

TASTER

Salt & pepper calamari 9
Fried squid with aioli

BUBBLY

	150ml	225ml	Btl
Daniel le Brun Brut NV	12		55
<i>Marlborough — fresh and lively acidity, finishes dry</i>			
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	49
<i>Hawke's Bay — fruity mid-palate, creamy texture and fine acidity</i>			
Trinity Hill Gimblett Gravels Chardonnay 2015	14	18.9	67
<i>Hawke's Bay — this wine is rich, round and complex with balanced natural acidity</i>			
Easthope Skeetfield Chardonnay 2015	14.5	20.5	66
<i>Hawke's Bay — great weight, texture, balance and length</i>			
Morton Estate Sauvignon Blanc 2016	9.2	13.5	47
<i>Marlborough — aromatic wine with lifted sweet passionfruit and lemon flavours</i>			
Te Whare Ra Sauvignon Blanc 2016	11	16.5	56
<i>Marlborough — single vineyard sauvignon blanc, ripe acid and mineral structure</i>			
Te Mata Cape Crest Sauvignon Blanc 2014	12	18	63
<i>Hawke's Bay — barrel fermented blend of mainly sauvignon with some semillon and a bit of sauvignon gris</i>			
Dog Point Sauvignon Blanc 2016	12.5	18.7	58
<i>Marlborough — juicy and vibrant palate of pure citrus</i>			
Te Whare Ra Dry Riesling 2015	9.8	14.5	49
<i>Marlborough — dry style which has excellent fruit weight and concentration</i>			
Mt Difficulty Target Gully Riesling 2015	11.5	17.5	57
<i>Central Otago — floral and ripe stonefruit notes compete in the aroma of this riesling</i>			
Trinity Hill Pinot Gris 2016	9.2	13.5	47
<i>Hawke's Bay — flavours and aromas of nashi pear and spice</i>			
Bilancia Pinot Gris 2016	9.8	14.5	49
<i>Hawke's Bay — beautiful floral aromatics and a rich, luscious palate</i>			
Trinity Hill Rosé 2016	9.2	13.5	47
<i>Hawke's Bay — red currant and summer fruits gently compliment the natural zingy freshness</i>			

SOMETHING SPECIAL

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

EMPORIUM

EATERY & BAR

NIBBLES

Marinated olives 9 <i>Italian black & green</i>	Maple almonds 9 <i>Roasted with smoked paprika</i>	Prawn toast 13 <i>Fried with ginger & sesame</i>
Fresh ciabatta 9 <i>Manuka smoked butter, olive oil</i>	Fries 8 <i>Beer battered, aioli</i>	Pizza bread 11 <i>Confit garlic, rosemary, parmesan</i>

SMALL PLATES

Smoked ham hock soup 16 <i>Tomato & barley, garlic crusty bread</i>	Chicken & lemongrass laksa 18 <i>Asian greens, noodles</i>	Caramelised goat cheese tart 16 <i>Beet & fennel seed relish, white balsamic</i>
Beef rendang 17 <i>Fried curry leaves, steamed rice, crispy shallots</i>	Fresh mushroom ravioli 18 <i>Duck master stock, whipped kumara</i>	Manuka smoked salmon 18 <i>Modern nicoise salad, soft fried egg</i>

LARGER PLATES

Organic chicken breast 33 <i>"Bostock" free range, red curry, kaffir lime rice, bok choy, crackling</i>	Grilled beef fillet 35 <i>Brisket & mushroom pastie, béarnaise, smoked tomato</i>	Fresh Bay fish 33 <i>Corn polenta, prawn butter ravioli, cherry tomato salsa</i>
Roast pumpkin risotto cake 26 <i>Fresh mozzarella, vanilla parsnip, honeyed carrots</i>	"12 hour" braised lamb 34 <i>Smoked potato, peas, roast garlic & horseradish butter</i>	Fresh fish & chips 27 <i>Local fresh fish, beer battered, tartare, fries, salad</i>

SALADS & SIDES

Thai beef noodle salad 24 <i>Chilli, lime dressing, crunchy peanuts, dried shrimp</i>	Bok choy 9 <i>With sesame & soy</i>	Cauliflower mac 'n' cheese 8 <i>Grilled with panko crumb</i>
Coconut chicken salad 24 <i>Cucumber, pickled ginger, candied peanuts</i>	Duck fat potatoes 9 <i>Rocket, smoked paprika aioli</i>	Seasonal green salad 9 <i>Honey & rosemary dressing</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>
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DESSERTS

15 EACH

Coffee brulee <i>Vanilla & hazelnut cookies, brandy snap, cream</i>	Honey & buttermilk panacotta <i>Bay strawberries, vanilla meringue</i>	Sticky date pudding <i>Macadamia ice cream, caramel sauce, praline</i>
Lemon cheesecake <i>Ginger nut crunch, tequila & lime syrup</i>		Gourmet ice cream selection <i>A selection of interesting ice cream flavours</i>

CHEESE

SINGLE 17, DOUBLE 25, TRIPLE 32

Origin Earth Sleeping Giant <i>Hawke's Bay — sheep's milk hard cheese</i>	Whitestone Windsor Blue <i>Otago — creamy blue with buttery texture</i>	Hohepa Cumin Cheese <i>Hawke's Bay — gouda style with cumin seeds, herbs & garlic</i>
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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
Roaring Meg Pinot Noir 2016	12.5	18.5	57
<i>Central Otago — densely perfumed, black raspberry and cherry along with a hint of complex dried herb</i>			
Martinborough Vineyard Te Tera Pinot Noir 2014	14	20.5	67
<i>Martinborough — soft, rich fruit flavours with a hint of spice</i>			
Mt Difficulty Pinot Noir 2015	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>			
Morton Estate Syrah 2016	9.8	14.5	49
<i>Hawke's Bay — plums and white pepper on the nose and in the palate</i>			
Esk Valley Syrah 2015	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>			
Trinity Hill Gimblett Gravels Syrah 2014	14.5	20.5	69
<i>Hawke's Bay — powerful and balanced ripe tannins</i>			
Trinity Hill Merlot 2015	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>			
Alluviale Merlot/Cabernet Sauvignon 2015	12.5	18.5	57
<i>Hawke's Bay — broad and rich dark fruit flavours with a finely structured front palate</i>			
Trinity Hill The Gimblett 2014	14.5	20.5	69
<i>Hawke's Bay — traditionally made from a blend of grape varieties, complex, dense and full of colour</i>			
Mills Reef Elspeth Merlot 2000	18.5	27.5	85
<i>Hawke's Bay — from a great vintage, this wine is showing great structure with balanced aged characters, aged Gimblett Gravels wine at its best</i>			

COCKTAILS

Cherry & Thyme Champagne Cocktail 14 <i>Maraschino cherries & syrup stirred with aromatic bitters, brown sugar cubes & thyme, topped with Daniel le Brun methode traditionnelle</i>
Old Cuban 16 <i>Fresh mint, limes and Bacardi 8 year old rum muddled, strained and topped with Daniel le Brun methode traditionnelle</i>
The Bellini 15 <i>Peach nectar stirred with peach liqueur topped with Daniel le Brun methode traditionnelle</i>
Blueberry Mojito 15 <i>Bacardi Superior rum, fresh lime juice, muddled with mint & blueberries, topped with soda water</i>
Rosemary & Grapefruit Mule 15 <i>Smirnoff Red vodka, shaken with grapefruit juice & fresh lime juice with rosemary syrup, topped with Mac's ginger beer</i>
Cucumber Collins 15 <i>Tanqueray gin shaken with caster sugar, lemon juice & muddled cucumber, topped with soda water</i>
Elderflower Cooler 15 <i>Bombay Sapphire gin with cucumber and St. Germain elderflower liqueur, topped with Fever Tree tonic water</i>
Classic Dry Martini 17 <i>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</i>
Raspberry Cosmopolitan 15 <i>Smirnoff Raspberry vodka, Cointreau, Crème de Framboise, lime juice, orange bitters & cranberry juice</i>
Indochine Mexican 16 <i>Jose Cuervo Reposado Tradicional tequila, lemon grass liqueur, passionfruit pulp & a dash of lemon juice</i>