

All Day Menu



BREAKFAST

- Astronomers Big Breakfast** (GF Available) 28
Free-range eggs your way, streaky bacon, grilled sausage, golden hash brown, baked beans, & toasted sourdough.
- Bacon & eggs** (GF Available) 20
Free-range eggs your way, streaky bacon, served with toasted sourdough.
- Waffles** 24
Golden waffles topped with rhubarb & red berry compote, drizzled with honey or maple syrup, finished with vanilla mascarpone and crispy streaky bacon.
- Avocado Toast** (V, GF Available) 24
Sliced avocado with green tomato & jalapeño chutney, feta, sundried tomato, and free-range eggs your way, on toasted sourdough.
- Celestial Crunch** (Vg) 18
House-made granola with toasted nuts & seeds, served with coconut vanilla yoghurt, rhubarb & red berry compote, and almond milk on the side.

EXTRA BITES

Bacon • Eggs • Hashbrowns • Toast 4.5
(*per Item)

12" PIZZA (GF Available)

- Margherita Pizza** (V, VG Available) 24
Fresh tomato sauce & mozzarella.
- Three Cheese Pizza** (V) 26
Mozzarella, brie & feta.
- Hawaiian Pizza** 26
Smoky ham & sweet pineapple.
- Pepperoni Pizza** 26
Mozzarella & spicy pepperoni.
- Chicken, Brie & Cranberry** 26
Roast chicken, brie & cranberry sauce.

LIGHTER BITES

- Dark Sky Nachos** (V Available, VG Available) 20
Crispy tortilla chips layered with cheese, chilli beans & zesty salsa, topped with guacamole and sour cream.
- Buffalo Chicken Wings** (GF) 16
- Calamari** 16
Served with lemon & tartare sauce.
- Classic Wedges** (V) 16
With sweet chilli sauce & sour cream.
- Bucket of Fries** (GF, V) 12
- Cheesy Garlic Bread** (V) 12

BURGERS (All burgers are served with fries)

- Beef Burger** (GF Available) 28
Juicy beef patty with lettuce, smoky bacon, Swiss cheese & house-made burger sauce.
- Pumpkin & Quinoa Burger** (V, VG Available) 26
Pumpkin & quinoa patty with lettuce, beetroot relish & Swiss cheese.
- Chicken Burger** 26
Crispy chicken schnitzel with red pepper & tomato relish, lettuce & Swiss cheese.
- Steak Sandwich** (GF Available) 30
Grilled steak with lettuce, beetroot relish, caramelised onions, creamy aioli & smoky BBQ sauce on toasted ciabatta.

SEAFOOD

- Seafood Chowder** (GF Available) 26
Rich & creamy, served with sourdough.
- Fish & Chips** 30
Golden crumbed dory fillets with fries, fresh garden salad & tartare sauce.

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MAINS

- Aoraki Salmon** (GF) 49
Locally sourced grilled salmon fillet, orange-glazed carrots, charred asparagus & cauliflower purée.
- Tomahawk Steak 400g** (GF Available) 60
Flame grilled on the bone steak, bacon-wrapped asparagus, seasoned wedges & your choice of garlic butter or chef's gravy.
- Ribeye Steak 250g** (GF) 48
Flame grilled ribeye steak, fries, garden salad & your choice of garlic butter or chef's gravy.
- Sundried Tomato & Feta Fettuccine** (V, GF Available) 32
Freshly made pasta tossed in a rich sundried tomato, feta & spinach cream sauce.
- BBQ Pork Ribs** (GF) available from 4:30pm 44
Glazed with smoky BBQ sauce, served with golden fries.
- Lamb Shank** (GF) available from 4:30pm 44
Slow braised in red wine, served with creamy mash & asparagus.

SIDES

Salad • Creamy Mashed Potato • Golden Fries • Potato Wedges • Bacon-Wrapped Asparagus 8
(*per Item)

DESSERTS

- Tiramisu** (V) 13.5
Classic Italian dessert with layers of coffee-soaked ladyfingers & creamy mascarpone, served with a scoop of vanilla ice cream.
- Affogato** (V, GF) 17
Kapiti vanilla ice cream topped with a shot of hot espresso & your choice of liqueur: Amaretto, Cointreau, Kahlua, Frangelico, Brandy or Baileys.
- Berries Ice Cream Cup** (V, GF) 13.5
Vanilla ice cream with mixed berry and rhubarb compote.

OUR FOOD IS BEST PAIRED WITH THE STARS.

Discover the full Dark Sky Project experience by joining one of our unforgettable stargazing tours.



Scan the QR code or visit the information desk to book your tour and elevate your visit.

MOUNT JOHN SUMMIT EXPERIENCE

Journey to New Zealand's premier stargazing location atop Mount John. With sweeping views and world-class telescopes, this is our flagship experience - where science, storytelling, and the southern skies converge.

CRATER EXPERIENCE

Step into a purpose-built crater designed to shield you from light pollution and immerse you in the night sky. It's an intimate, open-air experience that brings the stars closer than ever.

INDOOR ALL-WEATHER EXPERIENCE

Even when the skies don't cooperate, our immersive indoor tours deliver. Explore the universe through cutting-edge technology, Māori astronomy, and interactive storytelling - all in a warm, all-weather environment.

(GF) Low Gluten (V) Vegetarian (VG) Vegan (DF) Dairy free

Gluten and other allergens:

Please advise the team of any allergies. Our kitchen handles various ingredients. While we take precautions, cross-contamination may occur and we cannot guarantee an allergen-free environment.