all options 15)

A fruit juice

PLUS

Mac'n'cheese or
Fish goujons and chips or
Chicken nuggets and chips

PLUS

Vanilla ice cream with
chocolate brownie

EDWARDIAN ELEGANCE

(available during the day)

Exquisite Devonshire Tea Selection 10

two scones with jam and cream and choice of Harney tea or coffee

Delightful Afternoon Tea 10

choose three: chocolate brownie, muffin, gluten-free orange cake,
ginger madeleine and choice of Harney tea or coffee

High Tea (bookings essential) 39

tiered selections of scones, sandwiches, savouries and cakes, served on delightful china

Add a glass of bubbles 10

HARNEY & SONS TEAS

Enlighten your senses and explore the Harney & Sons collection for the ultimate fine tea experience.

Earl Grey Supreme black

Hot Cinnamon black

Paris black

Supreme Breakfast black

Lapsan Souchong black

Rose Scented black

Gunpowder green

Bangkok green

Pomegranate oolong

Ginger & Liquorice herbal

Lemon Herbal herbal

Peppermint herbal

Raspberry herbal

HISTORY OF THE ESPLANADE HOTEL

The story of The Esplanade Hotel begins in 1900 when a local company, Northern Property Limited purchased the old Flagstaff Hotel, situated on the current Esplanade hotel site.

The Flagstaff was removed and plans drawn up for a grand hotel to be built, called the Esplanade Hotel.

The plans were modelled on the resort hotels of the English seaside towns of Brighton and Blackpool, The Esplanade Hotel being named after the best-known resort hotel in Brighton, England.

Construction of the £7000 hotel started in 1901 by leading builder of the time, William Cranston, and construction was completed in February 1903. The Esplanade Hotel quickly became established as a well run popular seaside resort hotel.

An amusing incident occurred in 1919 when members of the Ponsonby Cruising Club posed outside the hotel for a photograph. The photo was sent to Sir Thomas Lipton, along with a request to donate a trophy to the club. Sir Thomas, impressed by the "Clubhouse", sent out a solid silver cup then valued at £1800 for the competition, stating that he would like to visit the clubhouse if he came to New Zealand. The Ponsonby Cruising Club, which did not even have a clubhouse, were relieved upon hearing of Sir Thomas's death as he never managed to visit New Zealand.