

Cocktails

Espresso Martini	17
Vodka, Kahlua, Freshly brewed espresso <i>choice of classic or hazelnut</i>	
Margarita	17
Tequila, triple sec, lime juice	
Cosmopolitan	17
Vodka, triple sec, cranberry juice	
Lemon Drop Martini	17
Limoncello, vodka, triple sec, fresh basil	
Long Island Iced Tea	19
Vodka, gin, rum, tequila, triple sec, lime, Coke	
Sassy	17
Vodka, triple sec, pineapple, cranberry juice	
Negroni	19
Campari, gin, Martini Rosso	
Tequila Sunrise	15
Tequila, orange juice, grenadine	
Mojito	17
Bacardi, fresh mint, lime, soda <i>choice of classic, passionfruit or strawberry</i>	
Bloody Mary	15
Vodka, Tabasco, Worcestershire Sauce, lime	
Pina Colada	15
Malibu, Bacardi, pineapple, coconut cream	
Black Russian	15
Vodka, Kahlua, coke	
White Russian	15
Vodka, Kahlua, milk	
Blue Lagoon	15
Vodka, blue curacao, lemonade	
Pimm's Cup	15
Pimm's, lemonade, fresh mint, cucumber, orange	

Beers

TAP BEER

Asahi 400ml	10
Asahi 500ml	12

BOTTLE

Peroni	9
Peroni <i>Leggera</i> Low Carb 3.5%	9
Peroni <i>Libera</i> 0.0% Alcohol	9
NZ Pure	9
BRB <i>Mumbo Jumbo</i> India Pale Ale	9
BRB <i>Bouncing</i> Czech Pilsner	9
BRB <i>Thomas Edison</i> Light	8
BRB <i>Jack the Sipper</i> London Porter	15
Estrella Damm Barcelona	8
Corona	9
Heineken	9
Somersby <i>Apple</i> Cider or <i>Blackberry</i> Cider	8

Non Alcoholic Beverages

Non-Alcoholic Spritzers	8
Passion fruit & Lemonade Orange, mixed berries & soda Pineapple, coconut & soda Lime, mint & soda	
Juices	5
Orange Apple Pineapple Cranberry Tomato	
Lemon Lime & Bitters	6
Ginger Beer	6
Soft Drinks	4.5
Coke Coke Zero Sprite Ginger Ale Soda Tonic	
S. Pellegrino Sparkling Mineral Water 750 ml	9

Wine

METHODE TRADITIONNELLE & CHAMPAGNE

Moët et Chandon 200 ml bottle	30
Moët et Chandon 750 ml	120
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>	15
Veuve Du Vernay Brut 750 ml bottle <i>France</i>	45
Veuve Du Vernay Rose 200 ml bottle <i>France</i>	15
Veuve Du Vernay Rose 750 ml bottle <i>France</i>	45
Ruinart Rose 750 ml bottle <i>France</i>	195
Dom Pérignon Vintage <i>France</i>	310

CHARDONNAY

	GLASS	BOTTLE
Wairau River Reserve <i>Marlborough</i>	15	65
Penfolds Max's <i>Adelaide Hills</i>		75
Carrick <i>Central Otago</i>		70
Giesen Vineyard Selection <i>Hawke's Bay</i>	9	40
Man o' War <i>Waiheke island</i>		80
Mahi <i>Marlborough</i>		60
Fickle Mistress <i>Marlborough</i>		65
Cloudy Bay <i>Marlborough</i>		90

PINOT GRIS

	GLASS	BOTTLE
Squealing Pig <i>Marlborough</i>	15	65
Giesen Vineyard Selection <i>Hawke's Bay</i>	9	40
The Duke of Cromwell <i>Central Otago</i>		65
Man O' War <i>Waiheke island</i>		65
Amisfield <i>Central Otago</i>		80
Carrick <i>Central Otago</i>		70
Cloudy Bay <i>Marlborough</i>		90

Wine

SAVIGNON BLANC	GLASS	BOTTLE
Nevis Bluff Pinot Blanc <i>Central Otago</i>		65
Giesen Vineyard Selection <i>Marlborough</i>	9	40
Squealing Pig <i>Marlborough</i>	15	65
Dog Point <i>Marlborough</i>		70
Cloudy Bay <i>Marlborough</i>		90
Mahi <i>Marlborough</i>		60
Fickle Mistress <i>Marlborough</i>		65
Amisfield <i>Central Otago</i>		65
ROSÉ	GLASS	BOTTLE
Squealing Pig <i>Marlborough</i>	15	65
Le Poussin <i>Provence, France</i>	12	55
Nevis Bluff <i>Central Otago</i>		70
Fickle Mistress <i>Marlborough</i>		65
REDS	GLASS	BOTTLE
Penfolds Max's <i>cab / sav South Australia</i>		90
Wolf Blass Grey Label <i>cab / shiraz Barossa Valley, Australia</i>		90
Giesen Vineyard Selection <i>merlot Hawke's Bay</i>	9	40
Pepperjack <i>cab / sav Barossa Valley</i>	15	65
Two Hands Sexy Beast <i>cab / sav Mc Laren Vale</i>		80
Wynns Coonawarra Estate <i>cab / shiraz / merlot Australia</i>		60
Mr. Riggs Outpost <i>Coonwarra Cabernet</i>		75
Saltram Mamre Brooke <i>cab / sav Barossa Valley, Australia</i>		60
Kaesler <i>cab / sav Barossa Valley, Australia</i>		80
Terrazas Malbec <i>Mendoza Argentina</i>		70
Banfi Chianti <i>Italia</i>		60

Wine

PINOT NOIR	GLASS	BOTTLE
Carrick <i>Central Otago</i>		75
Cloudy Bay <i>Marlborough</i>		105
The Duke of Cromwell <i>Central Otago</i>		70
Giesen Vineyard Selection <i>Marlborough</i>	12	55
Grandmaster <i>Central Otago</i>	17	80
Squealing Pig <i>Central Otago</i>		65
Nevis Bluff <i>Central Otago</i>		90
Amsfield <i>Central Otago</i>		110
Ata Rangi Crimson <i>Martinborough</i>		80
Fickle Mistress <i>Marlborough</i>	15	65
Le Parvis Chateauneuf – Du – Pape <i>France</i>		120
Te Wahi <i>Cloudy Bay Central Otago</i>		195

SHIRAZ / SYRAH	GLASS	BOTTLE
Cape Mentelle <i>Western Australia</i>		90
Pepperjack <i>Barossa Valley, Australia</i>	15	65
Saltram Memre Brooke <i>Barossa Valley, Australia</i>		70
Bird In Hand <i>Adelaide Hills</i>		70
Shaw + Smith <i>Adelaide Hills</i>		100
Rock Bare <i>Mc Larnie Vale</i>		75
Man O' War Syrah <i>Waiheke Island</i>		80

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

Farfalle Bolognese With parmesan cheese	20
Classic Fish and Chips Terakihi with tartar sauce	20
Greek Salad (GF) (V) Olives, feta cheese	14
Chicken Skewer (GF) Marinated grilled, 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) pan fried tarakihi, quinoa, tomato, cucumber, beetroot puree	20
Farfalle Carbonara Bacon, mushroom with grated parmesan	21
Veggie Pasta Mushroom, seasonal vegetables, white sauce, parmesan cheese	21
Chicken Curry (GF) Medium spiced with rice (vegetarian Available)	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

Cheesy Garlic bread (V)	7
Mozzarella cheese, garlic butter, chilli oil	
Caramelized onion bread (V)	8
Mozzarella cheese	
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	
Lamb Cutlets	18
Mint coriander sauce and salad	
Smoked Salmon	19
Treacle labneh, beetroot puree, greens	
House Falafel (vegan) (GF)	13
Tahini dressing, salad (3 pieces)	

PASTA

Farfalle Carbonara	21
Bacon, mushroom, white sauce, parmesan cheese	
Farfalle Bolognese	20
With 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	
Lamb Skewer	32
Walnut & capsicum puree, tzatziki, pilaf, salad	
Chicken Skewers (GF)	28
Marinated grilled, capsicum, onions, pilaf, salad, coriander sauce	
Pan Fried Tarakihi (GF)	34
Chardonnay sauce, potatoes, vegetables	
Duck a l'orange (GF)	36
Confit duck leg, mashed potato, broccolini, orange sauce (two legs \$45)	
Lamb Cutlets	42
Mashed potato, sundried tomatoes and olives relish, salad, mint sauce	
Chicken Parmigiana	29
Marinara sauce, mozzarella cheese, mashed potato, vegetables	
Fish and chips	20
Panko crumbed Tarakihi, 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
Truffle mayonnaise, fries, salad	
Chicken Curry (GF)	23
Medium spiced with rice (vegetarian option available)	

SIDES

Green Salad	6	Seasonal vegetables	8
Kumara wedges	7	Fries	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 Espresso, vanilla ice-cream, liqueur (your choice) Baileys, Kahlua, Benedictine, Frangelico, Drambuie, Galliano, Amaretto, Cointreau, Whiskey	15

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