

Small Plates

Marinated Olives | 10.
(V, No Added Gluten)

Toasted Bread | 10.
Garlic Herb Butter
(V)

Caprese Salad | 24.
Truss Tomatoes, Burrata, Basil, Olive Oil
with a Balsamic Glaze
(V, No Added Gluten)

Cucumber Salad | 13.
Cucumber, Soy Sauce, Rice Wine Vinegar
Sesame Oil, Chili Oil with Spring Onions
(V, Vegan, Df)

Prawn Bruschetta | 18. | 2 Pieces
Prawns Tossed in Mayo, Chives & Shallots

South Island Cheese Roll | 12.
(V)

Mushroom Dumplings | 18. | 5 Pieces
Wild mushrooms, with a Spicy Shallot Dipping
Sauce
(V)

Prawn Dumplings | 18. | 5 Pieces
Spicy Shallot Dipping Sauce
(V)

Thai Chicken Skewers | 18. | 2 Skewers
Satay Sauce
(No Added Gluten)

Confit Pork Belly | 20. | 4 Pieces
Herb Jus
(No Added Gluten)

Beef Sliders | 20. | 2 Sliders
Kimchi Mayo Slaw

Otago Lamb Tacos | 18. | 2 Skewers
Slow Cooked Lamb, Chimichurri, Tomato Salsa,
With a Chipotle Aioli

Seasonal Greens | 15. Changes Daily
Honey, Toasted Almonds
(V, Veg, Df, No Add Gluten)

Platters | 55.00

Cured Meat Selection
Prosciutto, Truffle Salami, Walnuts, Olives,
Gherkins, Grapes and Crackers

Cheese Platter
A selection of Cheeses with Fruit Paste, Truffle
Cream, Beetroot Hummus, Nuts and Crackers

Sweet Treats

Timtam Chocolate Mousse | 20.
Salted Macadamia and Dried Raspberries

Tiramisu | 12.

Affogato | 12.
With Vanilla Bean Ice Cream
Add Liqueur | 8.

Sorbet 2 Scoops | 10.

Champagne

Jacquart Mosaïque Brut NV	France	27. 145.
Piper Heidsieck Cuvee Brut	France	130.

Bubbles

Cloudy Bay Methode Traditionelle	Marlborough, NZ	89.
Italian prosecco	France	14. 67.

White Wine

Duck Hunter Sauvignon Blanc	Marlborough, NZ	16. 75.
Akarua Pinot Gris	Central Otago, NZ	16. 75.
Crown Range Moon Rock Pinot Gris	Waitaki Valley, NZ	17. 80.
Matawhero Chardonnay	Hawkes Bay, NZ	16. 75.
Whitehaven Chardonnay	Marlborough, NZ	17. 80.
Babich Irongate Chardonnay	Hawkes Bay, NZ	98.
Domaine Sequinot-Bordet Petit Chablis	France	110.
Whitehaven Riesling		

Rose

Rockburn Stolen Kiss	Central Otago, NZ	16. 75.
Moulin de Gassac	Provence, France	18. 85.

Reds

Rua Pinot Noir	Central Otago, NZ	16. 75.
Scott Base Pinot Noir	Central Otago, NZ	20. 95.
Crown Range China Girl Pinot Noir	Central Otago, NZ	120.
Pasqua le Collezione Merlot	Veneto, Italy	14. 67.
Grant Burge Fifth Generation Shiraz	Barossa, Australia	16. 75.
Jerome Quiot Grenache Syrah	Côtes du Rhône, France	18. 85.
Valdespino Pedro Ximenez Sherry– Sweet	Spain 90mls	85.

Cellar List

Crown Range Drowsy Fish Sauvignon Blanc	Nelson, NZ 2017	65.
Crown Range Stolen Heart Cabernet Sauvignon Merlot	Hawkes Bay, NZ	65.

Beer On Tap

Heineken Large | 16.

Tuatara Hazy PIA 400 ml | 15.

Cans & Bottles | 12.

Corona 4.5%

Tiger Crystal Low Carb 4.2%

Garage Project Hapi Daze 4.6%

Mischievous Kea IPA 5.5%

Queenstown Lager 4%

Boundary Road Brewery Hazy Pale Ale 4.8%

Estrella Damm 4.6%

Monteiths Golden Light lager 2.5%

Heineken 00

garage project tiny 0.5%

Monteiths Apple Cider 4.5%

Corona 4.5%

Tiger Crystal Low Carb 4.2%

Non-Alcoholic Lyres Spirits | 12.

London Dry

Coffee Originale

American Malt

Agave Blanc

Spiced Cane

Elta Ego Mocktails | 12.

Mojito

Strawberry Daiquiri

Redbull | 6.5

Still Water | 9.

Sparkling Water | 12.

Cocktails | 23.

Butterscotch Espresso Martin

Honey Bourbon, Amaretto, Butterscotch, Espresso

Champagne Lady Pornstar Martini

Vodka, Vanilla, Passionfruit, Pineapple, topped with Jacquart Champagne

Amaro Plains

Amaro, Aperol, Bourbon, Lemon

Grey Goose Martini

Grey Goose Vodka, Dry Vermouth, Orange Bitters

Basil Razzle

Gin, Basil, Cucumber, Lime, Basil

Mellow Yello

Limoncello, Elderflower, Ginger, Lemon Mint

Gold Rush

Tequila, Cointreau, Mint, Mango, Lemon

Mocktails | 12.

Nah-Garita

Agave, Passionfruit, Lime, Orange

Lyres

Espresso-Nah-Tini

Lyres Espresso, Agave, Espresso

Pronstar-Nah-Tini

Vanilla, Passionfruit, Pineapple, Lemon, Lime – Topped with Soda Water

