

## COENE'S BRUNCH

11am - 3pm weekdays.

9am - 3pm weekends.

**Limoncello Granola** v, gf\* 22

Panacotta, fresh fruits,  
berry compote, meringue kisses

**Mushroom on Toast** v, gf\*, df\*, ve\* 25

Sourdough, creamy mushrooms,  
aged parmesan, folded eggs, enoki crisps

**Smashed Avocado** gf\*, df\*, ve\*, v 26

Goats cheese, red pepper romesco,  
heirloom tomatoes, dukkah, pickles

**Vanilla Waffles** v 25

Ube & white chocolate ganache,  
fresh fruits, chocolate soil, vanilla ice cream

**Smoked Fish** 25

House smoked fish, fennel croquettes,  
poached egg, salsa verde, hollandaise

**Coene's Feast** gf\*, df\* 30

Streaky bacon, tomato, pork sausages,  
creamy mushroom, toast,  
poached eggs, crispy potatoes

**Eggs Benedict** gf\*, df\* 25

Toasted English muffin, tomato,  
eggs, hollandaise

Either Mushroom  
or Bacon  
or Smoked fish

### Add Ons

Bacon	6	Chicken	6
Eggs	6	Halloumi	6
Sausages	6	GF bread	3
Smoked fish	8	Hollandaise	3

## FRESH + COLD

**Salmon Gravlax** gf\*, df\* 27

Beetroot, orange reduction, cherry tomato  
*Gin and beetroot cured salmon*

**Green Lip Mussels** gf\* 21

6 mussels with white wine & coconut sauce,  
pangritata, chili  
*Served with sourdough*

**New Zealand Oysters** (half/full doz) MP

Either Natural, with red wine vinaigrette  
or Battered, with spicy mayonnaise

## SMALL PLATES

**Marinated Olives** gf\*, df\*, v, ve\* 16

Goats cheese, dukkah  
*Served with sourdough*

**Grilled Octopus** gf\*, df\* 31

Spicy red pepper romesco, fennel,  
orange emulsion, herb oil  
*Sous-vide octopus tentacles*

**Chicken Cotoletta** 28

Beetroot relish, cherry tomato, bacon,  
mozzarella cheese  
*Garnished with micro herbs*

**Mushroom Arancini** v 22

Tomatillo relish, parmesan  
*With pickle daikon*

**Crispy Calamari** gf\*, df 20

Lime pepper, veggie crisps, fresh lemon  
*Comes with spicy mayonnaise*

**Stracciatella** gf\*, v 27

Baby gem, golden kiwi,  
preserved lemon, pink peppercorn  
*Served with sourdough*

**Fries** gf\*, df, v, ve 12

*With aioli*

**NZ Cheese Selection Board** gf\*, v 32

Relish, crackers, pickles, accompaniments

*Selected sustainable cheese from all around NZ*

## LARGE PLATES

**Beef Short Rib** 36

Braised apple & cabbage, cranberries,  
potato gratin, sourdough crumbs  
*Slow braised short rib*

**Mushroom Linguine** v\* 33

Bacon, enoki mushrooms,  
parmesan cheese, porcini sauce  
*Hand made fresh dough pasta*

**Pan Fried Fish** gf 36

Pumpkin risotto, spinach, sumac,  
shredded parmesan cheese  
*Fresh fish everyday*

**Battered Fish & Chips** gf\*, df 30

Tartare, charred lemon,  
golden fries, coleslaw  
*Market caught fish*

**Seafood Chowder** 28

Saffron veloute, seafood marinara,  
green lip mussels  
*Served with sourdough*

**Quinoa salad** gf, df, v, ve 27

Green goddess, peas, onion, pickles,  
toasted almonds, maple dressing  
Add Smoked fish +8  
or Halloumi +6  
or Chicken +6

gf - Gluten friendly

ve - Vegan

df - Dairy free

\* - on request

v - Vegetarian

We try our absolute best but our kitchen is not a gluten-free zone, so please chat to our team if you have any questions. +2% surcharge on all credit card payments.

BAR AND EATERY

# COENE'S

ORIENTAL PARADE

LUNCH

**BOOKINGS & ENQUIRIES**

04 385 7124  
commander@coenes.co.nz

103 Oriental Parade  
Wellington  
www.coenes.co.nz

 @coeneswellington

 @coeneswellington

## FRESH + COLD

<b>South Island Scampi</b> gf*	38
Cucumber, cajun butter sauce, granny smith, chili <i>Beer battered scampi</i>	
<b>Green Lip Mussels</b> gf*	21
6 mussels with white wine & coconut sauce, pangritata, chili <i>Served with sourdough</i>	
<b>Salmon Gravlax</b> gf*,df*	27
Beetroot, orange reduction, cherry tomato <i>Gin and beetroot cured salmon</i>	
<b>New Zealand Oysters</b> (half/full doz)	MP
Either Natural, with red wine vinaigrette or Battered, with spicy mayonnaise	

## SMALL PLATES

<b>Marinated Olives</b> gf*, df*, v, ve*	16
Goats cheese, dukkah <i>Served with sourdough</i>	
<b>Stracciatella</b> gf*, v	27
Baby gem lettuce, golden kiwi, preserved lemon, pink peppercorn <i>Served with sourdough</i>	
<b>Chicken Cotoletta</b>	28
Beetroot relish, cherry tomato, bacon, mozzarella cheese <i>Garnished with micro herbs</i>	
<b>Grilled Octopus</b> gf*,df*	31
Spicy red pepper romesco, fennel, orange emulsion/ herb oil <i>Sous-vide octopus tentacles</i>	
<b>Mushroom Arancini</b> v	22
Tomatillo relish, parmesan <i>With pickle daikon</i>	
<b>Crispy Calamari</b> gf*,df	20
Lime pepper, veggie crisps, fresh lemon <i>Comes with spicy mayonnaise</i>	

## LARGE PLATES

<b>Harissa Lamb</b> gf	42
Whipped goat cheese, beetroot, romesco, blueberries <i>Crusted with nuts and herbs</i>	
<b>Beef Short Rib</b>	36
Braised apple & cabbage, cranberries, potato gratin, sourdough crumbs <i>Slow braised short rib</i>	
<b>Mushroom Linguine</b> v*	33
Bacon, enoki mushrooms, parmesan cheese, porcini sauce <i>Hand made fresh dough pasta</i>	
<b>Pan Fried Fish</b> gf	36
Pumpkin risotto, spinach, sumac, shredded parmesan cheese <i>Fresh fish everyday</i>	
<b>Battered Fish &amp; Chips</b> gf*,df	30
Tartare, charred lemon, golden fries, coleslaw <i>Market caught fish</i>	
<b>Seafood Chowder</b>	28
Saffron veloute, seafood marinara, green lip mussels <i>Served with sourdough</i>	
<b>Eye Fillet</b> gf,df	46
200g beef fillet, heirloom carrots, anna potato, cafe de paris butter, beet puree <i>Comes with port wine jus</i>	
<b>Quinoa salad</b> gf, df, v, ve	27
Green goddess, peas, onion, pickles, toasted almonds, maple dressing Add Smoked fish +8 or Halloumi +6 or Chicken +6	

gf - Gluten friendly      ve - Vegan  
df - Dairy free      \* - on request  
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## LITE PLATES

<b>Rocket Salad</b> gf, df*, v, ve*	15
Apple, blue cheese, balsamic dressing	
<b>Heirloom Carrots</b> gf*, v	19
Coconut beurre blanc, shredded cheese, almonds <i>Spiced with cajun</i>	
<b>Beetroot</b> gf*, v	16
Goat cheese, nuts, balsamic glaze <i>Aged balsamic</i>	
<b>Cos Gem lettuce</b> gf*	15
Anchovies dressing, pangritata, parmesan <i>Charred on chargrill</i>	
<b>Fries</b> gf*, df, v, ve	12
<i>With aioli</i>	

## DESSERTS

<b>Date Pudding</b>	20
Vanilla mascarpone, almond praline, toffee sauce <i>Served with Italian Biscotti</i>	
<b>Chocolate delight</b> gf*	18
80% dark cocoa, white chocolate crumble, vanilla mascarpone, blueberry	
<b>Mirror Glazed Chocolate dome</b>	20
Berry sponge, lime gel, mascarpone, fresh mint	

**NZ Cheese Selection Board** gf\*, v 32  
Relish, crackers, pickles, accompaniments  
*Selected sustainable cheese from all around NZ*

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# COENE'S



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DINNER

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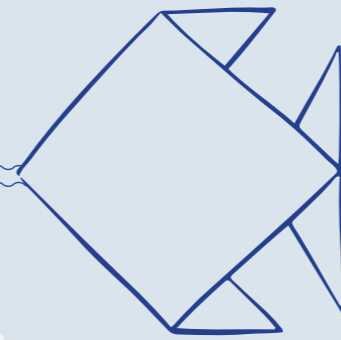
# BREAKFAST & BRUNCH **ALL \$13**

## EGGS on TOAST

Poached, scrambled or fried eggs with sourdough (gf\*)

## VANILLA WAFFLE

Maple syrup, almonds and berry compote



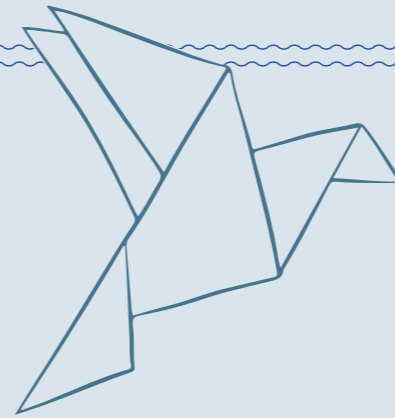
# LUNCH & DINNER **ALL \$15**

## FISH n' CHIPS

Beer battered fish, coleslaw, fries and ketchup (gf\*, df)

## FRIED CHICKEN

Fried chicken tenders, coleslaw, fries and ketchup

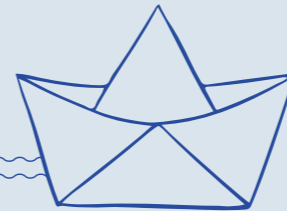


## PESTO PASTA

Basil and parmesan cheese (v)

## PUMPKIN RISOTTO

Served with parmesan cheese (gf, v)



## CHOOSE @ DRINK

\$4

### JUICE

Orange, Apple, Pineapple

### FIZZY

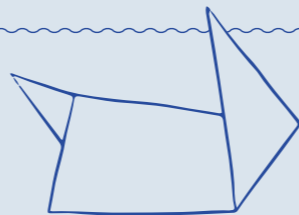
Lemonade, Coke, Diet Coke, Ginger Ale, Lemon Lime & Bitters

## TIME FOR DESSERT!

\$6

### ICE CREAM SUNDAE

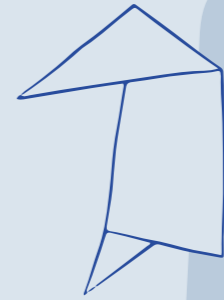
Chocolate or caramel sauce, wafer, 100s & 100s, chocolate buttons



TO BECOME

ORIGAMI MASTER

TEAR HERE



# INSTRUCTIONS

Tear off this instruction sheet and follow the steps below to make your own origami whale! Start with the menu side facing you, in a diamond shape.

