

À LA CARTE BREAKFAST

FULL ENGLISH BREAKFAST *35*
Free-range eggs, pork sausage, streaky bacon, roasted tomato, field mushroom, baked beans, sourdough toast

WINDSOR EGGS BENEDICT *29*
Poached egg, English muffin, glazed ham, brown butter hollandaise, chives

SMOKED SALMON & SCRAMBLED EGGS *29*
Hot-smoked salmon, soft scrambled egg, sourdough, dill, caper relish

CRAB & POTATO HASH *28*
NZ crab, crispy Agria potato, poached egg, watercress, brown butter hollandaise

WINDSOR BREAKFAST BRIOCHE *24*
Crispy bacon, fried egg, mature cheddar, brown sauce, toasted brioche

SMASHED AVOCADO & POACHED EGGS *25*
Sourdough, avocado, poached egg, avocado oil, pickled shallot, dukkah | *V*

SEASONAL FRUIT & GRANOLA *20*
House granola, seasonal fruit, vanilla yoghurt, honey | *V*

SIDES

STEAKY BACON *9*

PORK SAUSAGE *9*

FIELD MUSHROOMS *7*

AVOCADO *7*

SOURDOUGH TOAST *6*

FREE-RANGE EGG *9*



A chop house in the English manner — raw bar, coal-fired grill & proper puddings

STARTERS

KINGFISH CRUDO *27*
Citrus-cured Kingfish, shaved fennel, dill emulsion, sea salt, kawakawa oil | *NAG DF*

HAND-CUT BEEF TARTARE *26*
Eye fillet, cured egg yolk, capers, Worcestershire gel, toasted sourdough crisp

FRENCH ONION SOUP *19*
72-hour braised onion consommé, gruyère custard, sourdough crouton | *V*

MAINS

BEER-BATTERED MARKET FISH *45*
Triple-cooked chips, tartare sauce, malt vinegar gel, fennel & apple slaw

BUTTER-ROASTED CHICKEN SUPREME *43*
Bread sauce royale, buttered greens, roasting jus, crispy chicken skin crumb

WINDSOR STEAK FRITES *40*
Pure South handpicked striploin 200g, hand-cut triple-cooked chips, peppercorn sauce

SIDES

HAND-CUT TRIPLE-COOKED CHIPS *16*
Double-fried Agria potato, rosemary salt, black truffle aioli, shaved parmesan | *NAG*

CAULIFLOWER CHEESE CROQUETTES *15*
Montgomery cheddar, mustard aioli | V

COAL-ROASTED HISPI CABBAGE *15*
Brown butter, hazelnut, lemon | *NAG V*

PUDDING

STICKY TOFFEE PUDDING *17*
Steamed date pudding, butterscotch velouté, vanilla clotted cream, honeycomb shard | V

ETON MESS *17*
Crisp meringue, lemon Chantilly, compressed strawberry, raspberry coulis, crystallised rose petal | V NAG

NAG | No Added Gluten · DF | Dairy Free · VG | Vegan · V | Vegetarian
Please advise our team of any dietary requirements



A chop house in the English manner — raw bar, coal-fired grill & proper puddings

RAW BAR

CLEVEDON OYSTERS *6.5/pcs*
Natural, shallot & Champagne mignonette, lemon gel | *NAG DF*

MARLBOROUGH CRAB *27*
White crab, brown butter emulsion, cucumber jelly, watercress, sourdough crisp

KINGFISH CRUDO *27*
Citrus-cured Kingfish, shaved fennel, dill emulsion, sea salt, kawakawa oil | *NAG DF*

STARTERS

HAND-CUT BEEF TARTARE *26*
Eye fillet, cured egg yolk, capers, Worcestershire gel, toasted sourdough crisp

SCOTCH EGG *22*
Black pudding & heritage pork, piccalilli gel, grain mustard cream, watercress

FRENCH ONION SOUP *19*
72-hour braised onion consommé, gruyère custard, sourdough crouton | *V*

BONE MARROW CANOES *22*
Parsley, shallot & caper salad, sourdough, chilli garlic

MAINS

LUMINA LAMB NOISETTE *48*
Potato terrine, glazed baby carrots, pea & mint salsa verde, jus | *NAG*

BEER-BATTERED MARKET FISH *45*
Triple-cooked chips, tartare sauce, malt vinegar gel, fennel & apple slaw

BUTTER-ROASTED CHICKEN SUPREME *43*
Bread sauce royale, buttered greens, roasting jus, crispy chicken skin crumb | *NAG*

FROM THE GRILL

NZ Pure South Beef & Lamb over coals

LAMB

LAMB RUMP *42*
10-day aged, 300g, charcoal-grilled, brown butter, thyme & garlic | *NAG*

LAMB RIB PLATE *perfect for two* *38*
10-day aged, 500g, slow-braised, finished over charcoal | *NAG*

BEEF

SCOTCH FILLET *48*
350g · charcoal-grilled, brown butter, thyme & garlic | *NAG*

STRIPLOIN *40*
300g · charcoal-grilled, brown butter, thyme & garlic | *NAG*

55-DAY AGED RUMP HEART *perfect for two* *65*
Chef's selection, 500g, dry-aged, charcoal-grilled, includes bone marrow canoes | *NAG*

Peppercorn · Béarnaise · Bone marrow · Chimichurri · Jus

SIDES

HAND-CUT TRIPLE-COOKED CHIPS *16*
Double-fried Agria potato, rosemary salt, black truffle aioli, shaved parmesan | *NAG V*

CAULIFLOWER CHEESE CROQUETTES *15*
Montgomery cheddar, mustard aioli | *V*

YORKSHIRE PUDDING *16*
Roast beef dripping & gravy

COAL-ROASTED HISPI CABBAGE *15*
Brown butter, hazelnut, lemon | *NAG V*

PUDDING

STICKY TOFFEE PUDDING
Steamed date pudding, butterscotch velouté, vanilla clotted cream, honeycomb shard | *V*
17

ETON MESS
Crisp meringue, lemon Chantilly, compressed strawberry, raspberry coulis, crystallised rose petal | *V*
17

CLASSIC ENGLISH TRIFLE
Sherry-soaked sponge, vanilla bean custard, macerated berries, rose Chantilly, toasted almond, crystallised rose petal | *V*
17

CHEESE BOARD
Sherry-soa curated selection of fine cheeses, seasonal fruits, artisan crackers, quince jelly, honeycomb
2 Cheeses *36* | 3 Cheeses *49*

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WINDSOR HIGH TEA

$79 per person

Served daily from 12pm - 3pm

SAVOURIES

SHEPARD'S PIE | *NAG*

LAMB & RED LEICESTER CROQUETTES | *NAG*

SMOKED SALMON & OLIVE BOUCHÉES

ZUCCHINI, BLUE CHEESE & CHIVE FRITTERS | *NAG*

SANDWICHES

EGG & ROSEMARY MAYO | *DF*

CUCUMBER & MINTED CREAM CHEESE

CORONATION CHICKEN

BUTTERMILK & LAVENDER SCONES

Butter, clotted cream & strawberry preserve

DESSERTS

MC VITIE'S CHOCOLATE CAKE

SUMMER BERRIES & VERJUICE TRIFLE

MANCHESTER TART

SPICED APPLE & WHITE CHOCOLATE GANACHE SHORTBREAD

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