



INTERCONTINENTAL[®]
WELLINGTON



IN ROOM DINING

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BREAKFAST SET MENUS

Available daily from 6am until 11am

CONTINENTAL BREAKFAST GF

36

Choice of Juice - Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee by Vittoria - English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger

Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Choice of Cereal

Cornflakes, Weetbix, Nutri-Grain, Rice Bubbles, Coco Pops, Quinoa Muesli, Bircher Muesli

With choice of yoghurt – Berry, Apricot, Coconut, Natural

Choice of Three Bakery Items

Croissant, Chocolate Croissant, Fruit Danish, Banana Bread, Chocolate Chip Muffin

Toast: White, Wholemeal, Multigrain GF Bread

With butter and preserves

Strawberry, Raspberry, Apricot, Marmite, Vegemite, Peanut Butter, Honey

AMERICAN BREAKFAST

44

Choice of Juice - Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee by Vittoria - English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger

Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Choice of Cereal

Cornflakes, Weetbix, Nutra-Grain, Rice Bubbles, Coco Pops, Quinoa Muesli, Bircher Muesli

With choice of yoghurt – Berry, Apricot, Coconut, Natural

Waffles with Banana, Maple Syrup and Butter

Two Free-Range Eggs - Poached, Scrambled, Boiled, Sunny Side Up, Over Easy

Choice of Two Sides

Streaky Bacon, Roasted Vine Tomato, Hash Browns, Breakfast Kransky Sausage, Aoraki Smoked Salmon, Plant-Based Sausage, Grilled Button Mushrooms, Baked Beans, Half Avocado, Baby Spinach

ASIAN BREAKFAST

44

Choice of Juice - Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee by Vittoria - English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger

Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Fresh Cut Fruit Plate

Steamed Dim Sum Basket with Soy and Ginger Dipping Sauce
Shiitake Mushroom Dumplings, Prawn Lemongrass Dumpling, Pork Bun

Congee Rice Porridge with Traditional Condiments – Chicken, Fish or Plain

Two Slices of Toast - White, Wholemeal, Multigrain, Country White, Sourdough, Baguette, Gluten Free Bread

With Butter and Choice of Preserves

Strawberry, Raspberry, Apricot, Marmalade, Marmite, Vegemite, Peanut Butter, Honey

WELLINGTON BREAKFAST

44

Choice of Juice - Orange, Apple, Grapefruit, Tomato, Cranberry, Apple & Feijoa or Vegetable

Choice of Tea or Coffee by Vittoria - English Breakfast, Earl Grey, Green Tea, Chamomile, Peppermint, Lemon & Ginger

Flat White, Latte, Cappuccino, Long Black, Espresso, French Press, Decaffeinated, Hot Chocolate

Fresh Cut Fruit Plate

Coconut Panna Cotta – Flaxseed Granola, Pistachio, Dried Strawberry, Pomegranate, Strawberry Agave Syrup

Green Herb and Spinach Omelette - Whole or Egg Whites with Toasted Sourdough

TWO SLICES OF TOAST

8

Choice of - White, Wholemeal, Multigrain, Country White, Sourdough, Baguette

With Butter and Choice of Preserves

Strawberry, Raspberry, Apricot, Marmalade, Marmite, Vegemite, Peanut Butter, Honey



BREAKFAST À LA CARTE

Available daily from 6am until 11am

Fresh Cut Seasonal Fruit Plate, 3 varieties <i>GFDF VVE</i>	20	Spinach	10
Coconut Panna Cotta	27	Roasted Tomatoes	10
Flaxseed Granola, Pistachio, Dried Strawberry, Pomegranate, Strawberry Agave Syrup <i>GFDF VVE</i>		Home-Made Baked Beans	10
French Toast	28	Fruit Compotes – Mixed Berries, Prune or Peach	10
Espresso Fromage Blanc, Poached Pear, Almond, Maple, Valrhona Gaunaja <i>V</i>			
Waffles	28		
Vanilla Waffles, Bacon, Banana, Whipped Cream, Pure Maple Syrup			
Avocado Toast	29		
Smashed Avocado, Pea and Edamame, Meredith's Soft Goats' Feta, Basil, Yuzu Kosho, Wholegrain Toast <i>GFDF VVE</i>			
Smoked Salmon Bagel	32		
Cold Smoked Aoraki Salmon, Dill, Crème Fraiche, Cucumber, Watercress, Shallot, Soft Boiled Egg <i>GF</i>			
Omelette – Whole or Egg Whites	28		
<i>Choice of</i> Ham, Cheese, Mushroom, Onion, Capsicum, Tomato, Spinach			
<i>Choice of Toast</i> Grain, Sourdough, Farmhouse White, Gluten Free, Baguette, Plain White			
Eggs Benedict	27		
Poached Eggs, Toasted Croissant, Honey Baked Ham, Spinach, Hollandaise			
Beef Cheek	28		
Smoked Beef Cheek, House Baked Beans and Potato Hash, Fried Egg, Parsley			
Breakfast Cold Cuts	35		
Aoraki Smoked Salmon, Leg Ham, Sopressa Salami, Poached Organic Chicken Breast and Mortadella			
Cheese Selection	38		
Fine Local and Imported Cheeses with Honey Comb, Pinot Poached Pear, Medjool Dates, Celery Seed Wafers & Digestives 3pcs 30g <i>GFV</i>			
Pancakes	28		
Mandarin, Strawberry, Pure Maple Syrup, Whipped Cream <i>V</i>			
BREAKFAST SIDE ORDERS			
Streaky Bacon	10		
Hash Browns	10		
Button Mushrooms	10		
Half Avocado	10		
Pork Sausage	10		
Vegan Sausage	10		
Grilled Halloumi	10		



Please press the Instant Service button to place your order with In Room Dining.
 An \$8.00 delivery charge will be added on all In Room Dining orders. Prices are inclusive of GST.
 Please inform our team if you have any dietary requirements.

LUNCH & DINNER

Available daily from 11am until 11pm



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An \$8.00 delivery charge will be added on all In Room Dining orders. Prices are inclusive of GST.
Please inform our team if you have any dietary requirements.

DIETARY KEY: Ve - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free

LUNCH & DINNER

Available daily from 11am until 11pm

STARTERS & LIGHT BITES

Grilled Flat Bread and Dips	20
Smoked Eggplant, Broad Bean & Pecorino <i>V</i>	
Falafel Wrap	28
Spiced Sunflower Seeds, Carrot, Alfalfa, Coriander, Smoked Garlic Labneh, Tahini Dressing, French Fries <i>V</i>	
Egg Sandwich	20
Chopped Boiled Egg, Mustard, Watercress, Farmer's White Loaf, French Fries <i>V</i>	
Steamed Dumplings	26
Heritage Pork and Dried Mushroom Dumplings, Sesame, Spring Onion <i>DF</i>	
Parfait	28
Chicken Liver Parfait, Sherry Jelly, Pickles, Pear Chutney, Sourdough <i>GF</i>	

SOUP

Vegetarian Soup	24
Cauliflower, Parmesan, Croutons, Sun Dried Tomato, Lemon Gremolata, Toasted Baguette <i>GF V</i>	
Seafood Chowder	30
Seafood Chowder, Saffron and Coconut, Market Fish, Prawns, Diamond Shell Clams, Mussels, Toasted Baguette <i>GFDF</i>	
Miso Noodle	24
Miso Noodle Soup, Snap Peas, Shiitake, Red Chilli <i>V VE</i>	

SALAD

Chef's Garden Salad	25
Baby Gem Leaves, Tomato, Cucumber, Radish, Alfalfa, Carrot, Chives <i>GFDF V</i>	
Caesar Salad	28
Baby Gem Leaves, Croutons, Parmesan, Pancetta, Soft Boiled Egg, Ortiz Anchovies <i>GF</i>	
Add Organic Chicken Breast + \$10	
Energy Bowl	27
Buckwheat, Meredith Dairy Feta, Boiled Egg, Dressed Kale, Macadamia, Pumpkin Seed, Tahini Herb Dressing <i>GF V VE</i>	

MAINS

Club Sandwich	36
Organic Chicken, Bacon, Lettuce, Tomato, Cheese, Fried Egg, Farmer's White Loaf <i>GFDF</i>	
Wagyu Beef Cheese Burger	34
Wagyu Beef, Cheddar, House Pickles, Tomato, Gem Leaves, Chilli Mayo <i>GFDF</i>	
Vegan Burger	32
Vegan Patty, Cashew Cheese, Gem Lettuce, Tomato, House Pickles, Vegan Aioli, Sesame Bun	
Mushroom Stracci Pasta	34
Stracci Pasta, Swiss Brown, Button, Enoki and Oyster Mushrooms, Garlic, Parsley, Parmesan <i>V</i>	
Pappardelle Pasta	36
Hand-Cut Pappardelle Pasta, Slow Cooked Beef Ragù, Tomato, Olives, Oregano, Parmesan	
Roasted Cauliflower Heart	32
Lemon Cauliflower Couscous, Spiced Peppers and Almonds <i>GFDF V VE</i>	
Grilled Market Fish	45
Grilled Market Fish, Charred Broccolini, Baby Spinach, Lemon, Chives, Fregola <i>DF</i>	
Cider Battered Fish and Chips	38
Shoestring Fries, Garden Salad, Tartare Sauce, Lemon <i>GFDE</i>	
Pan Roasted Chicken	45
Organic Chicken Breast, Warm Lentil Salsa, Broccolini, Oyster Mushrooms and Tarragon Jus <i>GF</i>	
Roasted Lamb Shoulder	46
Served with Slow Cooked Carrots, Smoked Potato and Pea, Mint Jelly <i>GF</i>	
Beef Sirloin	47
Pure South Beef Sirloin 250g, Hand Cut Chips, Café De Paris Butter, Green Pepper Sauce, Watercress (20min) <i>GF</i>	
Pork Loin	47
Grilled Pork Loin Chop, Cauliflower Puree, Olive and Caper Salsa, Apple Cider Jus	
SIDES	
Garden Salad	12
Gem Leaves, Radish, Cucumber, Chives <i>GFDF V VE</i>	
Green Beans, Confit Fennel, Almond, Olive Oil <i>GFDF V VE</i>	12
Roasted Carrots, Smoked Butter, Parsley <i>GFV</i>	12
French Fries, Truffle Mayo <i>GFDF V VE</i>	12
Steamed Basmati Rice <i>GFDF V VE</i>	8

LUNCH & DINNER

Available daily from 11am until 11pm

DESSERT

Petits Fours <i>*GF</i>	19
Chefs Selection	
Apple Crumble and Vanilla Ice Cream, Vanilla Custard <i>V</i>	20
Milk Chocolate Mousse, Hazelnut Crunch, Salted Caramel, Dark Chocolate Soil, Espresso Foam <i>V</i>	20
Ice Cream Selection	20
Strawberry, Chocolate, Salted Caramel <i>*DF</i>	
Seasonal Fruit Plate <i>GFDFVVE</i>	20
Cheese Selection	38
Fine Local and Imported Cheeses with Honey Comb, Pinot Poached Pear, Medjool Dates, Celery Seed Wafers & Digestives 3pcs <i>GFV</i>	



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 * Available upon request

Available nightly from 11pm until 6am

LATE NIGHT

STARTER/LIGHT BITES

Miso Noodle Soup, Snap Peas, Shiitake, Red Chili <i>V VE</i>	24
Egg Sandwich	20
Chopped Boiled Egg, Mustard, Watercress, Farmer's White Loaf, French Fries <i>VE</i>	
Falafel Wrap	28
Spiced Sunflower Seeds, Carrot, Alfalfa, Coriander, Smoked Garlic Labneh, Tahini Dressing, French Fries <i>V</i>	
Chicken Liver Parfait	28
Sherry Jelly, Pickles, Pear Chutney, Sourdough <i>GF</i>	

SALAD

Caesar Salad	28
Baby Gem Leaves, Croutons, Parmesan, Pancetta, Soft Boiled Egg, Ortiz Anchovies <i>GF</i>	

MAIN

Club Sandwich	36
Organic Chicken, Bacon, Lettuce, Tomato, Cheese, Fried Egg, Farmer's White Loaf <i>GF DF</i>	
Wagyu Beef Cheese Burger	34
Wagyu Beef, Cheddar, House Pickles, Tomato, Gem Leaves, Chili Mayo <i>GF DF</i>	
Hand-Cut Pappardelle Pasta	36
Slow Cooked Beef Ragu, Tomato, Olives, Oregano, Parmesan	
Cider Battered Fish and Chips	38
Shoestring Fries, Garden Salad, Tartare Sauce, Lemon <i>GF DF</i>	

DESSERT

Seasonal Fruit Plate	20
Fresh Cut, Daily Selection <i>GF DF V VE</i>	
Petit Fours	19
Chefs Selection	



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Available from 8am until 3am

TEA

English Breakfast
 Earl Grey
 Chamomile
 Peppermint
 Lemon & Ginger
 Chai
 Green Tea

COFFEE (8oz)

Short Black	5.5
Macchiato	5.5
Americano	5.5
Long Black	5.5
Flat White	5.5
Cappuccino	6
Mocha	6
Chai Latte	6
Hot Chocolate	6
Alternative Milk +0.5 Soy, Almond, Coconut	6
Syrups + 1 Vanilla, Hazelnut, Caramel	6
Large size +1	

SOFT DRINKS

6.5

Coca Cola
 Coke No Sugar
 Dry Ginger Ale
 Dry Lemonade
 Dry Tonic Water
 Soda Water
 Lemon & Paeroa

6 JUICES

6

Orange, Apple, Pineapple, Grapefruit, Tomato,
 Cranberry, Apple & Feijoa, Vegetable



ALCOHOLIC BEVERAGES

Available from 8am until 3am

BEERS

LAGER

Stella Artois	11
Steinlager Pure	11
Corona	12
Panhead Pilsner	12
Panhead APA	13
Little Creatures PA	12
Three Boys IPA	24
Mac's Black	12
Mac's Mid Vicious (Low 2.5%)	11
Zeffer Apple Cider	12

SPIRITS & LIQUEURS

VODKA

Grey Goose	17
42 Below	12

GIN

Black Robin	14
Blush Rhubarb	16



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ALCOHOLIC BEVERAGES BY GLASS

Available from 8am until 3am

SPIRITS & LIQUEURS

RUM

Saylor Jerry Spiced	12
Kraken	13

TEQUILA

1800 Reserva Anejo	14
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WHISKY

Chivas Regal 12yrs	13
Hibiki 'Harmony'	42
Jack Daniel's Single Barrell	17

COGNAC

Hennessy VSOP	16
Remy Martin 1738	22

LIQUEURS

Bayley's	12
Cointreau	13
Grappa	12
Drambuie	12
Frangelico	12

All above spirits are served neat or with your choice of mixer (soft drink, tonic or juice). All alcoholic products are subject to availability



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 As per our trading license, alcoholic beverages are served from 08:00am till 03:00 am.
 Beer and Wines are subject to availability.

ALCOHOLIC BEVERAGES

Available from 8am until 3am

CHAMPAGNE

Bottle

NV Moët & Chandon, Brut imperial, Champagne, FR	125
NV Billecart Salmon Rose, Champagne, FR	220

WHITES

Schubert Sauvignon Blanc, Wairarapa NZ	80
Pegasus Bay "Library Release" Riesling, Canterbury, NZ	130
Ata Rangi "Craighall" Chardonnay, Martinborough, NZ	125

REDS

Gibbston Valley "Glenlee" Pinot Noir, Central Otago, NZ	180
Trinity "Hill Homage" Syrah, Hawke's Bay, NZ	280
Te Mata "Coleraine" Cabernet Blend, Hawke's Bay, NZ	280

WINES

Glass Bottle

Veuve Clicquot Ponsardin Brut, Reims, France	29	150
Cloudy Bay "Pelorus", Marlborough, NZ	19	90

150ml 250ml 375ml Bottle

Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	18	28	43	85
Chardonnay, Te Mata Estate, Hawke's Bay, NZ	14	21	27	60
Pinot Gris, The Ned, Marlborough, NZ	14	20	26	55
Riesling, Te Whare Ra, Marlborough, NZ	14	18	27	65
Cable Bay Rosé, Marlborough, NZ	16	26	34	75
Pinot Noir, Stoneburn, Marlborough, NZ	15	21	27	60
Cabernet Merlot, Te Mata "Awatea," Hawke's Bay, NZ	18	30	48	95
Syrah, Craggy Range, Hawke's Bay, NZ	19	32	46	90
Merlot, Bohemian, Hawke's Bay, NZ	16	20	40	78

PORT & SHERRY

75 ml Bottle

Taylor's 10 yrs Tawny Port	22	180
Lustau East India Red Sherry		85

*Please ask our service team for further cellar selections*

AROUND THE HOTEL



TWO GREY

BAR & BRASSERIE

Enjoy a modern and contemporary atmosphere with pendant lighting and stunning black brick tiled pillars alongside brushed concrete walls whilst local and international flavours come together to create a menu that will not only inspire, but delight.

At Two Grey, you will experience genuine service from our knowledgeable team whether you begin your day with a coconut milk coffee and innovative breakfast or visit in the evening for cocktails and dessert.

AROUND THE HOTEL

THE LOBBY LOUNGE

The Lobby Lounge provides the perfect opportunity to unwind in comfort during the day. Enjoy an extensive range of teas, coffee, all day light meals and the always-popular High Tea, offering sophisticated sweets and sensational savouries.

In the evening The Lobby Lounge sparkles when it transforms into a bar providing an extensive array of wines and cocktails. The Lobby Lounge, bringing together the day-to-day pleasure of a capital hotel and the special intimate moments.

The wine list includes carefully curated terroir expressions from the local Martinborough region, all New Zealand locations and classic origins from around the globe.



HIGH TEA

‘There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.’

This quote by Henry James encapsulates what it is to have High Tea at InterContinental Wellington, with all items crafted from scratch by our expert patisserie team to deliver an experience featuring scrumptious sweets and sensational savouries to serve an afternoon indulgence to remember.



INTERCONTINENTAL®
WELLINGTON

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