

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

Aperol Spritz Aperol, Sparkling Wine, Soda, Orange	18.0
Limoncello Spritz Limoncello, Sparkling Wine, Lemon, Soda	18.0
Hugo Spritz Elderflower, Sparkling Wine, Lemon, Mint, Soda	18.0
Broken Cosmo Vodka, Watermelon, Cranberry, Peach, Lime, Sparkling Wine	20.5
Moscow Mule Vodka, Lime, Ginger Beer	20.5
Classic Margarita Reposado Tequila, Triple Sec, Lime	20.5
Tommy's Margarita Reposado Tequila, Lime, Agave	20.5
Espresso Martini Vodka, Coffee Liqueur, Cold Drip Coffee	20.5
Pornstar Martini Vanilla Vodka, Passionfruit Liqueur, Lemon Juice, Passionfruit, Sparkling Wine	20.5
Amaretto Sour Disaronno Amaretto, Bourbon, Lemon, Foamer	20.5
Negroni London Dry Gin, Campari, Vermouth	21.5
Cosmopolitan Vodka, Triple Sec, Lime, Cranberry	20.5
Mojito White Rum, Lime, Mint, Soda	20.5
Long Island Iced Tea Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola	23.0

Mocktails

Sweet 16 Strawberry, Lime, Mint, Pineapple, Lemonade	11.0
Tiki Coconut, Yuzu, Lime	11.0



**VIEW OUR VISUAL MENU,
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Wines

Sparkling & champagne	Rg	Lg	Btl
Cloudy Bay Pelorus NV	17.5		82.0
The Hare & Tortoise Prosecco NV	14.0		67.0
Moet & Chandon Imperial Brut NV			138.0

White Wine			
Rebel Pinot Gris, Central Otago	13.0	19.0	57.0
Mandoleto Pinot Grigio, Italy	14.0	22.5	67.0
Torea Chardonnay, Martinborough	14.0	22.5	67.0
Waipara Hills Chardonnay	16.0	27.0	77.0
Rebel Sauvignon Blanc, Marlborough	13.0	19.0	57.0
Petal & Stem Sauvignon Blanc, Marlborough	15.0	24.0	72.0
Edenvale Sauvignon Blanc - No Alcohol	10.0	16.5	48.0

Rose			
Rebel, Hawkes Bay	13.0	19.0	57.0
Stiletto Ranch by Duck Hunter, Gisborne	16.0	27.0	77.0

Red Wine			
Rebel Pinot Noir, Marlborough	13.0	19.0	57.0
Rose & Rose Pinot Noir, Marlborough	15.0	24.0	72.0
Kopiko Bay Merlot, Hawkes Bay	15.0	24.0	72.0
Elefante Tempranillo, Spain	14.0	22.5	67.0
Little Giant Shiraz, South Australia	16.0	27.0	77.0

	Reg	Large
Non-alcoholic		
Homegrown Juice Orange, Apple, Pineapple, Tomato, Cranberry, Feijoa or Grapefruit	6.8	7.6
Coca-Cola Soft Drinks Coke, Coke Zero Sugar, Tonic, Soda, Lemonade, Ginger Ale, Lift, Lemon, Lime & Bitters	5.8	6.4
Red Bull	8.0	
Bundaberg Ginger Beer	6.4	
Voyage Sparkling Water (500ml)	6.4	
Voyage Still Water (500ml)	6.4	

Coffee & Tea		
Espresso / Short Black	4.5	Chai Latte 5.0
Long Black / Americano	5.0	Hot Chocolate 5.0
Flat White	5.0	Iced Coffee (with cream) 7.0
Latte / Cappuccino / Mocha	5.0	Iced Mocha / Choc (with cream) 7.0
Pot of Tea	4.5	ALT MILKS
Lemon, Honey, Ginger	4.7	Coconut, oat, almond or soy 1.5

Beer & Cider

On tap
Mac's Gold 4%
Mac's 3 Wolves Pale Ale 4.7%
Panhead Port Road Pilsner 5.2%
Panhead Sandman Hazy PA 5.2%
Panhead Supercharger APA 5.7%
Emerson's Superquench Pilsner 4%
Emerson's Pilsner 4.9%
Emerson's Hazy IPA 5.8%
Emerson's Reverb NZ IPA 5.9%
Steinlager Ultra Low Carb 4.2%
Steinlager Classic 5%
Speight's Gold 4%
Speight's Old Dark 4%
Speight's Summit Ultra Low Carb 4.2%
Speight's Mid-Ale 2.5%
Stella Artois 5%
Kilkenny 4.3%
Guinness 4.2%
Mac's Cloudy Apple Cider 4.2%
Kirin Hyoketsu Lemon 6%
Zeffler Hazy Alc Ginger Beer 5%

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

Bottles & Cans

Corona Extra 4.5%	12.1
Waikato Draught 4%	11.1
Mac's Black 4.8%	13.1
Emerson's Orange Roughy 4.2%	13.5
Panhead XPA Quickchange 4.6%	13.3
Garage Project Good Shout 3.5%	13.1
Speights Summit Lime Lager 4%	12.1
Steinlager Pure 5%	12.1
Steinlager Light 2.5%	10.7
Emerson's Little Bird IPA 0%	12.1
Steinlager Zero 0%	10.0
Zeffler Passionfruit Cider 4.8%	13.1
Zeffler Alcoholic Pineapple Lemonade 5.0%	13.1
Zeffler Alcoholic Lemonade 5%	13.1
Kirin Hyoketsu Peach 6%	12.5

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9% + GST.

EFTPOS (must insert card then select cheque or savings), Meau mobile orders and NZVC App transactions are surcharge free.

15% surcharge applies on all public holidays.



FREE WIFI

Name: Pub-Free-Wifi
Code: Hotel101