



# Drink Menu



## Champagne



### **Moët & Chandon Imperial Brut**

**\$169**

A complete and generous champagne made of chardonnay, pinot noir and pinot meunier. Distinguishable exotic fruitiness, a generous palate and a confident maturity, that continually seduces and delights

### **Laurent-Perrier La Cuvee**

**\$209**

A pale gold in colour. Fine bubbles feed a persistent mousse. A delicate nose with hints of fresh citrus and white flowers. The wine's complexity is expressed in successive notes, such as vine peach and white fruit notes. A perfect balance between freshness and delicacy with fruity flavours very present on the finish

### **Laurent-Perrier NV Blanc de Blanc**

**\$439**

Dominantly made from Chardonnay. The wine has a white gold colour with a fine sparkle. The nose displays minerality and hints of citrus. On the palate the wine is balanced and sustained with a finish that is fresh with notes of lemon

### **Louis Roederer Cristal 2006**

**\$699**

A rich colour with light amber highlights characteristic of 2006, a year of very fine ripeness. There is a rich bouquet of citrus fruits and Danish pastries. Finishing with a sharp and graceful freshness

## Sparkling

### **Gancia Prosecco, Italy (200ml)**

**\$17**

Bright straw yellow with refreshing apple and subtle floral notes on the nose. Balanced sweetness and freshness with a persistent finish

### **No 1 Assemblé, Marlborough**

**\$18    \$99**

Refined sparkling wine featuring delicate bubbles and notes of citrus and white flowers. The palate offers flavours of apple and brioche, culminating in a crisp finish. Ideal with seafood or as an aperitif



## Non-Alcoholic Wine

### **Giesen Sauvignon Blanc, Marlborough**

\$59

Delicate aromas of fresh lime, redcurrant and lemon shortbread. Delicious citrus flavours with distinct blackcurrant and passionfruit. Notes are followed by a crisp, dry finish. It's mouth-wateringly juicy and bright. A light, fresh, and invigorating non-alcoholic wine

## Rosé

### **Pays d'Oc Rosé, France**

\$16 \$79

Pale pink peachy blush, floral with a slight spice on the nose. Clean start with a nice acid balance, fully enhanced by flavours of white fleshed fruit, ideal as an aperitif

### **Peregrine Rosé, Central Otago**

\$18 \$89

Blush pink, fragrant and fresh. A pinot noir rose' that can be enjoyed with or without food. Delicate pomegranate and jasmine aromas with a soft, elegant fruit laden palate, and a refreshing dry finish

### **Amisfield Pinot Rosé, Central Otago**

\$99

Classic rose' pink, the nose exudes florals, rosewater and bright red berries. The palate combines juicy watermelon and crunchy fresh pomegranate, whilst balancing a succulent mid palate with a refreshing dry finish

### **Wooing Tree Blondie, Central Otago**

\$99

A subtle peachy blonde. Stone fruit on the nose, apricot and strawberry on the palate, with a well-balanced finish

## Riesling

### **Fromm Riesling, Marlborough**

\$15 \$69

A light yellow gold hue, medium style Riesling. Very aromatic with lime blossom and elderflower on the nose. Pure and concentrated palate with ripe citrus, nectarines, subtle wildflower and honey

### **Peregrine Riesling, Central Otago**

\$89

A straw yellow, dry style Riesling. Aromas of green apple and elderflower, combined with a focussed palate of ripe lime and fresh ginger. A delicate and textural finish with fine acidity

### **Amisfield Lowburn Terrace Riesling, Central Otago**

\$99

Pale yellow with intense aromas of spring blossoms and notes of lemon meringue. Medium-sweet wine, with strong vibrant citrus flavours, excellent depth and harmony



## Sauvignon Blanc

**Catalina Sounds Sauvignon Blanc, Marlborough** \$15 \$69

A mix of tropical and citrus fruits interwoven with herbal notes and lively acidity. A citrus bomb with a subtle oak influence that gives it texture and fullness

**Astrolabe Sauvignon Blanc, Marlborough** \$17 \$82

Pale-straw with green hue highlights. Powerful gooseberry, white currant, red capsicum, passionfruit and lime peel aromas. Medium bodied, dry, with lime, passionfruit and a long persistent finish

**Jules Taylor, Marlborough** \$18 \$89

A pale-yellow Sauvignon Blanc with an aromatic bouquet of nectarine, rockmelon and lime peel. Textures of bright fruit and refreshing acidity on the palate with a precise and clean finish

**Dog Point Sauvignon Blanc, Marlborough** \$109

Very pale straw colour. A vibrant and intense bouquet with hints of herbs and minerals. Dry, medium bodied, complex and crisp with a passionfruit and lime finish

## Chardonnay

**Spy Valley Chardonnay, Marlborough** \$15 \$69

Pale gold with hints of mineral, ripe melon, passionfruit, and herbs on the nose. Vibrant and fresh fruit underpinned with a creamy mouth-feel and a well-balanced oak presence with a long finish

**Mahi Chardonnay, Marlborough** \$17 \$82

A medium gold wine with a bouquet of fresh pear and tangerines. Generous but clean on the palate with a touch of spice in the background. Complex on both the nose and the palate

**Man O War Chardonnay, Waiheke** \$109

Medium gold colour with intense ripe characters of stone fruit alongside hints of passionfruit seed and a nutty lees influence. A medium bodied fresher style of chardonnay than the usual

**Greystone Chardonnay, Waipara** \$129

Pale lemon colour, aromas of ripe nectarine and pink grapefruit with toasted almonds and bran. Rich mouth-feel with stone fruit, citrus and subtle oak flavours



## Pinot Gris

**Tar and Roses Pinot Grigio, Central Victoria** \$16 \$79

Pale peach colour, nashi pear honeydew melon with a touch of citrus on the nose. Tropical flavours combine with classic pear and mandarin, a clean refreshing finish on the palate

**Peregrine Pinot Gris, Central Otago** \$17 \$82

Golden yellow colour with aromatics of elderflower, lemon zest and pear. Elegant and dry with flavours of Central Otago stone fruit and citrus on the palate

**Chard Farm Pinot Gris, Central Otago** \$99

A pale lemon hue, with floral and pear aromas accompanied by a dried fruit background. Dry, medium bodied, with green apple and lemon on the palate with a long lingering finish

**Gustave Lorentz Reserve Pinot Gris, France** \$109

A pale-yellow colour, brilliant and clear. Rather discrete on the nose due to its youth. Clearly marked by fruity flavours, frank and full of finesse white fruits, vineyard peach and pear. Well balanced, dry, with a very good length. Gastronomic wine, without heaviness on the palate, fruity and tangy freshness that persists

## Pinot Noir

**Gibbston Valley 'Gold River', Central Otago** \$16 \$79

Even red colour with bright red fruits on the nose and an earthy complexity. Has a very approachable palate with delicate creamy red fruit. It possesses a silky, lasting charm

**Lake Hayes Pinot Noir, Central Otago** \$18 \$89

A juicy bright red, definitive of the Pisa sub region. Aromas of red roses and plum skin follow the bright attack of fresh fruit. Plush red fruit on the palate followed by gentle fine-grained tannins

**Mt Difficulty Pinot Noir, Central Otago** \$22 \$109

A full, bright ruby red. Vibrant aroma of cherry and berries with a subtle hint of spice. Palate of red cherry, strawberry and black plums lead you to a long finish, framed by firm, fine tannins

**Amisfield Pinot Noir, Central Otago** \$169

Deep Ruby classic central Otago Pinot Noir. Highly aromatic with bright cherry and redcurrant, lifted red fruits and savoury spice. Elegant and refined on the palate followed by supple and silky tannins



## Merlot

### **TW Merlot, Gisborne**

\$16 \$79

Mid garnet red, complex aromas of savoury herb and dark berry fruit. An elegant palate with fine tannin and well-balanced oak, flavoured with dark cherry, savoury oak and tobacco

### **Babich Cabernet Merlot, Hawkes Bay**

\$17 \$82

Deep ruby red, opulent and warm aromas with cassis, black plum and nutmeg. Plush, dense and concentrated. Ripe black and red fruit with a hit of cocoa on the finish, while being fleshy, smooth and generous

### **Craggy Range Gimblett Gravels Merlot, Hawkes Bay**

\$109

A deep crimson red colour and an impressive perfume. Subtle notes of brioche and black liquorice. Velvet like tannins that carry a long pallet of poached plum and fresh blueberries

### **Man O War Ironclad Bordeaux Blend, Waiheke**

\$149

Deep garnet colour, classically aromatic with cassis and dark berry fruits. The palate is complex and mysterious with layers of flavour from black berry, cassis, exotic spice, graphite, mushroom and a touch of salt liquorice

## Syrah & Shiraz

### **Te Mata Syrah, Hawkes Bay**

\$16 \$79

Deep red with a vibrant purple edge, intense nose of dark berries, violets and spice. Full-bodied rich and complex, with silky tannins along with a long, persistent finish

### **Penny's Hill Shiraz, McLaren Vale**

\$18 \$89

Deep rich red, loaded with plum and dark berry fruits. This spicy shiraz is layered with mocha, oak spice and anise. A well-defined palate with great depth and delicate tannins, exceptional length and character

### **Craggy Range Gimblett Gravels Syrah, Hawkes Bay**

\$119

Dark burgundy with a violet purple hue. Aromas of olive tapenade, mulberries and spicy gamey notes in abundance. Medium to full-bodied with a unique savoury and fruity balance

### **Shingleback The Gate Shiraz, McLaren Vale**

\$129

Vibrant, deep, purple-red colour. Dark cherry and blackberry primary aromas. Paired with nuances of vanilla pod, milk chocolate and roasted nut. A fine tannin structure defines and shapes the bright compote of summer berry flavours into the long finish

# Spirits

*(Served as a standard double shot 30ml unless specified)*

\$3 add on for any of our fine mixer selections

## Whisky

### *New Zealand Whisky*

|                                 |             |
|---------------------------------|-------------|
| <b>Dunedin Double Cask</b>      | <b>\$20</b> |
| <b>The Cardrona Single Malt</b> | <b>\$30</b> |

### *Irish*

|                                       |             |
|---------------------------------------|-------------|
| <b>Jameson Triple Distilled Irish</b> | <b>\$12</b> |
| <b>Bushmills Old Irish Malt</b>       | <b>\$14</b> |

### *Scotch*

|                                            |             |
|--------------------------------------------|-------------|
| <b>Johnnie Walker Red Label</b>            | <b>\$12</b> |
| <b>Chivas Regal 12YO</b>                   | <b>\$14</b> |
| <b>Monkey Shoulder Triple Malt</b>         | <b>\$15</b> |
| <b>Glenmorangie 10YO Single Malt</b>       | <b>\$16</b> |
| <b>Glenfiddich 12YO Single Malt</b>        | <b>\$17</b> |
| <b>Chivas Regal 18YO</b>                   | <b>\$17</b> |
| <b>Talisker 10YO</b>                       | <b>\$18</b> |
| <b>Laphroaig 10YO Islay Single Malt</b>    | <b>\$18</b> |
| <b>Benromach 10YO Speyside Single Malt</b> | <b>\$19</b> |
| <b>Ardbeg 10YO Single Malt</b>             | <b>\$21</b> |
| <b>Glenlivet 15YO</b>                      | <b>\$21</b> |

### *Bourbon*

|                    |             |
|--------------------|-------------|
| <b>Jim Beam</b>    | <b>\$11</b> |
| <b>Makers Mark</b> | <b>\$15</b> |

### *Other*

|                      |             |
|----------------------|-------------|
| <b>Canadian Club</b> | <b>\$12</b> |
| <b>Jack Daniels</b>  | <b>\$14</b> |



## Cognac

|                                   |             |
|-----------------------------------|-------------|
| <b>St Remy Brandy</b>             | <b>\$12</b> |
| <b>Saint Vivant Armagnac VSOP</b> | <b>\$17</b> |
| <b>Hennessy VSOP</b>              | <b>\$17</b> |

## Rum

|                                        |             |
|----------------------------------------|-------------|
| <b>Bacardi Superior Light</b>          | <b>\$12</b> |
| <b>Coruba Original Dark</b>            | <b>\$13</b> |
| <b>Mount Gay Eclipse</b>               | <b>\$14</b> |
| <b>Appleton Estate Signature Blend</b> | <b>\$14</b> |
| <b>Kraken</b>                          | <b>\$15</b> |
| <b>Moko Caribbean</b>                  | <b>\$16</b> |

## Tequila

|                                    |             |
|------------------------------------|-------------|
| <b>Jose Cuervo Silver Especial</b> | <b>\$13</b> |
| <b>Jose Cuervo Gold Especial</b>   | <b>\$13</b> |
| <b>Espolon Repsoado</b>            | <b>\$17</b> |

## Vodka

|                             |             |
|-----------------------------|-------------|
| <b>Absolut</b>              | <b>\$12</b> |
| <b>Belvedere Pure</b>       | <b>\$14</b> |
| <b>Kim Clifford No.25</b>   | <b>\$16</b> |
| <b>Cacao Vodka</b>          | <b>\$16</b> |
| <b>Broken Heart</b>         | <b>\$17</b> |
| <b>The Reid Single Malt</b> | <b>\$18</b> |

## Gin

### *Classics*

|                            |      |
|----------------------------|------|
| <b>Gordons</b>             | \$12 |
| <b>Bombay Sapphire</b>     | \$13 |
| <b>Tanqueray</b>           | \$14 |
| <b>Hendrick's</b>          | \$17 |
| <b>Dunedin Lovers Leap</b> | \$18 |
| <b>Cardrona The Source</b> | \$20 |

### *Specialty*

|                                                 |      |
|-------------------------------------------------|------|
| <b>Malfy Rosa, Pink Grapefruit</b>              | \$14 |
| <b>Malfy Con Arancia, Sicilian Blood Orange</b> | \$14 |
| <b>Blush Boysenberry</b>                        | \$15 |
| <b>Whitley Neill Rhubarb &amp; Ginger</b>       | \$15 |
| <b>Scapegrace Black</b>                         | \$17 |
| <b>Saddle Hill Clementine</b>                   | \$18 |

*(Ask your friendly server about more available varieties)*

## After Dinner

*(Served as 60ml unless specified)*

|                                                 |      |
|-------------------------------------------------|------|
| <b>Luna Riesling</b>                            | \$12 |
| <b>Baileys Irish Liquor</b>                     | \$14 |
| <b>Dows Fine Tawny Port</b>                     | \$14 |
| <b>Lastau Pedro Ximenez Sherry</b>              | \$16 |
| <b>Domaine Rewa Late Harvest Riesling</b>       | \$16 |
| <b>Taylors Fine Tawny Port</b>                  | \$18 |
| <b>Tannacrieff Hunters Collection Ruby Port</b> | \$19 |

## Beer & Cider

### *On Tap*

|                                  |             |
|----------------------------------|-------------|
| <b>Speights Gold</b>             | <b>\$12</b> |
| <b>Asahi Super Dry</b>           | <b>\$14</b> |
| <b>Emerson Pilsner</b>           | <b>\$14</b> |
| <b>Guest Crafted Beer/ Cider</b> | <b>\$15</b> |

### *Bottled & Cans Beer*

|                                        |             |
|----------------------------------------|-------------|
| <b>Asahi Zero</b>                      | <b>\$9</b>  |
| <b>Steinlager Light</b>                | <b>\$9</b>  |
| <b>Speight's Summit Ultra Low Carb</b> | <b>\$10</b> |
| <b>Heineken</b>                        | <b>\$11</b> |
| <b>Corona</b>                          | <b>\$11</b> |
| <b>Speights Old Dark</b>               | <b>\$12</b> |
| <b>Panhead Supercharger APA</b>        | <b>\$13</b> |
| <b>Panhead RatRod</b>                  | <b>\$13</b> |
| <b>Cassels Milk Stout</b>              | <b>\$14</b> |

### *Bottled & Cans Cider*

|                                              |             |
|----------------------------------------------|-------------|
| <b>Zeffer Zero Alcohol Crisp Apple Cider</b> | <b>\$11</b> |
| <b>Mac's Cloudy Apple Cider</b>              | <b>\$12</b> |
| <b>Fortune Favours Sunchaser Cider</b>       | <b>\$12</b> |
| <b>Peckham's Crafted Cider</b>               | <b>\$14</b> |

*(Ask your friendly server about available flavours)*

## Non Alcoholic

|                                          |             |
|------------------------------------------|-------------|
| <b>Antipodes Still Water (500ml)</b>     | <b>\$10</b> |
| <b>Otakiri Reserve Sparkling (750ml)</b> | <b>\$12</b> |

### Sodas

*\*price per glass*

|                                 |            |
|---------------------------------|------------|
| <b>Coke</b>                     | <b>\$7</b> |
| <b>Coke Zero Sugar</b>          | <b>\$7</b> |
| <b>L&amp;P</b>                  | <b>\$7</b> |
| <b>Sprite</b>                   | <b>\$7</b> |
| <b>Sprite Zero Sugar</b>        | <b>\$7</b> |
| <b>Soda Water</b>               | <b>\$7</b> |
| <b>Tonic Water</b>              | <b>\$7</b> |
| <b>Ginger Ale</b>               | <b>\$7</b> |
| <b>Ginger Beer</b>              | <b>\$7</b> |
| <b>Raspberry Coke/Sprite</b>    | <b>\$8</b> |
| <b>Lemon Lime &amp; Bitters</b> | <b>\$8</b> |

### Juices

|                        |            |
|------------------------|------------|
| <b>Orange Juice</b>    | <b>\$7</b> |
| <b>Apple Juice</b>     | <b>\$7</b> |
| <b>Tomato Juice</b>    | <b>\$7</b> |
| <b>Pineapple Juice</b> | <b>\$7</b> |
| <b>Cranberry Juice</b> | <b>\$7</b> |

*(Ask your friendly server about mocktail options)*

## Coffee & Tea Selection



### Coffee

|                 |       |       |
|-----------------|-------|-------|
| Long Black      | \$5.5 | -     |
| Short Black     | \$5.5 | -     |
| Long Macchiato  | \$5.5 | -     |
| Short Macchiato | \$5.5 | -     |
| Americano       | -     | \$6.0 |
| Flat White      | \$6.5 | \$7.0 |
| Latte           | \$6.5 | \$7.0 |
| Cappuccino      | \$6.5 | \$7.0 |
| Mochaccino      | \$6.5 | \$7.0 |
| Vienna          | \$6.5 | -     |
| Hot Chocolate   | \$6.5 | \$7.0 |
| Chai Latte      | \$7.0 | \$7.5 |
| Iced Americano  | -     | \$6.0 |
| Iced Latte      | -     | \$7.0 |
| Iced Chocolate  | -     | \$7.0 |

\*Add vanilla bean ice cream & cream for \$3.0

|                      |       |
|----------------------|-------|
| Soy/Oat/Coconut Milk | \$1.0 |
|----------------------|-------|

|                                  |       |
|----------------------------------|-------|
| Caramel/ Vanilla/ Hazelnut Syrup | \$1.0 |
|----------------------------------|-------|

|                      |       |
|----------------------|-------|
| Takeaway Cups/ Decaf | \$1.0 |
|----------------------|-------|

|                              |       |
|------------------------------|-------|
| Dilmah Luxury Loose Leaf Tea | \$5.5 |
|------------------------------|-------|

English Breakfast / Earl Grey / Rose Vanilla  
Pure Green / Fragrant Jasmine  
Pure Peppermint / Gentle Chamomile  
Natural Blueberry / Bloody Orange / Rosehip Hibiscus  
Lemon Ginger & Honey