



Breakfast & Brunch Menu: 7am – 11am (Mon-Fri),
8am – 11am (weekends/public holidays)
Something More, Bites, and Afters: 11am – 9pm
Night Room Service: 9pm – 7am

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

Breakfast and Brunch...

House-made Granola – Toasted house-made granola layered with vanilla chia pudding, poached fruit compote. Topped with toasted cashews and almonds, finished with thick coconut yogurt.

(VG, N, G) **\$22.00**

~ Milk options: full / trim / soy / coconut / almond / oat

Classic Eggs on Toast – Two free-range eggs cooked your way, served on toasted sourdough.

(V, G) **\$16.00**

~ Eggs: scrambled / poached / fried

~ Add-ons: NZ streaky bacon / cold-smoked salmon / sautéed mushrooms / golden hash brown / grilled halloumi **(\$6.00 each)**

French Toast – Brioche French toast topped with seasonal fruit, and mānuka honey coconut yogurt, finished with quince jelly. (V, D, G) **\$27.00**

Toast and Spreads - Your choice of white sourdough, multigrain, brioche or rice flour bread.

(V, G) **\$15.00**

~ Choose two: whipped butter / local honey / seasonal jam / peanut butter / marmite

Omelette – Three-egg omelette with ham, aged cheddar, and herb garlic mushrooms.

Served with toasted white sourdough. (D, G) **\$25.00**

~ Add: Bacon **(\$6.00)**

The Oh! Breakfast – Two eggs to your liking, served with golden hash, grilled tomatoes, herb-garlic mushrooms, chorizo, NZ streaky bacon and toasted white sourdough. (G) **\$29.00**

~ Eggs: scrambled / poached / fried

The Oh! Veg Breakfast – Two eggs to your liking, served with golden hash, grilled tomatoes, herb-garlic mushrooms, grilled halloumi, sautéed cavalo nero, and toasted white sourdough. (V, G) **\$29.00**

~ Eggs: scrambled / poached / fried

Oh! Bennie – Two poached eggs on toasted English muffins served with wilted calavo nero and hollandaise. (G, D, V) **\$27.00**

~ Choose one: smoked salmon / NZ streaky bacon / sautéed mushrooms / grilled halloumi

Bagel Stack – Toasted bagel layered with beetroot hummus, pickled daikon, and your choice of:

~ Cold-smoked Akaroa salmon, or NZ streaky bacon, or grilled halloumi

Complemented with rocket leaves and citrus oil (G, D, V) **\$22.00**

Creamy Mushrooms on Flatbread – Sautéed creamy herb and garlic mushrooms on homemade flatbread with pickled daikon, wild rocket leaves and topped with a poached egg. (G, D, V) **\$25.00**

We follow a registered Food Control Plan and take great care in preparing your meals. However, please be aware that our food may contain, or come into contact with, common allergens such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish, and shellfish. If you have any allergies or dietary requirements, please let our team know.

D – Contains Dairy G – Contains Gluten N – Contains Nuts V – Vegetarian VG – Vegan S – Contains Seafood

Please note many of these dishes can be modified to assist dietary requirements.



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Bites...

Fries with homemade herb aioli (D, V)	\$12.00
Crispy Flat Bread served with homemade rum washed butter (D, V, G)	\$14.00
Herb Falafel served with ranch dressing (D, V, G)	\$22.00
Citrus Marinated Olives and Roasted Nuts (V)	\$16.00

Something more...

Cheesy Toasty – smoked ham, cheddar cheese, and a touch of wholegrain mustard, toasted on golden sourdough (D, G)	\$16.00
Fried Chicken Burger – golden brown fried chicken, lettuce, caramelised onion, cheddar cheese and our signature Ohtel burger sauce layered between sesame seeded buns, served with fries (D, G)	\$22.00
Venison Pie – slow cooked venison with red wine and root vegetables topped with puff pastry and fries (D, G)	\$22.00

Afters...

Stone Fruit Medley – vibrant peach, plums and cherries fruit salad served with coconut yoghurt, honey and mint (V, VG)	\$22.00
Flapjacks – oatmeal bars baked with honey and berries (D, V)	\$16.00
Chocolate Chip Bread Pudding – warm, decadent chocolate chip bread pudding served with Kapiti vanilla bean ice cream (G, V, D)	\$22.00
Kapiti Vanilla Bean Ice Cream with sprinkles and maraschino cherry (D, V)	\$16.00

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Night Room Service...

Cheesy Toasty – smoked ham, Cheddar cheese, and a touch of wholegrain mustard, toasted on golden sourdough (D, G)	\$16.00
Fried Chicken Burger – golden brown fried chicken, lettuce, caramelised onion, cheddar cheese and our signature Ohtel burger sauce layered between sesame seeded buns served with fries (D, G)	\$22.00
Venison Pie – slow cooked venison with red wine and root vegetables topped with puff pastry and fries (D, G)	\$22.00
Fries with homemade herb aioli (D, V)	\$12.00
Citrus Marinated Olives and Candied Nuts (90gr) (V)	\$16.00
Stone Fruit Medley – vibrant peach, plums and cherries fruit salad served with coconut yoghurt, honey and mint (V, VG)	\$22.00
Flapjacks – oatmeal bars baked with honey and berries (D, V)	\$16.00
Kapiti Vanilla Bean Ice Cream with sprinkles and maraschino cherry (D, V)	\$16.00
Chocolate Chip Bread Pudding – warm, decadent chocolate chip bread pudding served with Kapiti vanilla bean ice cream (G, V, D)	\$22.00

At Ohtel – you are our guest, so we don't charge you to bring your meal to you

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, Amano, Hello Beasty, Baduzzi, Café Hanoi, Ortolana. Please ask your Host for more information about these restaurants and to make a booking.

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