

housebar

cocktails

contemporary cocktails

- rose sour** 19
roku gin, rose liqueur, lemon juice, sugar syrup, egg white
- the silk road** 19
sailor jerry rum, licor 43, grapefruit juice, fresh lime, homemade cinnamon syrup
- white pearl** 16
absolute vanilla vodka, benedictine, lemon juice, egg white
- summer violette** 18
42 below vodka, violette liqueur, cherry, apple, lime
- garden fresh** 19
hendricks gin, elderflower liqueur, cucumber, apple juice, cucumber, lychee
- hibiscus bloom** 19
rye whiskey, hibiscus, orgeat, lemon
- autumn fig** 19
maker's mark, creme de figue liqueur, antica formula, chamomile bitters, smoked manuka glass
- smooch** 16
42 below pure vodka, noisette liqueur, creme de mure liqueur, cranberry juice
- desert oasis** 20
arette tequila, cactus liqueur, curacao orange, pineapple, lime
- mexican chai** 18
arette tequila reposado, honey formula, chai tea, cinnamon
- rumy pear** 18
mount gay XO rum, homemade pear syrup, lemon juice, old fashioned bitters
- rum passion** 19
havana white rum, passion fruit liqueur, passion fruit

classic cocktails

- easy street** 18
tanqueray gin, elderflower liqueur, fresh lemon, cucumber
- espresso martini** 18
42 below pure vodka, licor 43, kahlua, espresso coffee
- old fashioned** 20
maker's mark, brown sugar cube, angostura bitters, orange bitter, orange peel
- french 75** 20
lighthouse gin, lemon juice, champagne
- martini** 20
vodka or gin choice, martini extra dry, olive or lemon twist
- negroni** 19
sipsmith gin, antica formula, campari
- mojito** 17
stolen dark rum, lime, mint, sugar, soda
- bramble** 17
beefeater gin, creme de mure, fresh lemon juice

housebar

whiskey sour maker's mark, fresh lemon juice, egg white, sugar syrup	18
sazerac jim beam rye whiskey, brown sugar cube, peychauds bitters, absinthe	19
penicillin chivas regal blended, ginger smoked manuka honey syrup, fresh lime	19
long island iced tea arete tequila, 42 below vodka, lighthouse gin, cointreau, havana rum, fresh lemon	20
bloody mary 42 below vodka, tomato juice, fresh lemon juice, spices	19
daiquiri havana light rum, sugar, fresh lime	17
amaretto sour amaretto, fresh lemon juice, sugar, egg white	18
non-alcoholic cocktails	
grapefruit & raspberry cooler grapefruit, raspberry juice, mint & fresh lime	10
virgin apple mojito fresh lemon juice, mint, apple juice, soda	10
kiwi refresher apple juice, kiwifruit, fresh lime, soda	10

housebar

wine

	glass	bottle
aromatic		
17 amisfield riesling, central otago captures lively citrus & green apple	17	85
17 yealands estate gruner veltliner, awatere valley The palate is rich & complex, highlighted by nut & spice notes with a creamy texture that finishes with fine acidity	15	80
16 block five albarino, hawkes bay flavours of white stone fruits & citrus fruits lifted by white florals & nuances of herbs	18	95
15 ohinemuri gewurztraminer, coromandel full bodied, perfumed aromas of ginger & lychee, tropical fruit palate	15.5	64
pinot gris		
16 kumeu river pinot gris, kumeu auckland floral perfume, peach & stone fruit flavours, rich & complex characters		80
17 passage rock, pinot gris, waiheke aromas of lychee & pear with a hint of butterscotch, with a soft yet elegant finish		66
17 peregrine pinot gris, central otago aromas of apricot, pear & jasmine, citrus & stonefruit palate, spicy finish	17	75
17 framingham pinot gris, marlborough apple, pear & quince, with a soft creamy finish	14	62
15 hans herzog, pinot gris, marlborough full bodied, sophisticated & elegant yet dry, silky with quince & william pear		105
16 yealands estate pinot gris, awatere valley showing wonderful balance between texture, fruit weight & mineral acidity, with a long dry finish		64
sauvignon blanc		
17 astrolabe sauvignon blanc, marlborough lime peel, citrus aromas, medium bodied palate of currants & gooseberry	15.5	65
17 amisfield sauvignon blanc, central otago lime & passionfruit nose, mixture of tropical stone fruit, fresh & vibrant finish	17	75
13 cloudy bay 'te koko' sauvignon blanc, marlborough subtle smokey oak with hints of jasmine flower, ginger spice & mandarin		105
17 dog point, sauvignon blanc, marlborough green stonefruits & gooseberries with fresh herb notes & minerality.		85
17 peregrine, sauvignon blanc, central otago lemongrass, fennel seeds, citrus, crisp minerals		80
chardonnay		
16 kumeu river 'estate' chardonnay, kumeu beautiful peach & hazelnut aromas, ripe fruit with rich silky notes		82
15 cloudy bay chardonnay, marlborough subtle smokey oak, soft, soft citrus undertones		78
17 odyssey 'reserve iliad' chardonnay, gisborne beautifully fragrant, full & rich palate with intense grapefruit, peach & fig	17.5	70
17 craggy range 'kidnappers' chardonnay, hawkes bay fragrant nose of white peach, apple, lime blossom, a flow of medium green/yellow fruits across the palate	20	80

housebar

16 **passage rock barrel fermented chardonnay, waiheke island** 17 66
rich & concentrated with a toasty vanilla & butterscotch undertones,
barrel fermented

rose

17 **the hay paddock 'gypsy rose', waiheke island** 17 70
bone dry style, crisp apple notes, raspberry fruits & subtle spice

17 **passage rock rose, waiheke island** 15.5 65
fresh strawberries and cream aroma, with a soft delicious finish

17 **madam sass rose, central otago** 18 85
vibrant berry & stonefruits, leading into a spicy finish with just
enough sweetness

pinot noir

15 **cloudy bay pinot noir, marlborough** 100
an elegant wine showing beautiful balance, ripe dark berries &
wonderful length

13 **davishon 'alexandra' pinot noir, central otago** 85
fine intergrated tannins loaded with plum cherry & red fruit flavours

16 **amisfield pinot noir, central otago** 23 115
berry fruit, violet & mocha aromas, supple palate of dark fruit,
velvet tannins

15 **pegasus bay pinot noir, waipara valley** 118
a dense core of fruit in the mouth that is supported by a backbone of
firm ripe tannins

16 **saddleback pinot noir, central otago** 15 70
floral notes & redcurrant aromas, spiced – edged characters of
raspberry & wild strawberry

15 **peregrine pinot noir, central otago** 19 94
ripe berry fruit & wild herb characters, fine grain tannins & great length

17 **rua pinot noir, central otago** 76
ripe berry fruit bouquet with lifted violet hues, soft, savoury & spicy

merlot, cabernet blends

15 **craggy range 'gimblett gravels' merlot, hawkes bay** 21 85
dark plum, blackberry & wild thyme aromas, silky with cocoa,
fresh tobacco

14 **bird in hand, cabernet sauvignon, adelaide** 78
toasty oak & spice, concentrated blackcurrant, cassis &
cedar characters

13 **crossroads winemakers collection cabernet merlot,
hawkes bay** 17 80
ripe blackberry, blackcurrant supported by complex spicy oak from
extended barrel aging

16 **te mata cabernet merlot, hawkes bay** 86
bouquet of plum, rosemary & cedar, complex structure with firm
tannins

14 **hans herzog, montepulciano, marlborough** 140
heady nose of cranberry & dark ripe plum underpinned by
savoury notes

13 **hans herzog 'spirit of marlborough' bordeaux blend** 140
rich & elegant, with sweet berry aromas, hints of liquorice, spice
& cedar

14 **passage rock magnus** 150
rich plush character, blackcurrant, plum & spice, cherry compote,
graphite, hazelnut & fine toasted aromas

housebar

shiraz / syrah

17	two hands 'gnarly dudes' shiraz, barossa valley rich plum, lavender & dark chocolate aromas, dark fruit palate, hint of anise	20.5	82
16	trinity hill, syrah, gimblett gravels, hawkes bay blackberry, black pepper, savoury & spice elements with meaty overtones		92
16	craggy range syrah, hawkes bay burst of red & black berries on palate entry, fine grained dusty tannins to carry a long & soft savoury finish	18	76
13	the hay padock 'the novelist' syrah, waiheke island complex nose of spice, pepper & oak, savoury edge balanced with ripe fruits		98
14	crossroads winemakers collection 'talisman', hawke's bay dark ruby red, lifted sweet blueberry fruit combines with the oak derived notes of mocha & toast		140

dessert wines

15	peregrine charcoal creek riesling, central otago tangy citrus notes, peach, honeysuckle & sweet spices of cinnamon, clove	16	67
16	passage rock late harvest cabernet pure weighty wine, with honeysuckle, apricot, honey, musk & delicately spicy flavours	16	67

champagne / methodè

NV	cloudy bay 'pelorus', marlborough	19	90
NV	moet & chandon, imperial brut, eprenay	28	140
NV	veuve cliquot, ponsardin reims		165
NV	tattinger reims		170
NV	cloudy bay 'pelorus rose', marlborough		95
09	dom perignon, eprenay		375
NV	veuve cliquot ponsardin rose, reims		195

housebar

beer

pilsner/lager

emersons pilsner	12
tuatara pilsner	11
epic lager	12
liberty halo	13
asahi	11
heinekin	11
panhead portroad	12

ale

epic pale ale	12
tuatara APA	12
panhead XPA	12
panhead APA	12
liberty oh brother pale ale	13
liberty citra double IPA	20
emersons 1812 pale ale	12

drak beer

panhead stout	12
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wheat beer

tuatara weiz guy	11
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low alcohol

croucher lowrider IPA 2.5%	10
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cider

moa apple cider	10
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housebar

spirits

vodka

42 below	10
belvedere pure/citrus	11
zubrowka	11
grey goose	12

gin

lighthouse	12
sipsmith	12
tanqueray	12
bombay sapphire	10
hendricks	13

rum

mount gay extra old	12
angostura 1919	14
appletons vx	10
havana anejo 3 anos	10
sailor jerry spiced	11
stolen dark	12
stolen smoked	12

whisky

monkey shoulder	12
chivas regal 12 yr	10
jameson	11
canadian club 12yr	11
crown royal	12

single malt

ardberg 12yr corryreckan	18
laphroaig 10yr	15
laphroaig quarter cask	17
glenfiddich 12 yr	17
aberlour 12yr	17
auchentoshan 12 yr	13
glenlivet	18

american whisky

woodford reserve	12
makers mark	10
jim beam rye	13
jack daniels no. 7	10

tequila

arette reposardo	10
patron silver	14
epsolon	12

aperitifs / digestifs

absinthe	15
ricard	10
pimms	10
campari	10
aperol	10
fernet branca	10
antica formula	11

cognac

hennessy vs	10
hennessy vsop	15
hennessy xo	30
drouin pomme prisonniere calvados	20
tariquet bas armagnac	15
drouin pomme prisonniere calvados	20

port

sanderman 20yr	18
founders reserve	12

liqueurs

grand marnier	10
dom benedictine	10

housebar

cointreau	10
heering cherry	10
drambuie	10
amaretto	10
kahlua	10
briottet's salted caramel	10
briottet's noisette	10
bailey's	12

housebar

non alcoholic

water

antipodes sparkling 500ml	6
antipodes still 500ml	6
antipodes sparkling 1L	10
antipodes still 1L	10

juices

orange	5
pineapple	
cranberry	
clear apple	
grapefruit	

soft drinks

coca cola	5
diet coke	5
lemonade	5
tonic water	5
dry ginger	5
soda water	5
organic ginger beer	6

non alcoholic cocktails

please see "cocktails" section

karajoz espresso

espresso/short black	4,5
long black/americano	4,5
flat white	5
cappuccino/mochaccino	5
latte/mocha latte	5
hot chocolate	5

keri keri organic teas

bay of islands breakfast	5
black darjeeling	
assam	
royal earl grey	
manuka mint	
green darjeeling	
rooibos & manuka	
honeybush chai	
lemon ginger kawakawa	
chamomile & cinnamon	

housebar

food

olive grove, selection of marinated olives	8
sourdough bruschetta - choice of	8
- brie, prosciutto, rocket & olive oil drizzle	
- smoked kahawai, horseradish, chives, micro herbs	
- grilled tomato, mozzarella, oregano, garlic & olive oil drizzle	
goats cheese croquetas, romesco sauce	8
spicy buttermilk fried chicken with chipotle dipping sauce	10
chunky hand-cut agria potato chips with aioli	8
new zealand cheese plate	
selection of NZ cheese (your waiter will advise varieties), served with quince paste, beetroot relish, fig chutney, crackers, crostini	
1 choice (50g)	15
2 choice (100g)	20
3 choice (150g)	25

**not available after 10pm