



# EMPORIUM

EATERY & BAR

## BUBBLY

	150ml	225ml	Btl
<b>Daniel le Brun Brut NV</b>	12		55
<i>Marlborough — fresh and lively acidity, finishes dry</i>			
<b>Nicolas Feuillatte Brut Reserve NV</b>	(100ml) 17.5		115
<i>Chouilly, France — fresh and crisp, balanced on the palate</i>			

## WHITE

<b>Trinity Hill Chardonnay 2015</b>	9.8	14.5	49
<i>Hawke's Bay — fruity mid-palate, creamy texture and fine acidity</i>			
<b>Trinity Hill Gimblett Gravels Chardonnay 2016</b>	14	18.9	67
<i>Hawke's Bay — this wine is rich, round and complex with balanced natural acidity</i>			
<b>Fat n Sassy Chardonnay 2016</b>	14.5	20.5	66
<i>Hawke's Bay — great weight, texture, balance and length</i>			
<b>Morton Estate Sauvignon Blanc 2016</b>	9.2	13.5	47
<i>Marlborough — aromatic wine with lifted sweet passionfruit and lemon flavours</i>			
<b>Te Mata Cape Crest Sauvignon Blanc 2014</b>	12.5	18.7	60
<i>Hawke's Bay — barrel fermented blend of mainly sauvignon with some semillon and a bit of sauvignon gris</i>			
<b>Dog Point Sauvignon Blanc 2016</b>	12.5	18.7	60
<i>Marlborough — juicy and vibrant palate of pure citrus</i>			
<b>Te Whare Ra Dry Riesling 2016</b>	9.8	14.5	49
<i>Marlborough — dry style which has excellent fruit weight and concentration</i>			
<b>Mt Difficulty Target Gully Riesling 2016</b>	11.5	17.5	57
<i>Central Otago — floral and ripe stonefruit notes compete in the aroma of this riesling</i>			
<b>Trinity Hill Pinot Gris 2016</b>	9.2	13.5	44
<i>Hawke's Bay — flavours and aromas of nashi pear and spice</i>			
<b>Bilancia Pinot Gris 2016</b>	9.8	14.5	49
<i>Hawke's Bay — beautiful floral aromatics and a rich, luscious palate</i>			
<b>Trinity Hill Rosé 2016</b>	9.2	13.5	47
<i>Hawke's Bay — red currant and summer fruits gently compliment the natural zingy freshness</i>			

## NIBBLES

<b>Marinated olives 9</b>	<b>Prawn toast 13</b>	<b>Fresh ciabatta 9</b>
<i>Italian black &amp; green</i>	<i>Fried with ginger &amp; sesame</i>	<i>Cumin smoked butter, olive oil</i>
	<b>Fries 9</b>	
	<i>Beer battered, aioli</i>	

## SMALL PLATES AND MAINS

<b>Salt &amp; pepper calamari 15</b>	<b>Moroccan lamb tagine 25</b>	<b>BBQ pork &amp; fried prawn salad 26</b>
<i>Fried squid with aioli</i>	<i>Cous cous, Greek yoghurt, sumac</i>	<i>With rice noodles and greens</i>
<b>Beetroot &amp; mascarpone tart 17</b>	<b>Chicken &amp; lemongrass laksa 17</b>	<b>Cauliflower risotto 21</b>
<i>Crumbled goat cheese, pickled fennel</i>	<i>Asian greens, noodles</i>	<i>Smoked field mushrooms, sheeps milk feta</i>
<b>Fried polenta 16</b>	<b>Beef rendang 18</b>	<b>Fresh fish &amp; chips 27</b>
<i>Cauliflower puree, smoked tomato, salsa, parmesan</i>	<i>Fried curry leaves, steamed rice, crispy shallots</i>	<i>Local fresh fish, beer battered, tartare, fries, salad</i>
<b>Caesar salad 24</b>		<b>Organic chicken 29</b>
<i>Bacon, parmesan, croutons &amp; soft boiled egg</i>		<i>"Bostock" free range, red curry, kaffir lime rice, crackling</i>

## SIDES

<b>Cauliflower mac 'n' cheese 8</b>	<b>Seasonal green salad 9</b>	<b>Duck fat potatoes 9</b>
<i>Grilled with panko crumb</i>	<i>Honey &amp; rosemary dressing</i>	<i>Rocket, smoked paprika aioli</i>

## DESSERTS

16 EACH

<b>Belgium chocolate</b>	<b>Date &amp; macadamia</b>	<b>Vanilla &amp; rosewater</b>
<i>Chocolate &amp; rosemary mousse, white chocolate crumble &amp; red wine sorbet</i>	<i>Sticky date pudding, Macadamia ice cream &amp; caramel sauce</i>	<i>Buttermilk, rosewater &amp; vanilla panacotta, strawberries &amp; meringue</i>

## CHEESE

SINGLE 18, DOUBLE 25, TRIPLE 32

<b>Grinning Gecko Brie</b>	<b>Whitestone Windsor Blue</b>	<b>The Candy Goddess</b>
<i>Whangarei — Multiple gold winning brie</i>	<i>Otago — creamy blue with buttery texture</i>	<i>Kaikoura — semi hard Goat cheese, washed in sauvignon blanc syrup</i>

Please specify any dietary requirements as most of our dishes can be modified to suit individual needs. Children's menu available on request.

## RED

	150ml	225ml	Btl
<b>Roaring Meg Pinot Noir 2016</b>	12.5	18.5	57
<i>Central Otago — densely perfumed, black raspberry and cherry along with a hint of complex dried herb</i>			
<b>Martinborough Vineyard Te Tera Pinot Noir 2014</b>	14	20.5	67
<i>Martinborough — soft, rich fruit flavours with a hint of spice</i>			
<b>Mt Difficulty Pinot Noir 2015</b>	18.5	27.5	85
<i>Central Otago — dense supple dark cherry notes lead a brown spice element, moves into a beautifully textured plush mid palate</i>			
<b>Morton Estate Syrah 2016</b>	9.8	14.5	49
<i>Hawke's Bay — plums and white pepper on the nose and in the palate</i>			
<b>Esk Valley Syrah 2016</b>	13	19.5	58
<i>Hawke's Bay — displaying classic syrah notes of dark berry fruits, pepper and exotic spices with a subtle oak integration</i>			
<b>Trinity Hill Gimblett Gravels Syrah 2016</b>	14.5	20.5	69
<i>Hawke's Bay — powerful and balanced ripe tannins</i>			
<b>Trinity Hill Merlot 2016</b>	9.8	14.5	49
<i>Hawke's Bay — the leather and plum aromas of the merlot shine through in this soft and well balanced wine</i>			
<b>Alluviale Merlot/Cabernet Sauvignon 2015</b>	12.5	18.5	57
<i>Hawke's Bay — broad and rich dark fruit flavours with a finely structured front palate</i>			
<b>Trinity Hill The Gimblett 2014</b>	14.5	20.5	69
<i>Hawke's Bay — traditionally made from a blend of grape varieties, complex, dense and full of colour</i>			

## WINE SHOWCASE

	150ml	225ml	Btl
<b>Elephant Hill Sauvignon Blanc 2015</b>	11.5	14.5	49
<i>Hawke's Bay — citrus characters with subtle gooseberry enhanced by a flinty minerality</i>			
<b>Petane Station Pinot Gris 2016</b>	11.5	14.5	49
<i>Hawke's Bay — dry with hints of fruit sweetness, stone fruit, pears and honeysuckle</i>			
<b>Esk Valley Rosé 2017</b>	10.5	14	47
<i>Hawke's Bay — this multi award winning dry style wine is regarded as New Zealand's premium Rosé. It is perfect with most foods or as an aperitif</i>			
<b>Squawking Magpie Counting Crows Chardonnay 2015</b>	14.5	21.5	69
<i>Hawke's Bay — A barrel fermented Chardonnay which offers a sophisticated soft wine with restrained flavours of grapefruit, melon and a subtle blend of nut, spicy oak and lees characters</i>			
<b>Trinity Hill Montepulciano 2013</b>	13	18.5	62
<i>Hawke's Bay — this wine is quite typical of the styles heritage in Italy with very youthful colour, spicy blackcurrant and plum flavours along with refreshing acidity and tannin</i>			
<b>Paritua Red 2013</b>	14.5	21.5	69
<i>Hawke's Bay — the palate is plush and rich with seamless tannins and concentrated black Doris plum flavours, complex spice notes and a long finish</i>			
<b>Decibel Giunta Malbec Nouvea 2017</b>	11.5	14.5	49
<i>Hawke's Bay — grown in the Bridge Pa triangle this is a young, light, summer red wine</i>			

