

# Breakfast Menu

Monday – Friday: 7am – 11.30am  
Saturday & Sunday: 9am – 11.30am

## Full English 30.0

Cumberland sausage, smoked bacon, black pudding, OB beans, hash brown, eggs, grilled tomato, rosemary mushroom, sourdough (NDA, NGO)

## Eggs Benedict

Poached eggs, hollandaise, English muffin, spinach (NGO)

Smoked ham 22.0  
Mushroom (VGO) 23.0  
Smoked salmon 30.0

## Smashed Avocado 29.0

Grilled tomato, rosemary mushroom, poached eggs, feta, sourdough (NGO, V, VGO)

## Fried Chicken & Waffles 26.0

Spicy honey butter, smoked bacon

## American Pancakes 19.0

Caramelised banana, sticky date, peanut butter, salted caramel cream (V)

## Brioche Breakfast Roll 18.0

Smoked bacon, fried egg, Old English sausage (NDO, NGO)

## Chorizo Baked Eggs 23.0

Capsicum, red onion, spinach, potato, sourdough (NDA, NGO)

## Smoked Salmon Rosti 33.0

Crushed peas, courgette, poached eggs (NGA)

## Arnold Bennet Omelette 26.0

Smoked seasonal fish, gruyere, hollandaise

## Eggs on Toast 15.0

Eggs anyway, sourdough (NDA, NGO, V)

## Açaí Bowl 22.0

Seasonal fruits, Greek yoghurt, caramelised granola, mint, coconut (V)

### Breakfast Sides

Sourdough, NZ butter, preserves (	5.0	Tomato	6.0
OB Beans	4.0	Rosemary Mushroom	7.0
Smoked Bacon	7.0	Smashed Avocado	11.0
Hash Browns	4.0	Smoked Salmon	11.0
Black Pudding	6.0		

(V) Vegetarian | (VG) Vegan | (NGA) No gluten added | (VO) Vegetarian option | (VGO) Vegan option | (NGO) No gluten added option | (NDA) No dairy added | (NDO) No dairy added option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

# All Day Menu

Monday – Sunday: 11.30am – late

## Sandwiches & Burgers

### Pressed Cheese Toastie 21.0

Coriander sauce, sourdough, creamy tomato soup (NGO, V)

### OB Burger 29.0

Smoked bacon, cos, tomato, cheese, pickles, American mustard, ketchup, brioche bun, fries (NGO)

### Korean Fried Chicken Burger 29.0

Kimchi mayo, daikon slaw, sweet & sour cucumber, gochujang glaze, brioche bun, fries (NGO)

### Roast Chicken Sandwich 28.0

Chimichurri, rocket, avocado, roasted pepper, ciabatta, garlic aioli, fries (NDA, NGO)

### King Prawn Roll 24.0

Brioche, bloody marie kewpie, chive, lemon, fries (NGO)

## Sunday Roast

from 11:30am every Sunday!

Classic Sunday roast with all the trimmings.

Ask your server for the roast of the week.

Adults \$32 | Kids \$15

## Snacks

### Marinated Olives (NGA VG) 11.0

### Aged Sourdough 9.0

Crispy chicken butter (NDA, NGO, VO)

### House Roasted Nuts 9.0

Maple, smoked paprika (NGA, VG)

### Honey Glazed Pigs in Blankets 16.0

Mustard aioli (NDA, NGA)

### Spiced Onion Bhaji 14.0

Coriander sauce (NDA, V, VGO)

## Salads & Vegetables

### Roast Chicken Caesar 27.0

Rosemary croutons, smoked bacon, parmesan, cos, egg (NGO)

### Green Quinoa Salad 29.0

Broccoli, courgette, peas, avocado, spring onion, almonds, pomegranate, soft herbs, spinach, lemon dressing (NDA, NGA, VG)

### Cos Wedge 27.0

Blue cheese dressing, chorizo crumb, soft herbs, pickled red onion (NGA, VO)

### Panzanella Salad 29.0

Heirloom tomato, sourdough, shallots, bocconcini, basil, cucumber, oregano (VO, VGO)

## Small Plates

### Salt & Pepper Calamari 18.0

Lemon, garlic aioli, dill (NDA, NGO)

### Fries 14.0

Smoked aioli (NDA, NGA, V, VGO)

### Kingfish Crudo 25.0

Buttermilk, pickled fennel, fennel pollen, salmon caviar, apple (NGA)

### Sweet Potato Hummus 17.0

Pomegranate, pepitas, fried parsley, grilled focaccia, olive oil (VG, NGO)

### French Onion Soup 18.0

Three cheese crouton (NGO)

### Kerala Fried Chicken 19.0

Spiced carrot puree, curry leaves, pickled onion

## Large Plates

### Steak Frites 35.0

250g striploin, rosemary fries, cafe de Paris butter (NGA)

### Stout Beef Cheek & Cheddar Pie 29.0

Creamy mash, seasonal greens, onion gravy

### OB Fish Pie 32.0

Chef's fish selection, smoked white sauce, peas, soft herbs, smoked cheddar mash, herb crumb, dressed leaves

### Market Beer Battered Fish 29.0

Lemon, tartare, curry sauce, fries (NDA, NGO)

### Heirloom Tomato Risotto 28.0

Basil, saffron, crispy garlic, pickled chilli, parmesan (NGA, V, VGO)

### New Zealand Lamb Rump 32.0

Goats cheese polenta, charred broccolini, toasted almonds, mint oil (NGA)

## Sauces & Sides

### Seasonal Greens 13.0

### Side Salad 10.0

### Creamy Mash 12.0

### Peppercorn Sauce 5.0

### Parmesan & Truffle Oil 4.0

## Desserts

### Apple Crumble 15.0

Caramelised pecans, blackberry sorbet (NGA, V)

### Prosecco Summer Trifle 19.0

Prosecco soaked sponge, lemon curd, fresh berries, whipped vanilla cream, strawberry sorbet, mint (V)

### Selection of Sorbets & Ice Creams 12.0

Please ask your server for today's options (NGA, NDO)

# Cocktails

<b>Aperol Spritz</b> Aperol, Sparkling, Soda, Orange	<b>17.5</b>
<b>Limoncello Spritz</b> Limoncello, House Sparkling, Lemon, Soda	<b>17.5</b>
<b>Hugo Spritz</b> Elderflower, House Sparkling, Lemon, Mint, Soda	<b>17.5</b>
<b>Amaretto Sour</b> Disaronno Amaretto, Premium Bourbon, Lemon Juice, Foamer	<b>20.0</b>
<b>Cosmopolitan</b> Vodka, Cointreau, Cranberry Juice, Lime Juice	<b>20.0</b>
<b>Bloody Mary</b> Vodka, Spice mix, Tomato, Lemon Juice	<b>20.0</b>
<b>Pina Colada</b> White Rum, Lime Juice, Coconut Cream, Pineapple Juice	<b>20.0</b>
<b>Margarita</b> Jose Cuervo Traditional Reposado, Cointreau, Lime Juice	<b>20.0</b>
<b>Tommy's Margarita</b> Jose Cuervo Traditional Reposado, Lime Juice, Agave	<b>20.0</b>
<b>Espresso Martini</b> Vodka, Coffee Liqueur, Cold Drip Coffee	<b>20.0</b>
<b>Pornstar Martini</b> Absolut Vanilla, Passionfruit Liqueur, Lemon Juice, Passionfruit, Sparkling	<b>20.0</b>
<b>Mojito</b> White Rum, Lime Juice, Mint, Soda	<b>20.0</b>
<b>Long Island Iced Tea</b> Vodka, Rum, Tequila, Gin, Cointreau, Lemon Juice, Cola	<b>22.5</b>

# Mocktails

<b>Sweet 16</b> Strawberry, Lime Juice, Mint, Pineapple, Lemonade	<b>10.5</b>
<b>Tiki</b> Coconut Water, Yuzu, Lime Juice, Coconut Cream	<b>10.5</b>

# Wines

<b>Sparkling &amp; champagne</b>	<b>Rg</b>	<b>Lg</b>	<b>Btl</b>
Cloudy Bay Pelorus NV	<b>17.0</b>		<b>80.0</b>
The Hare & Tortoise Prosecco NV	<b>13.5</b>		<b>65.0</b>
Moet & Chandon Imperial Brut NV			<b>135.0</b>

<b>White Wine</b>			
Rebel Pinot Gris, Central Otago	<b>12.5</b>	<b>18.5</b>	<b>55.0</b>
Mandoleto Pinot Grigio, Italy	<b>13.5</b>	<b>22.0</b>	<b>65.0</b>
Waipara Hills Chardonnay	<b>15.5</b>	<b>26.0</b>	<b>75.0</b>
Rebel Sauvignon Blanc, Marlborough	<b>12.5</b>	<b>18.5</b>	<b>55.0</b>
Petal & Stem Sauvignon Blanc, Marlborough			<b>70.0</b>
Edenvale Sauvignon Blanc - No Alcohol	<b>9.5</b>	<b>16.0</b>	<b>45.0</b>

<b>Rose</b>			
Rebel, Hawkes Bay	<b>12.5</b>	<b>18.5</b>	<b>55.0</b>
Stiletto Ranch by Duck Hunter, Marlborough			<b>75.0</b>

<b>Red Wine</b>			
Kopiko Bay Merlot, Hawkes Bay	<b>14.5</b>	<b>23.5</b>	<b>70.0</b>
Rebel Pinot Noir, Central Otago	<b>12.5</b>	<b>18.5</b>	<b>55.0</b>
Rose & Rose Pinot Noir, Marlborough			<b>70.0</b>
Elefante Tempranillo, Spain	<b>13.5</b>	<b>22.0</b>	<b>65.0</b>
Little Giant Shiraz, South Australia	<b>15.5</b>	<b>26.0</b>	<b>75.0</b>

	<b>Reg</b>	<b>Large</b>
<b>Non-alcoholic</b>		
Homegrown Juice Orange, apple, pineapple, tomato, cranberry, feijoa or grapefruit	<b>6.6</b>	<b>7.4</b>
Coca-Cola soft drinks Coke, Coke Zero sugar, tonic, soda, lemonade, ginger ale, or lemon, lime & bitters	<b>5.6</b>	<b>6.2</b>
Red Bull	<b>7.8</b>	
Bundaberg Ginger Beer	<b>6.2</b>	
Voyage Sparkling Water	<b>6.2</b>	
Kiwi Blue Still Water	<b>5.8</b>	

<b>Coffee &amp; Tea</b>			
Espresso / Short Black	<b>4.6</b>	Chai Latte	<b>5.4</b>
Long Black / Americano	<b>4.6</b>	Hot Chocolate	<b>4.8</b>
Flat White	<b>4.8</b>	Iced Coffee	<b>6.6</b>
Latte / Cappuccino / Mocha	<b>5.4</b>	Iced Mocha / Choc	<b>7.0</b>
Pot of Tea	<b>4.6</b>	ALT MILKS	
Lemon, Honey, Ginger	<b>4.6</b>	Coconut, oat, almond or soy	<b>1.4</b>

# Beer & Cider

<b>On tap</b>	<b>Glass</b>	<b>Pint</b>	<b>Jug</b>
Mac's Gold 4%	<b>10.0</b>	<b>13.2</b>	<b>38.8</b>
Mac's 3 Wolves Pale Ale 4.7%	<b>11.2</b>	<b>14.2</b>	<b>44.2</b>
Mac's Green Beret IPA 5.4%	<b>11.2</b>	<b>14.2</b>	<b>44.2</b>
Panhead Port Road Pilsner 5.2%	<b>13.4</b>	<b>16.3</b>	<b>51.3</b>
Panhead Sandman Hazy PA 5.2%	<b>13.4</b>	<b>16.3</b>	<b>51.3</b>
Panhead Supercharger APA 5.7%	<b>13.4</b>	<b>16.3</b>	<b>51.3</b>
Emerson's Superquench Pilsner 4%	<b>12.6</b>	<b>15.1</b>	<b>47.5</b>
Emerson's Pilsner 4.9%	<b>13.4</b>	<b>16.3</b>	<b>51.3</b>
Emerson's Hazy IPA 5.8%	<b>14.6</b>	<b>16.6</b>	<b>52.0</b>
Steinlager Ultra Low Carb 4.2%	<b>10.9</b>	<b>14.2</b>	<b>44.2</b>
Steinlager Classic 5%	<b>10.0</b>	<b>13.2</b>	<b>38.8</b>
Speights Gold 4%	<b>10.0</b>	<b>13.2</b>	<b>38.8</b>
Speights Summit Ultra Low Carb 4.2%	<b>10.6</b>	<b>14.2</b>	<b>38.8</b>
Speights Mid-Ale 2.5%	<b>10.0</b>	<b>11.0</b>	<b>31.6</b>
Stella Artois 5%		<b>13.6</b> 500ml	
Kilkenny 4.3%		<b>16.4</b>	
Guinness 4.2%		<b>16.4</b>	
Mac's Cloudy Apple Cider 4.2%	<b>10.9</b>	<b>14.2</b>	<b>44.2</b>
Bulmers Apple Cider 4.5%	<b>12.6</b>	<b>15.4</b>	<b>48.6</b>
Zeffer Hazy Alc Ginger Beer 5%	<b>14.6</b>	<b>16.6</b>	<b>52.0</b>

*Our top range can change depending on availability, check with our staff*

## Bottles & Cans

Corona Exta 4.5%	<b>11.8</b>
Waikato Draught 4%	<b>10.8</b>
Mac's Black 4.8%	<b>12.8</b>
Garage Project Good Shout 3.5%	<b>12.8</b>
Speights Summit Lime Lager 4%	<b>11.8</b>
Steinlager Pure 5%	<b>11.8</b>
Steinlager Light 2.5%	<b>10.4</b>
Emerson's Little Bird IPA 0%	<b>11.8</b>
Steinlager Zero 0%	<b>9.8</b>
Thomas & Rose Strawberry & Lime Cider 4%   500ml	<b>19.6</b>
Thomas & Rose Watermelon & Cucumber Cider 4%   500ml	<b>19.6</b>
Zeffer Passionfruit Cider 4.8%	<b>12.8</b>
Zeffer Alcoholic Lemonade 5%	<b>12.8</b>



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*15% surcharge applies on all public holidays.*



**FREE WIFI**

Name: Pub-Free-Wifi  
Code: Hotel101