

Cocktails

<i>Gin Flower Gin, elderflower, cranberry, limes</i>	16
<i>Whisky Sour Whisky, lemon, sugar</i>	14
<i>Rosebud Vanilla vodka, cranberry, pineapple, passionfruit</i>	14
<i>Blood & Sand Whisky, vermouth rosso, cherry, orange</i>	15
<i>Old Fashioned Bourbon, sugar, orange zest</i>	15
<i>Sidecar Cognac, cointreau, lemon</i>	20
<i>French Daiquiri White rum, crème de cassis, limes, mint</i>	16
<i>White Lady Gin, cointreau, lemon</i>	14
<i>Diablo Tequila, raspberry liqueur, limes, gingerbeer</i>	16
<i>Sazerac Cognac, absinthe, bitters</i>	22
<i>Cosmopolitan Vodka, cointreau, lemon, cranberry</i>	16
<i>Greatest Secret Gin, lillet blanc, benedictine, bitters</i>	16
<i>Daiquiri White rum, limes, sugar</i>	14
<i>Gin or Vodka Martini Gin or vodka, dry vermouth, olive or twist</i>	16
<i>Manhattan Canadian whisky, bitters, vermouth rosso, cherry</i>	16
<i>Negroni Gin, campari, vermouth rosso</i>	16
<i>Margarita Tequila, lime, sugar, cointreau</i>	16
<i>Brandy Alexander Brandy, crème de cacao, cream</i>	16
<i>Caiparinha Cachaca, limes, brown sugar</i>	14
<i>Aviation Gin, crème de violette, cherry</i>	16
<i>Long Island Iced Tea Gin, vodka, rum, tequila, cointreau, limes, coke</i>	20
<i>Mojito White rum, limes, mint, sugar, soda</i>	15
<i>Mojito Reserva Golden rum, limes, mint, brown sugar, soda</i>	17
<i>Moscow Mule Vodka, limes, gingerbeer</i>	15
<i>Income Tax Gin, vermouth dry & rosso, orange juice, bitters</i>	16
<i>Champagne Cocktail Grand marnier, sugar, bitters, sparkling wine</i>	15
<i>Kir Royal Crème de cassis, sparkling wine</i>	15
<i>Prince of Wales Brandy, benedictine, bitters, cherry, orange, sparkling wine</i>	16
<i>Espressotini Vodka, kahlua, espresso</i>	16
<i>Up-to-date Whisky, px sherry, grand marnier, bitters</i>	16

Amuse Gueule

<i>Smokey fried almonds</i>	6
<i>Roasted black olives & fennel spiced green olives</i>	8
<i>Rachel Scott bread & dips</i>	8
<i>Scallops wrapped in bacon</i>	14
<i>Garlic prawns & chorizo</i>	14
<i>Crispy squid, watercress aioli</i>	13
<i>Crumbed fish goujons, tartare sauce</i>	12
<i>French fries & tomato sauce</i>	6
<i>Spicy baby pork ribs</i>	13
<i>Country style terrine, cornichons</i>	14
<i>French goat's cheese, truffle oil, honey comb</i>	13

Aperitif

<i>Rin Quin Quin (Peach)</i>	10
<i>Bardouin Pastis (Aniseed)</i>	10
<i>Absente (Absinthe)</i>	12
<i>Crème de Cassis (Blackcurrant)</i>	10
<i>Guignolet (Cherry)</i>	9
<i>Vermouth (Dry, Bianco, Rosso)</i>	8
<i>Lustau Dry Sherry Manzanilla Papirusa</i>	9
<i>Lustau Dry Sherry Amontillado Los Arcos</i>	9
<i>Romariz White Port</i>	9
<i>Lillet Blanc</i>	9
<i>Pernod</i>	9
<i>Dubonnet</i>	9
<i>Campari</i>	9
<i>Pimms</i>	9

Aromatics

	<i>Glass</i>	<i>½ Bottle</i>	<i>Bottle</i>
<i>Corte Federico Pinot Grigio Sicilia Italy 08</i>	<i>9.00</i>	<i>19.00</i>	<i>38.00</i>
<i>Maori Point Pinot Gris Central Otago 07/08</i>	<i>12.50</i>	<i>26.00</i>	<i>52.00</i>
<i>Metz Anne Laure Pinot Gris Alsace 08</i>	<i>14.00</i>	<i>30.00</i>	<i>60.00</i>
<i>Black Estate Riesling Waipara 07/08</i>	<i>10.50</i>	<i>22.50</i>	<i>45.00</i>
<i>The Doctors' Riesling Marlborough 09</i>	<i>11.50</i>	<i>24.00</i>	<i>48.00</i>
<i>Mount Edward Riesling Central Otago 07</i>	<i>11.50</i>	<i>24.00</i>	<i>48.00</i>
<i>Salomon Pfaffenberg Riesling Kremstal Austria 08</i>	<i>12.50</i>	<i>26.00</i>	<i>52.00</i>
<i>Domaine Jarras Listel Rosé Languedoc 08</i>	<i>10.00</i>	<i>22.00</i>	<i>44.00</i>
<i>Kaimira Semillon Nelson 07</i>	<i>12.00</i>	<i>25.00</i>	<i>50.00</i>
<i>TW Viognier Gisborne 08</i>	<i>11.00</i>	<i>23.00</i>	<i>46.00</i>
<i>Mount Edward Pinot Blanc Central Otago 09</i>	<i>12.00</i>	<i>25.00</i>	<i>50.00</i>
<i>Willm Reserve Gewurztraminer Alsace 08</i>	<i>15.00</i>	<i>31.00</i>	<i>62.00</i>
<i>Félines Jourdan Picpoul de Pinet Languedoc 08</i>	<i>12.00</i>	<i>25.00</i>	<i>50.00</i>
<i>Salomon Wachtberg Grüner Veltliner Krems Austria 08</i>	<i>12.00</i>	<i>25.00</i>	<i>50.00</i>

Sauvignon Blanc

<i>Omakā Springs Sauvignon Blanc Marlborough 09</i>	<i>9.50</i>	<i>19.50</i>	<i>39.00</i>
<i>Waimea Sauvignon Blanc Nelson 09</i>	<i>10.00</i>	<i>22.00</i>	<i>44.00</i>
<i>Paddy Borthwick Sauvignon Blanc Wairarapa 09</i>	<i>11.00</i>	<i>23.00</i>	<i>46.00</i>
<i>Charles Wiffen Reserve Marlborough 08</i>	<i>11.50</i>	<i>24.00</i>	<i>48.00</i>
<i>Clos Marguerite Sauvignon Blanc Marlborough 09</i>	<i>11.50</i>	<i>24.00</i>	<i>48.00</i>
<i>Seresin Sauvignon Blanc Marlborough 08</i>	<i>12.00</i>	<i>25.00</i>	<i>50.00</i>
<i>Pegasus Bay Sauvignon Sémillon Waipara 08</i>	<i>12.50</i>	<i>26.00</i>	<i>52.00</i>

Chardonnay

<i>The Edge Chardonnay Martinborough 09</i>	<i>10.50</i>	<i>22.50</i>	<i>45.00</i>
<i>Barwick Black Label Chardonnay Margaret River 08</i>	<i>11.00</i>	<i>23.00</i>	<i>46.00</i>
<i>Cottier Emily Chardonnay Wairarapa 08</i>	<i>12.50</i>	<i>26.00</i>	<i>52.00</i>
<i>Millton Opou Vineyard Chardonnay Gisborne 07</i>	<i>13.50</i>	<i>28.50</i>	<i>57.00</i>
<i>Pegasus Bay Chardonnay Waipara 07</i>	<i>16.00</i>	<i>33.00</i>	<i>66.00</i>
<i>Matariki Reserve Chardonnay Hawke's Bay 07</i>	<i>34.00</i>	<i>68.00</i>	
<i>Domaine Billaud-Simon Chablis Burgundy 08</i>	<i>39.00</i>	<i>78.00</i>	

Champagne & Methode

	<i>Glass</i>	<i>½ Bottle</i>	<i>Bottle</i>
<i>Taittinger Brut Reserve NV</i>	<i>22.00</i>		<i>125.00</i>
<i>Laurent-Perrier Brut NV</i>	<i>22.00</i>		<i>125.00</i>
<i>Taittinger Prestige Rosé NV</i>	<i>25.00</i>		<i>150.00</i>
<i>Quartz Reef NV Central Otago</i>	<i>12.00</i>		<i>52.00</i>
<i>Simonnet-Febvre Crémant Brut Burgundy</i>	<i>12.00</i>		<i>52.00</i>

Pinot Noir

<i>Main Divide Pinot Noir Waipara 08</i>	<i>12.00</i>	<i>25.00</i>	<i>50.00</i>
<i>Black Quail Pinot Noir Central Otago 07</i>	<i>14.00</i>	<i>29.00</i>	<i>58.00</i>
<i>Earths End Pinot Noir Central Otago 08</i>	<i>14.00</i>	<i>29.00</i>	<i>58.00</i>
<i>Black Estate Pinot Noir Waipara 06</i>	<i>15.00</i>	<i>32.00</i>	<i>64.00</i>
<i>Clos Marguerite Pinot Noir Marlborough 08</i>	<i>15.00</i>	<i>32.00</i>	<i>64.00</i>
<i>Voss Estate Pinot Noir Martinborough 08</i>	<i>18.00</i>	<i>35.00</i>	<i>70.00</i>
<i>Mount Edward Pinot Noir Central Otago 08</i>		<i>37.00</i>	<i>74.00</i>
<i>Francois Gay Chorey les Beaune Burgundy 05</i>		<i>44.00</i>	<i>88.00</i>
<i>Felton Rd Pinot Noir Central Otago 08</i>			<i>98.00</i>

Other Reds

<i>Te Mata Woodthorpe Gamay Noir Hawke's Bay 08</i> <i>Beaujolais style served chilled</i>	<i>10.00</i>	<i>22.00</i>	<i>44.00</i>
<i>Barwick White Label Cab Merlot Margaret River 07</i>	<i>11.00</i>	<i>23.00</i>	<i>46.00</i>
<i>Telmo Rodriguez Al Muvedre Alicante Spain 08</i>	<i>11.00</i>	<i>23.00</i>	<i>46.00</i>
<i>Chapoutier Côtes-du-rhône Belleruche Rhône 07</i>	<i>12.00</i>	<i>25.00</i>	<i>50.00</i>
<i>Château du Cèdre Héritage Malbec Cahors 06</i>	<i>13.00</i>	<i>27.00</i>	<i>54.00</i>
<i>Morambro Creek Cab Sauvignon Limestone Coast 07</i>	<i>13.00</i>	<i>27.00</i>	<i>54.00</i>
<i>Château Carbonneau Fut de Chêne Bordeaux 06</i>	<i>14.00</i>	<i>27.50</i>	<i>55.00</i>
<i>Pegasus Bay Maestro Merlot Malbec Waipara 06</i>		<i>44.00</i>	<i>88.00</i>

Syrah & Shiraz

<i>Carchelo Monastrell Syrah Cabernet Jumilla Spain 08</i>	<i>9.50</i>	<i>19.50</i>	<i>39.00</i>
<i>Man O' War Syrah Waiheke Island 08</i>	<i>12.50</i>	<i>26.00</i>	<i>52.00</i>
<i>Bremerton Selkirk Shiraz McLaren Vale 06</i>	<i>14.00</i>	<i>27.50</i>	<i>55.00</i>
<i>Matariki Reserve Syrah Hawke's Bay 05</i>	<i>32.50</i>	<i>65.00</i>	
<i>Craggy Range Syrah Gimblett Gravels 07</i>	<i>32.50</i>	<i>65.00</i>	