



Boutique Waterfront Hotel in Historic Devonport
 Accommodation ♦ Dining ♦ Weddings ♦ Private Functions

Enjoy magnificent views of the city and harbour. Soak up the 'old world' charm of the big beautiful Edwardian architecture, whilst enjoying our personal and friendly service. A short 10 minute ferry ride from downtown Auckland.

Elegant Accommodation

- » 15 character filled rooms with ensuites, plus the luxurious Premiere Suite
- » A range of options and prices to suit all budgets

The Esplanade Restaurant and Bar

- » Elegant, relaxed and fully licensed

Conferences and Meetings

- » Specialising in small meetings and conferences
- » Three meeting venues available

Private Functions

- » Weddings
- » Anniversaries and birthdays



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Proudly locally owned and operated.

ESPLANADE SEASIDE BRUNCH

from 7.00am (7.30am Sundays and public holidays)

Seaside eggs benny – with hollandaise sauce, tomato, spinach and bacon 16.5

Tasty porridge and raisins, dried cranberries and brown sugar 7

Simple toast – white or multigrain with marmalade and jam 7

Delicious homemade granola with vanilla yoghurt
(we use heilala vanilla, which is the richest grade to be found in the Asia Pacific region) 9.5

Fruity surprise – fresh seasonal fruit salad with heilala vanilla yoghurt 9.5

Eggs on toast – your choice of scrambled, fried or poached eggs on white or multigrain toast 9.5

Bagel served with smoked salmon, avocado, tomato and cream cheese 10.5

Bacon and cheese omelette served with mixed salad 12

Field mushrooms sautéed in fresh herbs, bacon and eggs on toast 16.5

Bangers and mash – with fried onions and lavish gravy 14

Cinnamon delight – spiced french toast with caramelised banana, bacon and maple syrup 19

Big 'E' breakfast – bacon, eggs, tomato, mushrooms, sausage, homemade hash brown and toast 19.5

TO DRINK

A wide selection of teas including English breakfast, fruit and green teas 4.5

Espresso range including lattes, flat whites, long and short blacks, mocha, chai and soy 4.5

Chocolate fluffies 2.5

Juices – orange, apple, pineapple and tomato 5

EXTRAS

Sausage, tomato, bacon, hashbrown, egg, mushroom 4

ESPLANADE LIGHT MEALS

for brunch and lunch - from noon onwards

Fresh scallops with romesco pickled lemon, chilli and chives with rosemary potatoes 15

Marinated olives with capsicum and feta 7.5

Crusty bread with scrummy dips – hummus, olive oil 6

New Zealand cheese selection platter for one 9.5

Beetroot and goat cheese salad with pistachio dressing 12

Kiwi sliders – 3 mini beef burgers with caramelised onion, cheese, and chips 9.5

Fresh local fish goujons (battered) and chips 9.5

Creamy garlicky prawns with crispy bread and rosemary potatoes 14

Seared yellow-fin tuna with pickled cucumbers, chilli, shiitake mushroom, salad and mirin dressing 14

Lemony, peppery crumbed squid with mixed salad 15

Waiheke oysters in half shell (seasonal) half dozen 20

FROM THE FARM & OFF THE WHARF

Pan-fried snapper with salad and almond skordalia, coriander, chilli, onion, mint & walnut relish 22

Seafood chowder served with crispy baguette 15

Slow-cooked Oyster Bay lamb shoulder served with marinated artichoke, broad beans and tarragon tzatziki – a heavenly greek yoghurt sauce and mint 25

Savannah angus 280gm rib eye, potato parmesan beignet with mixed salad & béarnaise sauce 28

Roasted chicken served with caramelised carrots parsnips and gravy 22

Prawn and scallop creamy linguine (vegetarian option available) 18

Grilled tuna steak with salad and almond skordalia, coriander, chilli, onion, mint & walnut relish 23

Beer-batter fish and chips served with salad and gribiche sauce 20

Waiheke oysters in half shell (seasonal) dozen 30

SIDES

Potato parmesan beignets 8

Ratatouille 8

Shoestring or chunky fries with chipotle aioli and tomato sauce 8

Vege of the day – with lemon dressing and almond nuts 7

Roasted veg – parsnip, carrot, baby onion, garlic and beetroot 8

Rosemary potatoes 8

Winter garden salad 8

Greek style white baked bean and onion salad 8

ESPLANADE PLATTERS TO SHARE

Daily seafood platter

Garlicky prawns, salt and pepper crumbed squid, prawn cocktail with sauce Louis, mussels served in tomato and parmesan cheese, snapper goujons, ratatouille mini salad with gribiche sauce 45

Esplanade bread and dips

Hummus, beetroot, aioli, pumpkin hummus, fresh veges, olives, stuffed and pickled baby capsicum, olive oil and pomegranate 18

Chef's platter

Snapper goujons, meatballs, New Zealand cheese, crusty bread, crackers, olives, mixed salad & fries 29

Cheese platter for two

Warmed bread, crackers, honeycomb, served with pear & apple 20

Mussels for two

Large pot of mussels steeped in a special French sauce with chunky chips or crusty bread 25

Pizza Bolognese (Friday to Sunday Special) 15

DESSERTS

to die for...

Tiramisu with rum and mascarpone gateau, mocha sauce 14

Heilala vanilla cheesecake, orange cake, almond and chocolate crumble with lime and lemon sorbet 15

Fresh seasonal fruit salad with vanilla ice cream 13

Cream brulee with berry sorbet 13

Chocolate pudding with rich chocolate sauce and heilala vanilla custard 14

Lemon tart served with meringue, lemon and lime cake and fresh cream 15

Danish pastry baked with custard, raisins and served with lemon curd 14

Ice cream & sorbet – vanilla/berry/lime & lemon 1 scoop 4.50 2 scoops 8 3 scoops 10

EDWARDIAN ELEGANCE

available during the day

Exquisite Devonshire Tea Selection

Two scones with jam and cream 10

Delightful Afternoon Tea

Choose three: chocolate brownie, muffin, gluten-free orange cake, ginger madeleine 10

High Tea (bookings essential)

Served with a glass of Spy Valley Echelon bubbles 38 / 49

WINTERY SPECIALS

Sunday Roast

Don't miss our salute to the Kiwi roast. Roast potatoes, and seasonal vege with lashings of gravy.

Monday Mussels (for two)

Tuck into a large pot (suitable for two) of mussels steeped in a special French sauce with chunky chips.

Two for One Tuesday

Bring a friend and both enjoy a meal from the specials board. Pay for one.

FOR VEGETARIAN AND OTHER DIETARY REQUIREMENTS PLEASE ASK STAFF.

NO SURCHARGE ON PUBLIC HOLIDAYS.