

MENU



SNACKS

Warm Olives | 11
Marinated olives with garlic, orange & rosemary

Spiced Mixed Nuts | 6
Medley of roasted nuts with Moroccan spices

Southern Fried Chicken Bites | 25
Hot glaze, ranch dressing & pickles

Chicken Wings | 23
Served with your choice of either: Hot sauce or BBQ sauce, blue cheese dip, McClure's pickles

LARGER PLATES

Fish & Chips | 31
Beer-battered market fish, fries, tartare sauce, lemon & side salad

WLG OG Burger | 17
Brioche bun, single 100g beef patty, American cheddar, secret sauce, McClure's pickles & red onion

WLG House Sandwich | 29
Scotty's bacon, herb-roasted chicken, egg mayo, cos lettuce & sliced tomato, served with fries

Add

Fries + 5

100g Scotty's award winning bacon + 7

PASTA

Linguine | 25
Prawns, buttered leeks & pangrattato

Pappardelle | 28
Lamb shank ragù, chimichurri & parmesan

Spaghetti | 22
Confit garlic, olive oil, chilli & parsley

Casarecce | 22
Tomato, olives, capers, anchovy & chilli

Pumpkin Gnocchi | 26
Sage butter, pork sausage, parmesan & hazelnut

Add

Change the pasta to gluten-free + 3

PIZZA

Spicy Salami | 26
Red base, mozzarella & Calabrese salami

Margherita | 24
Red base, Massimo's bocconcini, mozzarella & fresh Ōtaki basil

Salsiccia e Kale | 34
White base, pork sausage, ricotta, pickled onion & kale

Quattro Formaggi | 30
White base, garlic, gorgonzola, taleggio, mozzarella, Parmigiano Reggiano & black mustard seeds

Weekly Pizza | 25
Ask our staff for this week's special

Add

Sliced prosciutto + 9

Gluten-free base available + 3

SALADS & BOWLS

Quinoa Salad | 26
Compressed kale, cranberries, pickled red onion, cherry tomatoes, pine nuts & house dressing

Rocket Salad | 25
Blue cheese, pear, candied walnuts & balsamic dressing

Rice Bowl | 26
Jasmine rice, 62° egg, pickled cucumber, kimchi, wakame, sesame dressing, Kewpie mayo & spring onion

Caesar Salad | 27
Cos lettuce, crispy bacon, croutons, parmesan, anchovies & 62° egg

Pickled Cucumber & Wakame Salad | 26
Sesame, chilli, whipped soy & crispy shallots

Add

Grilled whitestone haloumi + 6.5

Grilled chicken + 7

Crispy fried chicken + 9

PLATTERS

Salumi Board | 45
Selection of Mediterranean cold cuts, pickled peppers, house-made preserve, cracker

Antipasto Board | 47
Chef's selection of cold cuts & cheeses, pickled peppers, candied nuts, Otago comb honey, house-made preserve, cracker

Cheese Board | 1 \$15 / 2 \$28 / 3 \$43
Chef's selection of 3 cheeses, Otago comb honey, candied nuts, house-made preserve, cracker

AFTER 5

Goan Green Fish Curry | 46
Market fish (180g), steamed rice, micro coriander, toasted coconut, lemon

Pork Chop | 48
Pineapple salsa, braised red cabbage, lemon labneh, herb oil

Dry-Aged Beef Sirloin 250g | 65
Pomme puree & roasted winter roots

SIDES

Loaded Gourmet Potatoes | 18
Sweet chilli, bacon bits & cheese

Garden Salad | 13
Mixed lettuce, cucumber, radish, roasted seeds & house dressing

Fries | 13
Salt, pepper & aioli

Chef's Seasonal Greens | 16
Miso butter, sesame & spring onion

ALLERGY ADVICE Here at Rydges, our kitchen contains traces of Gluten, Nuts, Soy & Seafood. Please notify our team if you suffer from allergies.

PELTON
BAR + EATERY

HOURS
Monday-Sunday
7:00am-Close

LOCATION
Level 2, Wellington
Airport Terminal