



Toasted banana bread 7.5
Maple butter

BUBBLY

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

WHITE

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

DRINKS

Coffee

Latte, flat white, cappuccino, mochaccino, long black, short black, chai

Tea 4

Black — assam organic breakfast, masonic imperial earl grey, darjeeling
Green — china jasmine, jade green sencha
Fruit & Herbal — garden mint, pure Egyptian chamomile, lemon & ginger, Otago summer fruits, grans berry garden

Hot Chocolate 4.5

Fluffy 2

Juice 5.5

Orange, cranberry, pineapple, grapefruit, feijoa, tomato, apple

Corner of Tennyson Street & Marine Parade, PO Box 826 Napier

EMPORIUM

EATERY & BAR

PICK ME UPS

Be smooth 9 <i>Raspberry, strawberry, blueberry, banana</i>	Keep cool 8 <i>Cucumber, apple juice, lime, mint, soda</i>	Michelada 12 <i>Tomato juice, lemon juice, tabasco, Emerson's Pilsner, chilli salted rim</i>
Detox 7.5 <i>Lemon juice, ginger, cayenne pepper, cinnamon, honey</i>	Beet it 8 <i>Beetroot, carrot, apple juice</i>	Café shakerato 7.5 <i>Espresso, ice, vanilla</i>

BRUNCH

Turkish mince on toast 16.5 <i>Spiced beef mince, tomato, capsicum, baked egg, sumac yoghurt, Turkish bread</i>	Poached eggs & ham 18 <i>Champagne ham, potato & cheese croquettes, spinach, soft poached eggs</i>	Fresh pastries 4.5 EACH <i>Baked in-house daily</i>
Salmon bene & bagel 17.5 <i>Smoked Pacific salmon, wilted spinach, poached eggs, toasted bagels, hollandaise</i>	BBQ pulled pork roll 17.5 <i>Soft poached eggs, slow cooked pulled pork, lightly smoked BBQ sauce, hollandaise</i>	Extras 4.5 EACH <i>Real potato hash Grilled streaky bacon Esk Valley pork sausages Roasted Portobello mushrooms Toasted sour dough</i>
Buttermilk & lemon waffles 15 <i>Caramelised banana, vanilla cream, maple syrup (Add crispy bacon 4.5)</i>	Granola 11.5 <i>Honey roasted oats, nuts, seeds, fruit, homemade yoghurt</i>	

WOOD OVEN PIZZAS

25 EACH, GF 2 EXTRA

Italian salami <i>Fresh mozzarella, rocket, parmesan, baby tomatoes</i>	Roast chicken & Spanish chorizo <i>Mozzarella, red onion, feta, aioli</i>	Classic <i>Fresh flavours, tomatoes, basil, mozzarella</i>
---	---	--

SMALL PLATES

Beef rendang 17 <i>Fried curry leaves, steamed rice, crispy shallots</i>	Chicken & lemongrass laksa 18 <i>Asian greens, noodles</i>	Beetroot & mascarpone tart 17 <i>Crumbled goat cheese, pickled fennel</i>
Crispy fried fish 17 <i>Potato & lemon croquette, saracha mayo, cucumber</i>		Fried squid salad 18 <i>With chilli, lime dressing and Asian greens</i>

LARGER PLATES

BBQ pork and fried prawn salad 25 <i>With rice noodles and greens</i>	Coconut chicken salad 24 <i>Cucumber, pickled ginger, candied peanuts</i>	Fresh fish & chips 27 <i>Local fresh fish, beer battered, tartare, fries, salad</i>
---	---	---

DESSERTS

16 EACH

Date & macadamia <i>Sticky date pudding, Macadamia ice cream & caramel sauce</i>	Lemon & lavender <i>Lavender semifreddo, lemon curd & cherry compote</i>	Vanilla & rosewater <i>Buttermilk, rosewater & vanilla panacotta, strawberries & meringue</i>
Belgium chocolate <i>Chocolate & rosemary mousse, white chocolate crumble & red wine sorbet</i>		Gourmet ice cream selection <i>A selection of interesting ice cream flavours</i>

Please specify any dietary requirements as most of our dishes can be modified to suit individual needs.

RED

	150ml	225ml	Btl
Roaring Meg Pinot Noir 2016 <i>Central Otago — densely perfumed, black raspberry and cherry along with a hint of complex dried herb</i>	12.5	18.5	57
Martinborough Vineyard Te Tera Pinot Noir 2014 <i>Martinborough — soft, rich fruit flavours with a hint of spice</i>	14	20.5	67
Mt Difficulty Pinot Noir 2015 <i>Central Otago — dense supple dark cherry notes lead a brown spice element, moves into a beautifully textured plush mid palate</i>	18.5	27.5	85
Morton Estate Syrah 2016 <i>Hawke's Bay — plums and white pepper on the nose and in the palate</i>	9.8	14.5	49
Esk Valley Syrah 2015 <i>Hawke's Bay — displaying classic syrah notes of dark berry fruits, pepper and exotic spices with a subtle oak integration</i>	13	19.5	58
Trinity Hill Gimblett Gravels Syrah 2016 <i>Hawke's Bay — powerful and balanced ripe tannins</i>	14.5	20.5	66
Trinity Hill Merlot 2016 <i>Hawke's Bay — the leather and plum aromas of the merlot shine through in this soft and well balanced wine</i>	9.8	14.5	49
Alluviale Merlot/Cabernet Sauvignon 2015 <i>Hawke's Bay — broad and rich dark fruit flavours with a finely structured front palate</i>	12.5	18.5	57
Trinity Hill The Gimblett 2014 <i>Hawke's Bay — traditionally made from a blend of grape varieties, complex, dense and full of colour</i>	14.5	20.5	69

WINE SHOWCASE

	150ml	225ml	Btl
Elephant Hill Sauvignon Blanc 2015 <i>Hawke's Bay — citrus characters with subtle gooseberry enhanced by a flinty minerality</i>	11.5	14.5	49
Petane Station Pinot Gris 2016 <i>Hawke's Bay — dry with hints of fruit sweetness, stone fruit, pears and honeysuckle</i>	11.5	14.5	49
Esk Valley Rose 2017 <i>Hawke's Bay — this multi award winning dry style wine is regarded as New Zealand's premium Rose. It is perfect with most foods or as an aperitif</i>	10.5	14	47
Squawking Magpie Counting Crows Chardonnay 2015 <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 less characters</i>	14.5	21.5	69
Trinity Hill Montepulciano 2013 <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>	13	18.5	62
Paritua Red 2013 <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>	14.5	21.5	69
Decibel Giunta Malbec Novea 2017 <i>Hawke's Bay — grown in the Bridge Pa triangle, this is a young, light, summer red wine</i>	11.5	14.5	49