

Beers

TAP BEER

Asahi 300ml	8
Asahi 400ml	10
Asahi 500ml	12

BOTTLE

Peroni	9
Peroni Leggera Low Carb 3.5%	9
Peroni 00 Alcohol	9
BRB Flying Fortress NZ Pale Ale	9
BRB Mumbo Jumbo India Pale Ale	9
BRB Bouncing Czech Pilsner	9
BRB Thomas Edison Light	8
BRB Jack the Sipper London Porter	15
Estrella Damm Barcelona	8
Corona	9
Heineken	9
Somersby Apple Cider	8

Non Alcoholic Beverages

Ginger Beer	6
Lemon Lime & Bitters	5.5
Phoenix Organic	7
Apple & Feijoa Apple, Mango & Passion Apple, Orange & Mango Apple Guava	
Juices	4.5
Orange Apple Pineapple Cranberry Tomato	
Soft Drinks	4
Coke Coke Zero Sprite Ginger Ale Soda Tonic	
S. Pellegrino Sparkling Mineral Water 750 ml	9

Cocktails

Cosmopolitan	15
Vodka, triple sec, cranberry juice	
Long Island Tea	17
Vodka, gin, Bacardi, tequila, triple sec, coke	
Espresso Martini	15
Kahlua, vodka, vanilla liquor, espresso coffee	
Sassy	15
Vodka, triple sec, pineapple, cranberry juice	
Margarita	15
Tequila, triple sec, lime juice	
Martini	15
Classic Dry with gin	
Lemon Drop Martini	15
Limoncello, vodka, triple sec, mint	
French Martini	15
Vodka, cassis, pineapple juice	
Negroni	17
Campari, Gin, Martini Rosso,	
Tequila Sunrise	10
Tequila, orange juice, grenadine	
Black Russian	12
Vodka, Kahlua, coke	
White Russian	12
Vodka, Kahlua, milk	
Blue Lagoon	10
Vodka, blue curacao, lemonade	
Mojito	15
Bacardi, mint, lime juice, soda	
Bloody Mary	14
Vodka, spicy tomato juice	
Shooters	9

Wine

METHODE TRADITIONNELLE & CHAMPAGNE

Moët et Chandon 200 ml bottle	29
Moët et Chandon 750 ml	119
Gancia Proseco 200 ml bottle <i>Italy</i>	15
Gancia Proseco 750 ml <i>Italy</i>	55
Veuve Du Vernay Brut 200 ml bottle <i>France</i>	14
Veuve Du Vernay Brut 750 ml bottle <i>France</i>	45
Veuve Du Vernay Rose 200 ml bottle <i>France</i>	14
Veuve Du Vernay Rose 750 ml bottle <i>France</i>	45
Dom Pérignon Vintage <i>France</i>	310

CHARDONNAY

	GLASS	BOTTLE
Wairau River Reserve <i>Marlborough</i>	15	62
Penfolds Max's <i>Adelaide Hills</i>		88
Wolf Blass Gold Label <i>Adelaide Hills</i>		69
Giesen Vineyard Selection <i>Hawke's Bay</i>	9	39
Cloudy Bay <i>Marlborough</i>		79

SAUVIGNON BLANC

	GLASS	BOTTLE
Navis Bluff Pinot Blanc <i>Central Otago</i>		65
Giesen Vineyard Selection <i>Marlborough</i>	9	39
Squealing Pig <i>Marlborough</i>	14	59
Cloudy Bay <i>Marlborough</i>		79

Wine

PINOT GRIS	GLASS	BOTTLE
Squealing Pig <i>Marlborough</i>	14	59
Giesen Vineyard Selection <i>Hawke's Bay</i>	9	39
The Duke of Cromwell <i>Central Otago</i>		66

ROSÉ	GLASS	BOTTLE
Squealing Pig <i>Marlborough</i>	14	59
Le Poussin <i>Provence, France</i>	11	56
Fickle Mistress <i>Marlborough</i>		67

REDS	GLASS	BOTTLE
Penfolds Max's <i>cab / sav South Australia</i>		88
Wolf Blass Grey Label <i>cab / shiraz Barossa Valley, Australia</i>		88
Giesen Vineyard Selection <i>merlot Hawke's Bay</i>	9	39
Pepperjack <i>cab / sav Barossa Valley</i>	15	62
Wynns Coonawarra Estate <i>cab / shiraz / merlot Australia</i>		59
Saltram Mamre Brooke <i>cab / sav Barossa Valley, Australia</i>		68
Kaesler <i>cab / sav Barossa Valley, Australia</i>		79
Don Paula <i>malbac Argentina</i>		66

Wine

PINOT NOIR	GLASS	BOTTLE
Old North Road <i>Australia</i>		49
Cloudy Bay <i>Marlborough</i>		105
The Duke of Cromwell <i>Central Otago</i>		69
Giesen Vineyard Selection <i>Marlborough</i>	12	55
Grandmaster <i>Central Otago</i>	17	78
Squealing Pig <i>Central Otago</i>		68
Nevis Bluff <i>Central Otago</i>		84
Amsfield <i>Central Otago</i>		92
Ata Rangi Crimson <i>Martinborough</i>		79
Fickle Mistress <i>Marlborough</i>	15	62

SHIRAZ / SYRAH	GLASS	BOTTLE
Cape Mentelle <i>Western Australia</i>		89
Pepperjack <i>Barossa Valley, Australia</i>	15	62
Saltram Memre Brooke <i>Barossa Valley, Australia</i>		68

Kids Menu

Battered Tarakihi , chips, tartar sauce	15
Kids Vegetarian Pasta pomodoro sauce	10
Kids Pasta Bolognese	12
Home-made chicken tenders with chips	12
Vanilla Bean ice-cream , chocolate sauce	7

Kids Drinks

Juice Apple, Pineapple, Orange, Cranberry	4.5
Ginger Beer	6
Soft Drinks Coke, Coke Zero, Lemonade	4
Phoenix organic Sparkling	7
Apple Mango & Passion	
Apple Orange & Mango	
Apple & Guava	
Apple & Feijoa	

Express Lunch

Pasta Bolognese Basil and parmesan cheese	20
Classic Fish and Chips With tartar sauce	20
Greek Salad (GF) (V) Olives, feta cheese	14
Chicken Skewer (GF) Marinated chicken, capsicum, onion, pilaf, coriander sauce	19
House Falafel (vegan) (GF) Tahini dressing and salad (5 pieces)	17
Chicken Filo Parcel Diced creamy chicken, tarragon, lemon, with salad	19
Fish Salad (GF) Quinoa, tomato, cucumber, beetroot puree	20
Carbonara Bacon, mushroom with grated parmesan	21
Veggie Pasta Mushroom, seasonal vegetables, white sauce, parmesan cheese	21
Curry of the Day (GF) With rice	23
Chicken Schnitzel Served with fries and salad	19
Shoulder of Lamb (GF) Slow cooked, served with Pilaf (Rice with nuts and vegetables)	22

Express Lunch

STARTERS

Garlic bread (V)	5
Butter, confit garlic	
Caramelized onion bread (V)	7
Mozzarella cheese	
Cheesy Garlic bread (V)	8
Mozzarella cheese, garlic butter, chilli oil	
Hummus (V)	9
With homemade bread and olives	
Baba ghanouj (V)	9
Eggplant caviar with homemade bread and olives	
Seasonal Soup (V)	10
Served with homemade bread	
Prawns (GF)	16
Sesame oil, lime, chilli	
Buffalo Mozzarella (GF)	16
Basil, tomato, chilli, extra virgin olive oil	
House Falafel (vegan) (GF)	13
Tahini dressing, salad (3 pieces)	

PASTA

Carbonara	21
Bacon, mushroom, white sauce, parmesan cheese	
Bolognese	20
Basil, parmesan cheese	
Veggie Pasta	21
Mushroom, seasonal vegetables, white sauce, parmesan cheese	
Cannelloni (V)	23
Spinach, ricotta cheese, marinara sauce	

MAIN

Shoulder of Lamb (GF)	33
Slow cooked, potatoes, vegetables	
Eye Fillet of Beef 220 gm (GF)	38
Pumpkin puree, vegetables, chimichurri, potato	
Chicken Skewer (GF)	27
Marinated chicken, capsicum, onion, pilaf, niçoise tomato, coriander sauce	
Pan Fried Tarakihi (GF)	34
Chardonnay sauce, potatoes, vegetables	
Duck a l 'orange (GF)	36
Breast, mashed potato, broccolini, spice infused orange sauce	
Chicken Parmigiana	29
Marinara sauce, mozzarella cheese, mashed potato, vegetables	
Fish and chips	20
Panko crumbed, tartar sauce	
Fish of the Day <i>waitress will advise</i>	
Chicken Filo Parcel	24
Diced chicken, creamy lemon tarragon sauce, fries, salad	
House Falafel (vegan) (GF)	22
Tahini dressing, green salad (6 pieces)	
Chicken Schnitzel	25
Served with fries and salad	
Rib eye fillet 300 gm (GF)	39
Potato, garlic butter mushroom, broccolini, whisky sauce, chimichurri	
Curry of the Day (GF)	23
With rice <i>(vegetarian option available)</i>	

SIDES

Seasonal Vegetables	8
Fries	5
Green Salad	6
Quinoa salad	7
Kumara wedges	6

Dessert

Chocolate Lava Cake with vanilla ice-cream	14
Knafeh ricotta, walnut and maple ice-cream, pistachio	13
Tiramisu mascarpone cheese, cognac	15
Crème Brûlée vanilla, biscotti	13
Affogato	15
Espresso, vanilla ice-cream, liqueur (your choice) Baileys, Kahlua, Benedictine, Frangelico, Drambuie, Galliano, Amaretto, Cointreau, Whiskey	

After Dinner Drinks

DESSERT WINE

GLASS BOTTLE

The Nevis Bluff Pinot Gris *Central Otago*

12 52

LIQUEUR COFFEES

Baileys, Kahlua, Benedictine, Frangelico, Drambuie, Galliano, Amaretto,
Cointreau, Whiskey

14

COGNAC

Hennessy VS

13

Hennessy XO

20

Otard XO Gold

20

Port

GLASS BOTTLE

Penfolds Tawny Club Reserve

10 60

Penfolds Tawny Father 10 years

15 110

Penfolds Tawny Grandfather 20 years

20 170