

BREAKFAST MENU

From eggs made to order to freshly made waffles, pastries and pancakes, Eight has all your breakfast bases covered. Browse our eight kitchens and get your day off to a great start.

Breakfast 6am – 11am

Full Breakfast 42.00 | Continental Breakfast 32.00

LIGHT

Selection Of Freshly Sliced Fruit 16.00

Cereal 14.00

Cornflakes, Weet-Bix, Ricies, Toasted, Natural or Gluten Free muesli, with your choice of milk, natural yoghurt and fruit compote

Oatmeal Porridge 9.50

With brown sugar, cream and fruit compote

Yoghurt 8.50

Natural, strawberry, apricot, wild berry, lite yoghurt

Toast 9.50

Your choice of wholegrain, wholemeal, white or organic gluten-free bread with butter and preserves

Breakfast Bakery Basket 12.50

Croissant, Danish, muffin and banana bread with butter and preserves

COOKED

Traditional Langham Breakfast 29.50

Two poached or fried eggs on English muffins with grilled bacon, sausages, baked tomato, sautéed button mushrooms, watercress and toast with butter and preserves. Freshly brewed coffee, pot of tea or hot chocolate

Your Choice Of Fresh Eggs 24.50

Two eggs poached, fried, scrambled or as an omelette with bacon, sausages, tomato and a hash brown

Eggs Benedict 24.00

Poached eggs on English muffins and smoked ham with hollandaise sauce

Eggs Florentine 24.00

Poached eggs, English muffins with buttered spinach and hollandaise sauce

French Toast 21.50

Crusty brioche with grilled bacon, caramelised banana and cream cheese

Langham Pancakes 21.50

Buttermilk pancake, banana, caramelised walnuts, maple syrup and cream cheese

Egg and Kale 24.50 (v, gf)

2 poached eggs, stir fried kale with chili, coconut and vine ripe tomato

Fresh Egg White Omelette Or Poached Eggs 24.50 (gf,df,v)

With roasted vine-ripened tomatoes, steamed spinach and micro greens

Health Kick 19.50

Smoked salmon on wholegrain bread, house made granola with low fat yoghurt, fresh fruit plate, Activia drink

BEVERAGES

Smoothies 10.50

Protein (df)

banana,coconut yoghurt, chai seeds, oats, kale and spinach

Berry Breakfast (df)

raspberries, almond milk, ginger, honey, flaxseeds

Creamy Mango and Coconut (df)

mango, coconut cream, coconut yoghurt, flaxseeds and sun flowerseeds

Tropical (df)

pineapple, banana, passionfruit and coconut yoghurt

Green Smoothie 12.00

spinach, avocado, apple and celery

Juices 8.00

Apple, orange, pineapple, grapefruit, cranberry, tomato

Coffee 6.00

Espresso, Long Black, Americano, Cappuccino, Flat White, Caffè Latte

Mochas 6.00

Classic, White Chocolate

Flavours 6.00

Hot Chocolate, Ginger Chai Tea Latte, Vanilla Latte, Hazelnut Latte, Caramel latte

Teas 6.00

Earl Grey, English Breakfast, Japanese green tea, Decaffeinated herbal tea, Chamomile, Peppermint with cinnamon, Lemon, Organic rooibos,Berry sensation, Rose with French vanilla



ALL DAY DINING

11am - 11pm

Traditional Langham Breakfast 29.50

Two poached or fried eggs on English muffins with grilled bacon, sausages, baked tomato, sautéed button mushrooms, watercress and toast with butter and preserves. Freshly brewed coffee, pot of tea or hot chocolate

ENTREES

Spinach Salad 24.50 (v, gf)

Baby beetroot, shredded carrots, boiled egg, pecan nuts and blue cheese dressing

Caesar Salad 27.50

Cos lettuce with Parmesan shavings, poached eggs, bacon, croutons and an anchovy dressing

Soup Of The Day 19.50

Please ask about today's soup selection

Langham Cured Salmon 26.50 (gf)

Cucumber gel, tonka bean mayonnaise, micro greens

Warm Lamb Salad 32.50

Rocket, goat cheese, vine ripe tomatoes, garlic croutons and balsamic dressing

Grilled New Zealand Octopus 28.50 (gf, df)

Fermented tomato, green tea tempura, lemon crème fraiche and root vegetable

Pan-fried King Prawns 32.50 (gf)

Cos lettuce, mango, sprouts and chilli-lime vinaigrette

(v) Vegetarian (gf) Gluten Free

Please note a surcharge of 2% applies when paying by credit card.

MAINS

Roasted Saltimbocca Monkfish Tail 37.50 (gf)

Ratatouille, parisienne potato, sage butter, micro rocket

Pork Belly 32.50 (gf)

Homemade ricotta, sesame kombu, seaweed salad

Fish And Chips 29.50

Market fish, hand-cut chips and remoulade sauce

Butter Chicken 32.00

Basmati rice, mango chutney and naan bread

Volker's Super Schnitzel 36.00

Giant veal schnitzel freshly crumbed and cooked till golden with lemon wedges, hand-cut fries and salad

Club Sandwich 28.00

Grilled chicken, crispy lettuce, bacon, fried egg, sliced tomato, avocado and fries

Kiwi Burger 29.50

180g Wakanui beef burger, pickled beetroot, red onion jam, bacon, coleslaw and hand-cut fries

Vegetarian Burger 27.50 (v)

Vegetable patty with cheese, tomato, avocado, lettuce and onions

Broccoli Ristto 27.00 (v)

Boccolli and blue cheese risotto, with broccolli tempura

(v) Vegetarian (gf) Gluten Free

Please note a surcharge of 2% applies when paying by credit card.

The Langham Grill Menu (gf)

Served with seasonal salad, a choice of hand-cut fries or garlic mash potato and your choice of sauce; hollandaise, pepper, mushroom, béarnaise or butter.

Angus eye fillet 180g 37.50

Snapper fillet 160g 33.00

Lamb cutlets 36.00

Chicken breast 160g 33.00

Fish of the day 160g 33.00

King prawns 150g 37.00

SIDE DISHES 9.00

Hand-cut fries

Garlic mash potato

Baby carrots

Roast parsnips

Rocket and Parmesan salad

Seasonal salad

(v) Vegetarian (gf) Gluten Free

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SUPPER MENU

11pm - 6am

Traditional Langham Breakfast 29.50

Two poached or fried eggs on English muffins with grilled bacon, sausages, baked tomato, sautéed button mushrooms, watercress and toast with butter and preserves. Freshly brewed coffee, pot of tea or hot chocolate

SANDWICHES

Club Sandwich 28.00

Grilled chicken, crispy lettuce, bacon, fried egg, sliced tomato, avocado and fries

Vegetarian Burger 27.50 (v)

Vegetable patty with cheese, tomato, avocado, lettuce, onions and fries

Kiwi Burger 29.50

180g Wakanui beef burger, pickled beetroot, red onion jam, bacon, coleslaw and fries

Choose your fries: hand cut, match stick or steak fries

ENTREES

Spinach Salad 24.50 (gf, v)

Baby beetroot, shredded carrots, boiled egg, pecan nuts and blue cheese dressing

Classic Caesar Salad 27.50

Cos lettuce with Parmesan shaving, poached eggs, bacon, and anchovy dressing

Soup Of The Day 19.50

Please ask about today's soup selection

(v) Vegetarian

Please note a surcharge of 2% applies when paying by credit card.

MAINS

Fish and Chips 29.50

Market fish, hand-cut chips and remoulade sauce

Butter Chicken 32.00

Basmati rice, mango chutney and naan bread

Shepherd's Pie 29.00 (gf)

Topped with melted aged Gouda

PIZZA

The Original 21.50 (v)

A classic Margherita pizza with fresh plum tomatoes and mozzarella, topped with fresh basil and Parmesan cheese

The Kiwi Classic 26.50

Beetroot, roasted garlic, meatballs, aged Meyer gouda

DESSERTS

Crème Brulee 16.50

With a lemon Madeleine

Chocolate Brownies (GF) 17.50

With chocolate fudge, freeze dried orange, salted caramel sauce, caramelized nuts

Flourless Orange Cake (GF) 16.50

White chocolate ganache, honeycomb, mascarpone ice cream

Trio of Tart 16.50

Chocolate tart- saffron ice cream, strawberry tartlet with tonka bean mousse, lemon tart with meringue

Seasonal Sliced Fruit 16.00

Ice Cream Selection 16.00

Selection Of New Zealand Cheeses, Biscuits, Plum Paste 22.50

(v) Vegetarian (gf) Gluten Free

Please note a surcharge of 2% applies when paying by credit card.

CHILDREN'S MENU

ENTREES

Honeydew Melon With Parma Ham 11.00

Cucumber Sushi 6.00

Soup Of The Day 6.00

MAINS

Crumbed Chicken Schnitzel 14.00

With chips and house salad

Beef Burger 16.00

A juicy beef burger with sweet tomato salsa, chunky wedges and creamy coleslaw

Chicken With Crispy Prosciutto 16.00

With roasted tomatoes, rosemary and garlic roast potatoes and delicious seasonal greens

English Muffin Pizza 12.00

With capsicum, tomato, basil and cheese

Stir Fry Rice 12.00

With bok choy, carrot, mushroom and a light soy sauce

Organic Pork And Beef Meatballs 14.00

In a tasty tomato sauce with spaghetti

Classic Spaghetti Bolognese 14.00

DESSERT

Vanilla Ice Cream With Warm Chocolate Sauce And Brownie 6.00

Home Made Waffles With Chocolate Sauce 6.00



DESSERT MENU

Crème Brulee 16.50

Vanilla creme brulee with a lemon Madeleine

Chocolate Brownies (GF) 17.50

With chocolate fudge, freeze dried orange, salted caramel sauce, caramelized nuts

Flourless Orange Cake (GF) 16.50

White chocolate ganache , honeycomb, mascarpone ice cream

Trio of Tart 16.50

Chocolate tart- saffron ice cream, strawberry tartlet with tonka bean mousse, lemon tart with meringue

Seasonal Sliced Fruit 16.00

Ice Cream Selection 16.00

Selection Of New Zealand Cheeses, Biscuits, Plum Paste 22.50

Eight's Delicious Dessert \$29.50

(only available during buffet hours)

LIQUEURS

Amaretto 10.50

Baileys 10.50

Frangelico 10.50

Kahlua 10.50

COGNAC

Remy Martin VSOP 16.50

Hennessy VSOP 18.50

Courvoisier VSOP 20.50

Remy Martin XO 45.00

LIQUEUR COFFEE

Dublin Coffee 17.00

Jameson, hot coffee and cream

Umbria 17.00

Frangelico & Amaretto, hot coffee and cream

Barbados 17.00

Tia Maria, Rum, hot coffee and cream

HOT BEVERAGES

Coffee 6.00

Espresso, Long Black, Americano, Cappuccino, Flat White, Caffe Latte, Classic Mocha, White Chocolate Mocha

Flavours 6.00

Hot Chocolate (Milk Dark or White chocolate), Ginger Chai Tea latte, Vanilla latte, Hazelnut latte, Caramel latte

Teas 6.00

Earl Grey, English breakfast, Japanese green tea, decaffeinated herbal tea, chamomile, peppermint with cinnamon, fruit infusion tea of blackcurrant, lemon, organic rooibos, berry sensation, rose with French vanilla