

Tony's Wellesley Street - Auckland's original Steakhouse. A kiwi legend, serving great steaks for over 50 years.

Just so you know we never charge a surcharge, we are open every night of the year except Christmas Day and we happily accept bookings.

To keep our meals as fresh and tasty as possible, we cook to order. So if you are in a hurry please let the staff know.

If you enjoyed your time with us please tell your friends so they can come enjoy us too.

If you have any issues please tell your host so we can find a solution.

We welcome feedback and appreciate friendliness.

I know a lot of you have cell phones and have taken some awesome pictures, if you post them somewhere why not tag us so we can see them too.

#tonyswellesley

Thanks for choosing us, now relax, have a drink and enjoy your meal.

Dessert Treats

Hot Apple Pie \$14

Lovingly homemade and served with vanilla ice cream and anglaise sauce.

Dolce Vita \$14

Layers of cappuccino, chocolate and hazelnut ice cream atop a chocolate sponge base.

Lime Curd Tart \$12

A twist on the classic, light but flavoursome.

Chef's Cheesecake \$14

Ever changing but always yummy.

Chocolate Hot Pot \$12

A single serve chocolate cake with berry coulis base, drizzled with a rich chocolate sauce... its chocolaty and saucy.

Pavlova Smash \$12

A modern twist on the classic Kiwi dessert (don't listen to those Australians). Pavlova, berries and whipped cream all delicately 'smashed' together to increase the yumminess.

Brandy Snaps \$12

A retro dessert treat served with lashings of whipped cream.

Pecan Pie \$14

Back by popular demand. Served with gooey caramel sauce and a scoop of salted caramel ice cream.

Classic Ice Cream Sundae \$12

Three scoops of creamy vanilla ice cream served with your choice of berry, caramel or chocolate sauce.

Cheese Board \$24

Creamy blue and camembert cheeses, relish and fruit garnish served with tasty crackers. The perfect way to end an evening.

Special Coffees

Affogato \$18

2 scoops of creamy vanilla ice cream topped with a double shot of espresso and finished with your choice of Baileys, Kahlua or Frangelico. The perfect combo.

Baileys Hot Chocolate with Ice Cream \$18

An adults only hot chocolate, with a scoop of vanilla ice cream and a double shot of Baileys to give it a kick.

Volcano Coffee (Kahlua, brandy, Frangelico) \$15

The Tony's (Whisky, Cointreau, Baileys) \$15

Irish Coffee (double shot of Jameson) \$14

*We Also Have A Range Of Whisky, Cognac And other
Spirits & Liqueurs Available*

Tony's
Wellesley St.
Since 1963

**Auckland's
Original Steakhouse**

Entrees/Starters

Garlic Bread	\$6
Cheesy Garlic Bread	\$8
Bread of the Day with Dips	\$6
Nachos	\$15
<i>Your choice of beef, chicken or vegetarian; served with spiced beans, melted cheese, sour cream and salsa. A Kiwi take on a Mexican classic.</i>	
Vegan Nachos	\$18
Kumara Wedges	\$12
<i>A taste of New Zealand, served with crispy bacon, sweet chilli and sour cream.</i>	
Soup of the Day	\$10
<i>Lovingly made from one of our delicious recipes.</i>	
Seafood Chowder	\$16
<i>A delicious creamy feast of seafood. One of our star attractions, unchanged in nearly 30 years.</i>	
Prawn Cocktail with Thousand Island Slaw	\$15
<i>An old favourite reborn; tasty prawns served atop a cool crisp thousand island coleslaw.</i>	
Prawn Cutlets	\$14
<i>My dad's favourite; crumbed prawns fried to a golden brown and served with tartare.</i>	
Deep Fried Camembert	\$15
<i>Retro decadence. Creamy NZ camembert cheese, crumbed, deep fried and served with tasty crackers.</i>	
Crispy Calamari	\$14
<i>Deep fried squid rings with a gentle lemon pepper crumb. Served with aioli.</i>	
Crumbed Scallops	\$16
<i>A classic. Decadent scallops, crumbed and deep fried to a golden brown. (also available pan-fried with a coconut and lime reduction).</i>	
Buffalo Chicken Wings	\$15
<i>Chicken wings smothered in a Kiwi take on a Louisiana style hot sauce. Served with a mellow blue cheese dressing.</i>	
Beef and Béarnaise Skewers	\$15
<i>Three skewers of tender eye fillet steak, drizzled with béarnaise and a sweet balsamic reduction.</i>	

\$1 Oysters (As available)
Fresh Kaipara oysters, served au natural at a dollar a pop. Why not try one... or three or a dozen.
If unavailable we will endeavour to provide other quality oysters(Clevedon, Mahurangi or Pacific rock) at a reasonable price.

Main Meals

Most of our main meals are served with a choice of either **salad or vegetables** and **fries** or an ever changing **potato dish**.

Tonys Famous Steaks

Our beef is all farm raised and aged a minimum of 28 days	
Fillet Steak	\$37
<i>The original 'melt in your mouth' steak. Approx 220 grams of tender, lean eye fillet steak cooked to perfection.</i>	
Fillet Bearnaise	\$39
<i>The tender eye fillet made even better with a topping of herbaceous buttery béarnaise sauce.</i>	
The Italiano	\$38
<i>Tender eye fillet nurtured in our special Tony's marinade to bring out extra flavour.</i>	

Pepper Steak	\$39
<i>For the pepper lovers... Tender eye fillet with a cracked pepper crust, topped with a brandy pepper sauce.</i>	

Fillet Mignon	\$39
<i>Tender eye fillet wrapped in streaky bacon and smothered in a homemade creamy mushroom reduction. One of our most requested steaks.</i>	

Caper Steak	\$39
<i>Tender eye fillet stuffed with capers and rich blue cheese, cut into it and let the flavours flow out.</i>	

The Pacific Steak	\$39
<i>This one is something special; Tender eye fillet stuffed with crab meat, topped with grilled prawns and finished with our beautiful béarnaise sauce.</i>	

The Carpet Bag	\$39
<i>An old favourite; tender eye fillet stuffed with juicy oysters. A potent mix.</i>	

Schaslick Marinara	\$39
<i>Pieces of tender eye fillet skewered with sweet gherkin and scallops wrapped in streaky bacon. A wonderful mix of what we do best.</i>	

Scotch Fillet	\$36
<i>A larger cut, at approx 350 grams, the scotch fillet is a perfect mix of flavour and tenderness. While not as lean as the eye fillet, its gentle marbling of fat provides extra flavour.</i>	

Scotch Béarnaise	\$38
<i>Tasty scotch fillet topped with our herbaceous béarnaise sauce.</i>	

Tony's Original	\$37
<i>Tasty scotch fillet made even better with our special Tony's marinade... It's our name sake so you know it has to be good.</i>	

Rump Steak	\$35
<i>Approx 350 grams, full of flavour, marinated in our special Tony's marinade.</i>	

T Bone	\$38
<i>For the bigger appetites. One steak with two cuts of meat - The T-bone has sirloin and eye fillet intersected by a T shaped bone (guess how it got it's name?). Minimum of 400 grams.</i>	

The Grande	\$55
<i>For those who demand the biggest. Guaranteed 650 grams of marinated scotch fillet. This one shouldn't leave you hungry.</i>	

Seafood Selection

Fish of the Day	\$37
<i>Fresh from the oceans around our beautiful island nation, changing daily but always tasty.</i>	

Old Fashioned Fish and Chips	\$33
<i>Fish and chips how they should be - beer battered and golden brown, with a little salad to complete the meal.</i>	

Crispy Skin Salmon with Citrus Hollandaise	\$39
<i>Perfectly cooked salmon fillet with a gentle citrus hollandaise. Fish at its finest.</i>	

Seared Scallops in a Coconut and Lime Reduction	\$39
<i>Beautiful pan fried scallops in a delicate sauce to compliment yet not overpower (also available crumbed and deep fried).</i>	

Seafood Trio	\$37
<i>A selection of seafood treats; crispy calamari, battered prawn tails and crumbed scallops served with fries and a smile.</i>	

The Seafood Platter	\$45
<i>A seafood feast fit for a king. Hot and cold delicacies including pan fried scallops, king prawns, calamari, slipper lobster, oysters, Steamed mussels and fresh salmon sashimi.</i>	

Chef's Specials

Sticky Pork Ribs	\$36
<i>Big ones with plenty of meat on the bones covered in a rich rib sauce with notes of sweet soy, garlic and maple. Go on get your hands dirty.</i>	

Bangers and Mash	\$30
<i>pork and fennel sausages served atop our creamy kumara and potato mash and drizzled with a port wine jus. Perfect for a cold day, or after a long day.</i>	

The 'Ugly' Burger	\$26
<i>Quantity AND quality. A 300 gram patty of minced fillet steak with caramelised onion, streaky bacon, camembert, gherkin and of course lettuce and tomato all stacked in an oversized bun. Served with fries, aioli and a beetroot relish.</i>	

Roasted Lamb Rump	\$38
<i>Luscious New Zealand lamb marinated with garlic, rosemary and pomegranate molasses and served atop a medley of roast vegetables and complimented with a mint sauce.</i>	

Lamb French Cutlets	\$38
<i>A Kiwi classic, lamb rack individually sliced, cooked pink and tender and served with a delicious mint sauce.</i>	

Pasta

Spaghetti Bolognese with Rocket and Parmesan	\$30
<i>Possibly the first ever item on the Tony's menu and still going strong. A classic with a little rocket to spice it up.</i>	

Mushroom Fettuccine	\$30
<i>Delicately flavoured ribbon pasta atop delicious garlic infused portobello mushrooms gently cooked in basil pesto and drizzled with a sweet balsamic reduction.</i>	

Seafood Pasta	\$32
<i>The best the ocean has to offer - mussels, prawns, calamari and scallops, cooked in a rich tomato sauce with fresh herbs and lemon, gently folded into conchiglie pasta shells.</i>	

Pea and Parmesan Risotto	\$24
<i>A hearty dish with delicate flavours. A classic mash up of old and new.</i>	
Add chicken and bacon for \$8	

Salads

Warm Lamb Salad	\$30
<i>Sliced New Zealand lamb served medium rare, atop fresh greens, couscous and minted yogurt.</i>	

Tuscan Chicken Salad	\$28
<i>Lightly spiced chicken breast served atop a garden salad with cherry tomatoes, capsicum and feta.</i>	

Roast Vegetable Salad	\$26
<i>Roasted vegetables tossed through a fresh garden salad with feta and pine nuts, drizzled with a sticky balsamic reduction and thyme infused olive oil.</i>	

Sides

Side Salad	\$6	Horseradish sauce	\$3
Side Vegetables	\$6	Port Wine Jus	\$3
Mushroom Sauce	\$6	Fried Onions	\$4
Bearnaise Sauce	\$5	Bowl of Rice	\$4
Brandy Pepper Sauce	\$5	Fried Egg	\$2
Iceberg Wedge	\$8	Side Fries	\$6
<i>with bacon and blue cheese</i>			

Only one account per table. Please organise any split bills at your table prior to paying. Thank you.