

A wooden board with a sandwich, fries, and sauce. The sandwich is cut into several pieces, showing layers of chicken, tomato, lettuce, and sauce. The fries are golden and piled on the right. A small bowl of red sauce is in the center. The background is a light-colored wall.

YARD

BAR | EATERY

IN-ROOM DINING MENU

To order, dial 0 from your in-room telephone

Breakfast

Daily 7am – 11am

Bacon and eggs	18
Free range eggs fried or poached with free range bacon and served with sourdough toast, bourbon bacon jam and whipped herb butter	
House granola	18
Yoghurt, 100% pure maple syrup, mixed berry compote and seasonal fruits	
Avocado omelette	21
Free range eggs with roquette, sweet corn, pickled onions and fresh chilli	
Chilli prawn scramble	22
Three egg scramble, tiger prawn, fresh chilli, spring onions, light soy sauce	
Yard big breakfast	28
Two eggs any style on sourdough toast, baked beans, hash brown, roasted tomato, free range bacon, chorizo sausage	
Add on sides	
Sourdough toast, two free range eggs any style, smashed avocado, chorizo sausage, hash brown, free range bacon, baked beans, roasted tomato	6
Baked portobello mushroom with garlic herb butter, mozzarella and parmesan	7

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

All Day Dining

Lunch Mon to Fri 11am – 2pm | Dinner Tues to Sat 5:30pm – 9pm

Mains	
Margarita pizza	18
Tomato, basil and mozzarella	
The Yard pizza	21
Chorizo, smoked chicken, roasted pepper, caramelised onion and mozzarella	
Pizza gorgonzola	21
Figs, roquette and balsamic drizzle on tomato base	
The Yard burger	22
NZ Angus patty, caramelised onion, Swiss cheese, lettuce, tomato, pickle with shoestrings fries and aioli	
BBQ lamb burger	26
Pulled lamb shank marinated in Tuatara APA bbq sauce, shredded yoghurt dressed lettuce, tomato, grilled haloumi with shoestrings fries and aioli	
The vegan burger	21
Vegan pattie, chilli jam, lettuce, tomato, avocado, vegan cheese with shoestrings fries and vegan mayo	
Awahi ruapehu Angus ribeye 300g	36
Served with shoestring fries, red wine jus and aioli	
Lamb shank in a sticky APA sauce	38
Roasted lamb shank cooked in a sticky Tuatara APA sauce served with baby potatoes and garlic broccolini	
Classic Caesar salad	16
Baby cos, shaved parmesan, anchovy, crouton, poached egg	
Add chicken or prawns	9
Desserts	
Petit fours	13
Chef's choice of petit fours platter	
Cheese cake	12
Berry coulis and brandy snap crumb	
Chocolate brownie	12
Vanilla ice cream, white chocolate and salted caramel sauce	

Beverages

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Champagne/Sparkling

Akarua Brut	NZ	85
Piper-Heidsieck Brut NV	FR	145

Sauvignon Blanc

The Maker, Fleur De Lis	NZ	48
Allan Scott Sauvignon Blanc	NZ	50
Jules Taylor Marlborough	NZ	65

Pinot Gris

The Maker Divinity Cross	NZ	48
Brookfields	NZ	55

Chardonnay

The Maker Knighthood	NZ	48
Brookfields Chardonnay	NZ	50

Rosé

Pask Berry Instint Blush	NZ	52
Rockburn Rosé	NZ	72

Pinot Noir

PASK Vine Velvet	NZ	50
Mudhouse	NZ	68
Rua by Akarua	NZ	70

Shiraz/Syrah

Brookfields Back Block Syrah	NZ	53
Grant Burge Shiraz	AU	58

Cabernet Sauvignon

Deen De Bortoli	AU	45
St. Hallett	AU	58

Beer/cider

Heineken	9
Heineken Light	8
Tiger	9
Sol	9
Tuatara IPA	9
Tuatara Pilsner	9
Monteith's Crushed Apple Cider	9

Soft drinks/water/juices

Coca Cola	5
Coke Zero	5
Sprite	5
L&P	5
Fanta	5
Ginger beer	5
Ginger ale	5
Soda/tonic	5
Still water	3
Sparkling water	7
Orange juice	5
Apple juice	5

Coffee

Flat white, latte, cappuccino, mochaccino, long black, espresso	Small 4 Large 4.5
Americano, hot chocolate	
Soy milk, almond milk, oat milk	0.50

Tea

English Breakfast, Earl Grey, peppermint, chamomile, green	4
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Find us



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