LOUNGE BAR

START WITH

Warm Citrus Olives (VG) 14
Bright and zesty olives marinated with orange peel, garlic and a hint of chilli

Corn Fritters & Smoked Chipotle Aioli (V, M, G, W) 18
Crispy and fresh, paired with a smoky chipotle aioli and a fresh lime wedge -our playful nod to summer flavours

Karaage Chicken (M, G, W, S, E) 20
Japanese-style fried chicken with a crisp, golden crust, drizzled with soy–ginger glaze and a zingy wasabi mayo

Summer Mezze Platter (V, M, W, M, S) 26
A colourful spread of roasted capsicum, grilled courgette, whipped feta, hummus and tapenade with warm flatbread

Charcuterie Board (G, W, WA, H) 42
Celebrate New Zealand flavours with Whitestone cheeses, locally-cured meats, fresh fruit, pickles, and quince jelly - perfect to share

LIGHTER MEALS

Cobb Salad (E, M, H) 28
A fresh take on the classic: grilled chicken, creamy avocado, red onion, cucumber, roasted honey kumara and egg, finished with a ranch dressing

Roasted Pumpkin & Quinoa Salad (V, M, PN) 24
Golden pumpkin, nutty quinoa, toasted seeds, feta, and baby spinach, tossed in a zesty citrus honey dressing
Add grilled chicken breast / golden halloumi - 5

Mercure Club Sandwich (G*, W*, E*, M*, S) 28
Grilled chicken, fried egg, Whitestone brie, lettuce, tomato, Jalapeno mayo on European Bakery sourdough with shoestring fries

Heirloom Tomatoes & Bocconcini (V, M*) 24
Juicy heirloom tomatoes, creamy bocconcini, basil oil and aged balsamic – a simple yet elegant note to Kiwi summer produce

Seasonal Soup of the Day (G*, W*) 20
Light, seasonal and homemade, served with toasted sourdough

Truffle Fries (V, M) 16
Crispy shoestring fries tossed in truffle oil and sea salt

BIGGER MEALS

Beef Sirloin & Fries (M) 42
250g flame-grilled sirloin finished with herb butter. Served with fries and summer greens

Akaroa Salmon (F, M) 40
Crispy-skinned pan-seared salmon with lemon–caper butter, fennel–orange slaw and crushed New Zealand potatoes

Grilled NZ Lamb Salad (M, H) 38
Tender lamb rump, roasted kumara, baby spinach, mint and feta, dressed with a bright citrus vinaigrette - a fresh Kiwi take on lamb

Beef Burger (E, G, W, M, SE, S) 35
Juicy house-ground beef patty, aged cheddar, lettuce, tomato, caramelised onion and aioli on a toasted bun served with fries

Plant-Based Burger (VG, G, W, M, SE, S) 33
Crispy plant-based tenders with tomato, vegan cheese, caramelised onion and smoky relish on a soft bun served with fries

Truffle & Asparagus Risotto (V, M) 35
Silky risotto infused with truffle oil, topped with grilled Kiwi-grown asparagus, a dollop of our homemade bacon chilli jam and aged parmesan. Vegan option available

Beef Ragu Pappardelle (G, W, E, M) 32
Slow-braised New Zealand beef in a rich tomato and herb sauce over fresh pappardelle - a hearty dish with local heart

DESSERTS

Chocolate Brownie (E, M, S) 18
Rich, gooey and served warm with vanilla bean ice cream

Deconstructed Cheesecake (V, M, G, W) 18
Velvety baked cheesecake crumble layered with seasonal fruits and a bright berry coulis

Trio of Ice Creams (M) 16
A scoop of each - chocolate, vanilla bean and a seasonal flavour, finished with rich chocolate soil for a touch of texture

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance.
Our team will make efforts to accommodate all dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please always inform our team if you have a food allergy or intolerance.

Dishes marked with a * can be adjusted upon request — please just keep in mind they will still be made in the same kitchen space.

V = Vegetarian. **VG** = Vegan. **G** = Gluten. **W** = Wheat. **F** = Fish. **MO** = Mollusca. **E** = Egg. **SE** = Sesame.
M = Milk. **S** = Soy. **A** = Almond. **PN** = Pine Nuts. **CN** = Cashew Nuts. **C** = Crustacean. **WA** = Walnut.
H = Honey. **SU** = Sulphites.


LOUNGE
BAR