

# EMPORIUM

EATERY & BAR

## TASTER

Salt & pepper calamari 9  
Fried squid with aioli

## BUBBLY

Daniel le Brun Brut NV 150ml 225ml Btl  
12 55  
Marlborough — fresh and lively acidity, finishes dry

Nicolas Feuillatte Brut (100ml) 17.5 115  
Reserve NV Chouilly, France — fresh and crisp, balanced on the palate

## WHITE

Trinity Hill Chardonnay 2015 9.8 14.5 46  
Hawke's Bay — fruity mid-palate, creamy texture and fine acidity

Trinity Hill Gimblett Gravels Chardonnay 2015 14 18.9 64  
Hawke's Bay — this wine is rich, round and complex with balanced natural acidity

Easthope Skeetfield Chardonnay 2015 14.5 20.5 66  
Hawke's Bay — great weight, texture, balance and length

Morton Estate Sauvignon Blanc 2016 9.2 13.5 42  
Marlborough — aromatic wine with lifted sweet passionfruit and lemon flavours

Te Whare Ra Sauvignon Blanc 2016 11 16.5 52  
Marlborough — single vineyard sauvignon blanc, ripe acid and mineral structure

Te Mata Cape Crest Sauvignon Blanc 2014 12 18 60  
Hawke's Bay — barrel fermented blend of mainly sauvignon with some semillon and a bit of sauvignon gris

Dog Point Sauvignon Blanc 2016 12.5 18.7 55  
Marlborough — juicy and vibrant palate of pure citrus

Te Whare Ra Dry Riesling 2015 9.8 14.5 46  
Marlborough — dry style which has excellent fruit weight and concentration

Mt Difficulty Target Gully Riesling 2015 11.5 17.5 53  
Central Otago — floral and ripe stonefruit notes compete in the aroma of this riesling

Trinity Hill Pinot Gris 2016 9.2 13.5 42  
Hawke's Bay — flavours and aromas of nashi pear and spice

Bilancia Pinot Gris 2016 9.8 14.5 46  
Hawke's Bay — beautiful floral aromatics and a rich, luscious palate

Trinity Hill Rosé 2016 9.2 13.5 42  
Hawke's Bay — red currant and summer fruits gently compliment the natural zingy freshness

## SOMETHING SPECIAL

Crispy pork belly 32  
Bacon jam, pulled pork croquette, roast carrot, pickled chilli, apple

## NIBBLES

Marinated olives 9  
Italian black & green

Fresh ciabatta 9  
Manuka smoked butter, olive oil

Maple almonds 9  
Roasted with smoked paprika

Fries 8  
Beer battered, aioli

Prawn toast 13  
Fried with ginger & sesame

Pizza bread 11  
Confit garlic, rosemary, parmesan

## SMALL PLATES

Beef rendang 17  
Fried curry leaves, steamed rice, crispy shallots

Chicken & lemongrass laksa 18  
Asian greens, noodles

Caramelised goat cheese tart 16  
Beet & fennel seed relish, white balsamic

Crispy fried fish 17  
Potato & lemon croquette, saracha mayo, cucumber

Manuka smoked salmon 18  
Modern Nicoise salad, soft fried egg

Smoked duck breast 18  
Duck tortellini, duo of mushroom, master stock jus

## LARGER PLATES

Organic chicken 33  
"Bostock" free range, red curry, kaffir lime rice, bok choy, crackling

Grilled beef fillet 36  
Black pudding, potato, horseradish sour cream, brisket pastie

Fresh Bay fish 33  
Corn polenta, prawn butter ravioli, cherry tomato salsa

Potato & parmesan gnocchi 26  
Cumin roasted cauliflower, smoked ratatouille, feta cream

"12 hour" braised lamb 34  
Smoked potato, peas, roast garlic & horseradish butter

Fresh fish & chips 27  
Local fresh fish, beer battered, tartare, fries, salad

## SALADS & SIDES

Thai beef noodle salad 24  
Chilli, lime dressing, crunchy peanuts, dried shrimp

Bok choy 9  
With sesame & soy

Cauliflower mac 'n' cheese 8  
Grilled with panko crumb

Coconut chicken salad 24  
Cucumber, pickled ginger, candied peanuts

Duck fat potatoes 9  
Rocket, smoked paprika aioli

Seasonal green salad 9  
Honey & rosemary dressing

## WOOD OVEN PIZZAS

25 EACH, GF 2 EXTRA

Italian salami  
Fresh mozzarella, rocket, parmesan, baby tomatoes

Roast chicken & Spanish chorizo  
Mozzarella, red onion, feta, aioli

Classic  
Fresh flavours, tomatoes, basil, mozzarella

## DESSERTS

15 EACH

Honey & buttermilk panacotta  
Bay strawberries, vanilla meringue

Coffee brulee  
Vanilla & hazelnut cookies, brandy snap, cream

Sticky date pudding  
Macadamia ice cream, caramel sauce, praline

Lemon cheesecake  
Ginger nut crunch, tequila & lime syrup

Gourmet ice cream selection  
A selection of interesting ice cream flavours

## CHEESE

SINGLE 17, DOUBLE 25, TRIPLE 32

Origin Earth Sleeping Giant  
Hawke's Bay — sheep's milk hard cheese

Hohepa Cumin Cheese  
Hawke's Bay — gouda style with cumin seeds, herbs & garlic

Whitestone Windsor Blue  
Otago — creamy blue with buttery texture

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

## RED

Roaring Meg Pinot Noir 2016 150ml 225ml Btl  
12.5 18.5 55  
Central Otago — densely perfumed, black raspberry and cherry along with a hint of complex dried herb

Martinborough Vineyard Te Tera Pinot Noir 2014 14 18.9 64  
Martinborough — soft, rich fruit flavours with a hint of spice

Mt Difficulty Pinot Noir 2015 18.5 27.5 85  
Central Otago — dense supple dark cherry notes lead a brown spice element, moves into a beautifully textured plush mid palate

Morton Estate Syrah 2016 9.2 13.5 42  
Hawke's Bay — plums and white pepper on the nose and in the palate

Esk Valley Syrah 2015 13 19.5 58  
Hawke's Bay — displaying classic syrah notes of dark berry fruits, pepper and exotic spices with a subtle oak integration

Trinity Hill Gimblett Gravels Syrah 2014 14.5 20.5 66  
Hawke's Bay — powerful and balanced ripe tannins

Trinity Hill Merlot 2015 9.8 14.5 46  
Hawke's Bay — the leather and plum aromas of the merlot shine through in this soft and well balanced wine

Alluviale Merlot/Cabernet Sauvignon 2015 12.5 18.7 55  
Hawke's Bay — broad and rich dark fruit flavours with a finely structured front palate

Trinity Hill The Gimblett 2014 14.5 20.5 66  
Hawke's Bay — traditionally made from a blend of grape varieties, complex, dense and full of colour

Mills Reef Elspeth Merlot 2000 18.5 27.5 85  
Hawke's Bay — from a great vintage, this wine is showing great structure with balanced aged characters, aged Gimblett Gravels wine at its best

## COCKTAILS

Cherry & Thyme Champagne Cocktail 14  
Maraschino cherries & syrup stirred with aromatic bitters, brown sugar cubes & thyme, topped with Daniel le Brun methode traditionnelle

Old Cuban 16  
Fresh mint, limes and Bacardi 8 year old rum muddled, strained and topped with Daniel le Brun methode traditionnelle

The Bellini 15  
Peach nectar stirred with peach liqueur topped with Daniel le Brun methode traditionnelle

Blueberry Mojito 15  
Bacardi Superior rum, fresh lime juice, muddled with mint & blueberries, topped with soda water

Rosemary & Grapefruit Mule 15  
Smirnoff Red vodka, shaken with grapefruit juice & fresh lime juice with rosemary syrup, topped with Mac's ginger beer

Cucumber Collins 15  
Tanqueray gin shaken with caster sugar, lemon juice & muddled cucumber, topped with soda water

Elderflower Cooler 15  
Bombay Sapphire gin with cucumber and St. Germain elderflower liqueur, topped with Fever Tree tonic water

Classic Dry Martini 17  
Tanqueray 10 gin or Grey Goose vodka stirred with Noilly Pratt vermouth with a twist of lemon or olives, just let the staff know if you prefer it another way

Raspberry Cosmopolitan 15  
Smirnoff Raspberry vodka, Cointreau, Crème de Framboise, lime juice, orange bitters & cranberry juice

Indochine Mexican 16  
Jose Cuervo Reposado Tradicional tequila, lemon grass liqueur, passionfruit pulp & a dash of lemon juice