



Brunch Menu: 7am – 11am (Mon-Fri), 8am – 11am (weekends)
Something more, Bites, and Afters: 11.30am – 9pm
Night Room service: 9pm – 7am

At 'The Pantry', we are proud to support and work with local suppliers

Brunch...

House-made granola with choice of milk, coconut yoghurt, fruit (VG) ~ Choice of milk: full milk / trim milk / soy milk / coconut milk / almond milk / oat milk	\$15.50
Toast with house-made jam, and whipped butter ~ Choice of bread: multigrain / croissant / gluten free ~ Add: cream cheese / peanut butter / marmite / local honeycomb	\$10.90 \$2.00 each
French toast with brioche, caramelised banana, and yoghurt whipped cream (GFO) Add: NZ streaky bacon: \$5.90	\$19.50
The Oh! Continental House made granola with choice of milk, coconut yoghurt, fruit salad, plain scone with raspberry jam and whipped butter (V)	\$20.00
The Oh! Veggie Roasted portobello mushroom, chargrilled eggplant, potato hash, grilled halloumi cheese with house made herb focaccia (GFO / V)	\$22.00
The Oh! Breakfast Two free-range eggs, baked beans, NZ streaky bacon or smoked salmon, potato hash with house-made herb focaccia (GFO) ~ Choice of eggs: scrambled / poached / fried	\$22.00
Toasted bagel with mashed avocado, sliced tomato, and pesto (V) ~ Add: NZ streaky bacon: \$5.90 Cold smoked salmon: \$6.90 Grilled halloumi cheese: \$5.90 (V)	\$18.00

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please speak with our friendly team if you have any questions.

Key: GF – Gluten Friendly, GFO – Gluten Friendly Option, DF – Dairy Free, V – Vege, VG – Vegan



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Bites...

Fries with house-made aioli & tomato sauce (GF / DF)	\$9.00
Vadouvan spiced roasted nuts (GF / DF / VG)	\$9.00
Citrus marinated olives, feta cheese and toasted focaccia (GFO / V)	\$12.00
Chicken liver pâté with cornichon, cherry tomato, and toasted focaccia	\$14.50
Bites Platter - a selection of marinated olives and feta cheese, spiced roasted nuts, focaccia, pumpkin seed salsa, arancini balls (V / GFO)	\$30.00

Something more...

Corn fritters with house-made chilli sauce and green salad (V / GF)	\$14.50
Triple cheese toasty Colby, Parmesan, and vintage Cheddar with wholegrain mustard (V)	\$13.50
Grilled halloumi salad green leaf salad, super seed mix, orange, house pickled vegetables (GF/V)	\$22.00
Venison pie with green salad and house pickled vegetables	\$22.00



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Afters...

Mini Pavlova with yoghurt whipped cream and seasonal fruits (V/GF)	\$14.00
Key lime pie with fresh seasonal fruits, yoghurt whipped cream (V)	\$16.00
Affogato vanilla bean ice cream, espresso coffee, liqueur of choice and biscotti (V, GFO)	\$21.00

Night Room Service...

Fries with aioli and house-made tomato sauce (GF / DF)	\$9.00
Triple cheese toasty Provolone, Parmesan, and vintage cheddar with wholegrain mustard (V)	\$13.50
Arancini balls with house-made tomato chutney (V)	\$12.50
Mini pizza prosciutto and blue cheese with salad	\$12.50
Mini vegetarian pizza artichoke, caramelised onions, olives, and mozzarella	
Key lime pie with fresh seasonal fruits, yoghurt whipped cream (V)	\$16.00

We hope you are having a great stay at Ohtel Auckland! With the vibrant Viaduct Harbour and many eateries right on our doorstep, we have a few options inhouse at The Pantry available 24 hours but can also recommend the following local options: Soul Bar & Bistro, Botswana Butchery, Harbourside Ocean Bar & Grill, Ostro, Amano, Hello Beasty, Baduzzi, Café Hanoi, Ortolana. Please ask your Host for more information about these restaurants and to make a booking.