
BAR MENU

(from 12 noon)

Fresh, battered fish goujons	and fries		12
Kiwi sliders	2 mini beef-burgers with delicious caramelised onion, cheese, tomato and fries		12
Buffalo wings	with herbs, spiced wings in mild sauce	6 pces	13.5
		12 pces	23
Chunky chips			9.5
Chunky chips	sprinkled with Parmesan cheese and truffle oil		10.5
Salted peanuts			5.5

BREADS, BURGERS & PIZZAS

Garlic butter bread(V)			8
A range of fresh specialty breads (V)	served with extra virgin olive oil, pesto and hummus		12
Pepperoni and mushroom pizza	a traditional Italian favourite		22
Hawaiian pizza	ham, pineapple, mozzarella		22
Beef burger	with onion rings, lettuce, tomato, beetroot, onion jam plus Swiss cheese and fries		20
Free-range grilled chicken burger	with brie, mango chutney, guacamole and fries		20
Braised Lamb Wraps	with tzatziki sauce and fries		17

LOCAL OYSTER BAR

(seasonal - half dozen 22, dozen 38)

Oysters natural (GF, DF) (as available) in shell, on ice bed with vinaigrette,
lemon Oysters Kilpatrick (GF) with sauce and crispy bacon

ENTRÉE

Marinated olives	with baby capsicum and feta (V)		12
Roasted Beetroot and goat Chevre cheese	(GF) with fresh spinach and candied walnuts		13.5
Garlicky prawns	in tomato rosé sauce and potatoes		18
Pan-fried scallops	(GF) and bacon, with char-grilled capsicum puree finished with fennel salsa		19.5
Freshly seared yellow-fin tuna salad	with avocado, capsicum, chilli, salsa and sesame seed (GF)		17.5
Salt and pepper crumbed squid	parmesan salad, wasabi aioli		18

NB: Non menu items, as available, incur a \$5 charge per
item No food is to be taken off the premises: No
takeaways allowed

SOUP & CHOWDER

Creamy seafood chowder with garlic bread	20
Home Made Soup of the Day (GF) with crusty bread (GF bread available on request)	20

FISH

(seasonal)

Pan-fried market fish of the day with skordalia, baby vegetables, rosemary potatoes and salsa (GF)	26
Peroni beer battered fish and chips served with fresh salad and gribiche sauce (lemon pepper on request)	23

MAIN FARE

Chef's special, Raukumara wild venison loin, 200gm with Portobello mushrooms, roasted shallots, celeriac puree finished with blackberry jus. (GF)	40
Oyster Bay lamb shoulder slow cooked to perfection with marinated artichoke, broad beans, a tarragon tzatziki and mint jus (GF)	30
Savannah Angus grass-fed, eye fillet steak 200gm. with Duck fat potatoes, saute green beans, wilted spinach, and kumera puree, drizzle of truffle oil and Port wine (GF)	36
Pork ribs slow-cooked in Jack Daniel's sauce with coleslaw and chunky chips	28
Pasta of the day	23

Mains can be served dairy-free, please ask your wait staff

SIDES

(all 9.5)

Chunky chips (V) served with aioli and tomato sauce (lemon pepper or kelp flakes on request)	Duck fat potatoes (GF)
Onion rings (V)	Seasonal green veges (GF, V)

PLATTERS TO SHARE

Seafood platter 60 garlicky prawns, salt and pepper spicy squid, chorizo butter mussels, snapper goujons, mini salad with gribiche sauce, smoked salmon, yellow-fin tuna, oyster	Hot mussel pot to share 26 with creamy white wine sauce and salsa and coriander, lemon wedge and garlic bread
Chef's platter 35 snapper goujons, prosciutto, chorizo, salami, New Zealand cheese, crusty bread, crackers, olives, mixed salad and fries	Cheese platter for two (V) 22 warmed bread, crackers, honey comb, served with seasonal fruit

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DESSERT

(all 15)

Crème brûlée (GF) served with raspberry compote, chocolate soil and organic vanilla ice cream

Tiramisu (coffee) our way, lady finger, crumbs with affogato ice cream

Heilala vanilla cheesecake with organic vanilla ice cream

Fruit salad with organic vanilla ice-cream

Petit Four Devonport chocolates and truffles, mango and passionfruit, Marlborough salted caramel, raspberry and NZ honey, Valencia orange chocolates with organic vanilla ice cream

ICE CREAM

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

Ice cream organic vanilla (GF), chocolate, affogato and wildberry sorbet

Ask about our smoothie and organic soft drink range.

COFFEES

(Regular 4.5, large 5, extra shot, chai and soy +50c)

Latte, flat white, short black, long black, cappuccino, Americano, hot chocolate

SPECIALTY COFFEES

(all 7.5)

Macciato, iced tea, iced coffee, mocalatte

CHILDRENS MENU

(all options 15)

A small fruit juice **PLUS**

Ham and pineapple toastie and chips
or Fish goujons and chips or
Chicken nuggets and chips

PLUS

Vanilla ice cream
with chocolate
brownie

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EDWARDIAN ELEGANCE

(available during the day)

Exquisite Devonshire Tea selection	12
two scones with jam and cream and choice of Harney tea or coffee	
Delightful Afternoon Tea	12
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	Rose Scented black	Ginger & Liquorice herbal
Hot Cinnamon black	Gunpowder green	Lemon Herbal herbal
Paris black	Bangkok green	Peppermint herbal
Supreme Breakfast black	Pomegranate oolong	Raspberry herbal
Lapsang Souchong black		

All Harney Teas \$5 pot/ \$7.50 pot for 2

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.

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.

**Thank you for visiting our Category 'A' Heritage Hotel in historic Devonport.
Please call again!**