

MENU



SNACKS

Warm Olives | 11
Marinated with orange & rosemary

Spiced Mixed Nuts | 6
Served warm

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

Crispy Chicken Pieces | 25
Crispy fried chicken thigh,
hot glaze, oregano

LARGER PLATES

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

WLG Single Cheeseburger | 17
Single 100g patty, smoked
provolone, secret sauce, McClure's
pickles & diced onion

Add

Fries + 5

100g Scotty's award winning bacon + 7

WLG House Sandwich | 29
Manuka smoked streaky bacon, herb
roasted chicken, egg mayo, baby cos
& sliced tomato, served with fries

PASTA

Casarecce | 20
House pomodoro sauce, grated
parmesan, fresh basil

Fettuccini | 25
Prawns, garlic, lemon butter,
chilli flakes, parsley

Pappardelle | 28
Slow roasted beef cheek ragu,
pecorino, orange & parsley pistou

Pea Gnocchi | 26
Blue cheese fonduta, roasted pecans

Rigatoni | 26
Guanciale cured pork,
pecorino romano, egg yolk,
cracked black pepper

Add

Change the pasta to gluten-free + 3

PIZZA

Margherita | 24
Red base, Massimo's bocconcini, `Fior
di latte` mozzarella, fresh Otaki basil

Quattro Formaggi | 30
White base, garlic gorgonzola,
taleggio cheese, mozzarella cheese,
parmigiano reggiano cheese

Fungi | 28
White base, roasted flat mushrooms,
bocconcini, pickled green
chillies, shaved garlic, parsley

Patate | 34
White base, house pork sausage, Nduja
salami, sage, lavender hot honey

Rustica | 32
Red base, confit garlic,
mozzarella, mushrooms,
capsicum, prosciutto & rocket

Add

Sliced prosciutto + 9

Gluten-free base available + 3

SALADS & BOWLS

Teriyaki Rice Bowl | 26
Sticky jasmine rice, soft poached egg,
Korean pickled cucumber, sum yum
kimchi, spring onion, brown sugar
& sesame dressing, kewpie mayo

Caesar | 27
Cos lettuce, crispy bacon,
croutons, parmesan, anchovies,
caesar dressing, steamed egg

Ancient Grain Salad | 26
Steamed buckwheat & quinoa,
pickled red onions, chargrilled
greens, cranberries, sweetcorn,
edamame cherry tomatoes,
soft herbs, yuzu dressing

Mexican Corn Salad | 25
Char-grilled corn, roasted red peppers,
coriander, lime, spring onions, blue
torilla corn chips & wild rocket

House Greek Salad | 25
Watermelon, diced beefsteak tomatoes,
feta, black olives, pickled red onions

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

28 day aged 250g Sirloin | 55
Potato gratin, glazed petite carrots,
& an orange-butter glaze

Kerala Fish Curry | 48
180g Market fish, crispy curry
leaves, & charred lemon

Crispy Pork Belly | 48
Apple purée, watercress salad,
charred leeks & toasted hazelnuts

SIDES

Fries | 13
Fries, salt & pepper, garlic aioli

Kimchi Loaded Fries | 18
Sum yum kimchi, cheese,
kewpie, onion crisp

Sautéed Greens | 17
Steamed & grilled, parsley
pistou, salted almonds

Garden Salad | 14
Leafy greens, cucumber,
radish, citrus dressing

Citrus Slaw | 10
Cabbage slaw, spiced
seeds, citrus dressing

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

DRINKS



TAP BEERS

	Tap
Heineken	16
Heineken Silver	16
Tiger Low Carb	16
ParrotDog Hazy IPA	15.5
Epic APA	16
Sawmill Pils	15.5

BOTTLE BEERS

	Btl
Heineken	13
Monteith's Golden Light	11
Heineken Zero 0%	11
Tiny Garage Project (Low-Alc)	12
Garage Project Fugazi	12
Monteith's Alcoholic Ginger Beer	12

NON-ALCOHOLIC

	Btl
Coca-Cola	7
Coke Zero Sugar	7
Sprite	7
Schweppes Ginger Ale	7
Schweppes Ginger Beer	7.5
Schweppes Tonic Water	7
Homegrown Juices	7
Lemon Lime Bitters	7.5
Homegrown Fruit Juice	7.5

Pure NZ Spring Water	500ml	1L
Voyage Sparkling Water	9	13
Voyage Still	9	13

Hot Drinks	Reg	Lrg
Coffee	5.5	6.5
Tea	6	

HOUSE WINE

	150ml	250ml	Btl
Rebel Wine Co.	12.5	21	55
Pinot Noir / Merlot / Sauvignon Blanc / Pinot Gris / Chardonnay / Rosé			

WINES

	150ml	250ml	Btl
Sauvignon Blanc			
The Makers 'Fleur de Lis' Marlborough	14	21	60
Catalina Sounds Marlborough	14	23	67
Dogpoint Marlborough	16	25	73
Craggy Range 'Te Muna' Martinborough	16	25	73

Chardonnay

Kumeu Village Northlands	15	24	70
Nga Waka Martinborough	17	27	76

Pinot Gris

Cable Bay Awatere Valley	14	23	70
Catalina Sounds Marlborough	15	24	70
Poppies Martinborough	17	26	76

Aromatic

Matawhero Gewurztraminer Gisborne	14	23	67
Pegasus Bay Riesling North Canterbury	16	26	75

Rosé

Allan Scott Marlborough	14	23	64
Mediteo FRA	14	23	64
Poppies Martinborough	16	25	73

Pinot Noir

Duke of Cromwell Central Otago	16	25	73
Cuvar Iris Marlborough	14	22	60
The Edge Escarpment Martinborough	15	24	70

Syrah / Shiraz

Organised Chaos Hawke's Bay	15	24	70
The Black Chook McLaren Valley, AUS	14	23	64

Blend

Ferraton Cotes du Rhone Rouge, FRA	15	24	70
Cuvar Iris Merlot Cab Franc Hawke's Bay	14	22	60

Sparkling Wine

Du Luca Prosecco Doc	14		70
Taittinger Cuvée Brut Prestige NV	23		130
The Maker Jewel Brut	14		70

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