
COCKTAILS

GIN EXPLORER

The Basil Smash 15

Bulldog gin, basil, Lemon juice, sugar syrup

Smoked Red Snapper 17

Gin Mare, Stone's green ginger wine, Worcestershire, lemon juice, tabasco, celery bitters, salt, pepper, house smoked tomato juice

Classic Gin Martini 17

Tanqueray 10, Noilly pratt vermouth with a twist of lemon or olives. Just let the staff know if you prefer it another way

Beet in Thyme 16

Bombay Sapphire gin, beetroot and thyme sugar syrup, lime juice, egg white

Paris is Burning 16

Light house NZ gin, mescal, St-Germain elderflower liqueur, pineapple juice, lemon juice and sugar syrup

Afternoon Fizz 16

The Botanist gin, Cointreau, lemon juice, apricot, topped with Daniel Le Brun methode traditionnelle

Singapore Sling 16

Bombay Sapphire gin, pineapple juice, Cherry Heering, Benedictine, topped with ginger ale

Napier Port 16

Lighthouse gin, Croft fine tawny port, lime juice, cinnamon syrup, Crème de Cassis

Jasmine's Bramble 16

Jasmine pearl tea infused Bombay Sapphire gin, Chambord, blueberries

Celery Sour 15

Bulldog gin, lemon juice, pineapple juice, sugar syrup, celery bitter, egg white

Barrel Aged Negroni 16

Tanqueray gin, Campari, Martini Rosso, aged in our own American white oak barrel

COCKTAILS

LOUNGE CLASSICS

Espresso Martini 15

42 Below Manuka Honey vodka & Kahlua shaken vigorously with a shot of Hawthorne espresso blend coffee & a spoon of sugar

Luxury Margarita 18

Jose Cuervo Platino Reserva de la Familia tequila, Cointreau, fresh lime juice, flaky sea salt

Mezcal Mule 16

Mezcal, cucumber, lime juice, passion fruit, ginger beer

8 Year Old Mojito 17

Fresh mint leaves muddled with limes and brown sugar with a large measure of Bacardi 8 year old rum

Sazerac 16

Bulleit bourbon, Absinthe, angostura bitter, orange bitter, sugar cube

St. Germain Spritz 15

St Germain elderflower liqueur, Daniel Le Brun methode traditionnelle, soda

TIPSY TEA

SPIRITED TEA – SERVED IN A POT FOR ONE

Tea Leaf You Wanting More (served chilled) 19

Bombay Sapphire gin, Matcha green tea, fresh lemon juice, sugar syrup, soda

To Pour Around Four (served hot) 19

Ketel One vodka, Cointreau, cranberry juice, fresh lime juice, sugar syrup, Gran's berry garden tea

C.A.L.M Down (served chilled) 19

Tanqueray gin, St. Germain elderflower liqueur, cucumber, mint, lime wedge, chamomile tea

Woburn Abbey (served warm) 19

Grand Marnier, Disaronno Amaretto, Darjeeling tea

Ladies That Lapsang (served chilled) 19

Plum jam infused Campari, grapefruit bitters infused with lapsang souchong, sugar cube, champagne

Twain's Elixir (served hot) 15

8 year old Bacardi rum, house spiced coffee, raw sugar, cream

SMALL BITES

Marinated olives 9

Italian black & green

Fresh ciabatta 9

Manuka smoked butter, olive oil

Maple almonds 9

Roasted with smoked paprika

Salt & pepper calamari 9

Wasabi aioli

Fries 8

Beer battered, aioli

Prawn cocktail 15

Avocado and chive

Crispy polenta chips 11

Truffle aioli

Beef brisket & mushroom pastie 17

Horseradish mash potato, relish

Beetroot & Mascarpone tart 16

Crumbled goat cheese, pickled fennel

Fried squid salad 18

Chili & lime dressing, Asian green

DESSERTS 16 EACH

Date & macadamia

Sticky date pudding / Macadamia ice cream / Caramel sauce

Belgium chocolate

Chocolate rosemary mouse / chocolate crumble / Red wine sorbet

Lemon & lavender

Lavender semifreddo / Lemon curd / Cherry compote

Vanilla & rosewater

Buttermilk / Rosewater & vanilla panacotta / Strawberries & meringue

CHEESE SINGLE 18, DOUBLE 25, TRIPLE 32

Grinning gecko brie

Whangarei — Multiple winning gold brie

Whitestone Windsor blue

Otago — Creamy blue with buttery texture

The candy goddess

Kaikoura — Semi hard goat cheese, washed in sauvignon blanc syrup

WINE

BUBBLY

		GLASS	BTL
Nicolas Feuillatte Brut Reserve	Chouilly, France	17.5	115
Lanson Brut Rose	Reims, France	17.5	115
Veuve Cliquot Yellow Label	Reims, France		165
Gosset Grande Reserve Brut	Ay, France		181
Nicolas Feuillatte Brut Rose	Chouilly, France		155
Billecart Salmon Rose Champagne	Ay, France		195
2005 Nicolas Feuillatte Cuvee Speciale	Chouilly, France		145
Daniel Le Brun Blanc de Blanc 2011	Marlborough		75

We also hold a library stock of vintage champagne, available on request.

WINE

WHITE

		150ml	225ml	BTL
2016 Dog Point Sauvignon Blanc	Marlborough	12.5	18.7	58
2014 Te Mata Cape Crest Sauvignon Blanc	Hawke's Bay	12	18	63
2016 Tony Bish Fat'n Sassy Chardonnay	Hawke's Bay	12	17	52
2015 Hopes Grove Chardonnay	Hawke's Bay			55
2015 Clearview Estate Reserve Chardonnay	Hawke's Bay			68
2016 Trinity Hill Gimblett Gravels Chardonnay	Hawke's Bay	14	18.9	67
2013 Sacred Hill Riflemans Chardonnay	Hawke's Bay			95
2010 Villa Maria Library Release Chardonnay	Hawke's Bay			120
2016 Mt Difficulty Target Gully Riesling	Central Otago	11.5	17.5	57
2016 Te Whare Ra Dry Riesling	Marlborough	9.8	14.5	49
2016 Trinity Hill Pinot Gris	Hawke's Bay	9.2	13.5	47
2016 Bilancia Pinot Gris	Hawke's Bay	9.8	14.5	49
2016 Prophet's Rock Pinot Gris	Central Otago			63
2014 Decibel Viognier	Hawke's Bay			54
2014 Millton Chenin Blanc	Gisborne			64
2013 Escarpment Pinot Blanc	Martinborough			54

ROSÉ

		150ml	225ml	BTL
2016 Trinity Hill Rosé	Hawke's Bay	9.2	13.5	47
2017 Clearview Estate Blush	Hawke's Bay			42

WINE

RED

		150ml	225ml	BTL
2015 Trinity Hill Tempranillo	Hawke's Bay			65
2014 Villa Maria Cellar Selection Grenache	Hawke's Bay			60
2016 Roaring Meg Pinot Noir	Central Otago	12.5	18.5	57
2015 Martinborough Vineyard Te Tera Pinot Noir	Martinborough	14	20.5	67
2014 Neudorf Tom's Block Pinot Noir	Nelson			66
2016 Mt Difficulty Pinot Noir	Central Otago	18.5	27.5	85
2013 Prophet's Rock Pinot Noir	Central Otago			89
2013 Pegasus Bay Pinot Noir	Waipara			95
2013 Martinborough Vineyard Pinot Noir	Martinborough			112
2016 Morton Estate White Label Syrah	Hawke's Bay	9.8	14.5	49
2014 Vidal Reserve Syrah	Hawke's Bay			54
2016 Trinity Hill Gimblett Gravels Syrah	Hawke's Bay	14.5	20.5	69
2014 Elephant Hill Syrah	Hawke's Bay			60
2016 Bilancia Syrah	Hawke's Bay			62
2010 Trinity Hill Homage Syrah	Hawke's Bay			178
2016 Trinity Hill Merlot	Hawke's Bay	9.8	14.5	49
2016 Esk Valley Merlot/Cabernet Sauvignon	Hawke's Bay			46
2015 Craggy Range Te Kahu	Hawke's Bay			54
2014 Trinity Hill The Gimblett	Hawke's Bay	14.5	20.5	69
2014 Vidal Legacy Cabernet Sauvignon	Hawke's Bay			98
2014 Te Mata Estate Coleraine	Hawke's Bay			157
2010 Newton Forest Cornerstone Merlot/Cabernet Sauvignon	Hawke's Bay			90

BEER & CIDER

TAP

Steinlager Pure 10

Emerson's pilsner 10.5

Little Creatures Pale Ale 11

Stella Artois 12.5

Mac's gold 9

Emerson's Brewers reserve 12

Panhead Pilsner 11

Mac's Mid Vicious 8.5

Mac's Interstate APA 11.5

Emerson's Birddog IPA 12

Mac's cider 9.5

BOTTLE

Steinlager classic 9

Emrson's 300ml(core range) 12.5

Emerson's(seasonal range) from 14

Beck's Germany 9

Leffe Radieuse Belgium 12.5

Mac's great White 9

Corona 9

Thomas & rose Cider 500ml (range) 11

Steinlager MID 8

Leffe Blonde belgium 10.5

Mac's three wolves pale ale 8.5

Mas birthday suit double IPA 10.5

Negra modelo 10

Little Creatures IPA 10.5

Budweiser 9

SIMPLY SOBER

Mac's Ginger Beer 5.5

Mac's Feijoa, Pear & Elderflower Soda 5.5

Mac's Mandarin Lime & bitter 5.5

Fever-tree Tonic Water (range) 4.5

Nakd Mineral Water 300 ml 5.5, 750 ml 9.5

Soft Drinks 4.5

FRESH JUICE

Orange, Cranberry, Pineapple, Grapefruit, Feijoa, Tomato, Apple 5.5

COCKTAILS

Matcha Ipanema 9

Lime wedges, raw sugar, passionfruit pulp, Matcha tea, ginger beer

The Gin Free & Tonic 7

Juniper shrub, lemon juice, Fever Tree tonic

Home Made Lemonade 6

Lemon juice, sugar syrup, soda water

Ginger Ninja 9

Fresh mint, apple juice and lime juice, mixed with vanilla infused sugar, finished with ginger beer

WHEN YOU RETIRE

PORTS & SHERRIES

		<i>GLASS</i>	<i>BTL</i>
Croft Fine Tawny Port	Portugal	10.2	
Trinity Hill Touriga Nacional Port	Hawke's Bay	12.8	
Graham's 10 year old Tawny Port	Portugal	16.5	
Lustau Puerto Fino Sherry	Spain	10	
Lustau Dry Oloroso Don Nuño Sherry	Spain	10	
Lustau Pedro Ximénez San Emilio Sherry	Spain	13	
Lustau Manzanilla	Spain	10	
Wooing Tree Tickled pink	Central Otago	10.5	55

COGNAC & ARMAGNAC

Hennessy Cognac VS	France	10.5	
Hennessy Cognac VSOP	France	14	
Hennessy Cognac XO	France	22	
Delord Bas Armagnac XO	France	13	
Massenez Calvados	calvados	15	

WHEN YOU RETIRE

WHISKYS

Johnnie Walker Double Black	Scotland	11
Johnnie Walker Gold Reserve	Scotland	15.5
Johnnie Walker Platinum	Scotland	19.5
Johnnie Walker Blue Label	Scotland	29.5
Glenfiddich 15 year	Speyside	15.5
Glenfiddich 18 year	Speyside	22
The Balvenie 12 year Doublewood	Speyside	15.5
Glenmorangie Nectar D'Or	Highlands	15
Oban 14 year	West Highland	18.5
Talisker 10 year	Skye	14
Highland Park 18 year	Orkney	25
Ardbeg Uigeadail	Islay	17
Auchentoshan 12 year	Lowland	10.5
Bushmills	Ireland	8.5

TEA

BLACK TEA

Assam Organic Breakfast

Certified organic tea from the Banaspaty tea gardens in Assam, northern India. The beauty of this tea lies in its taste. The flavour is well balanced and lively. **STRENGTH: Medium to strong**

Darjeeling Flowery Tipped Orange Pekoe

Blended from various high grown teas to produce an excellent quality everyday Darjeeling of consistent standard. Best without milk. **STRENGTH: Weak**

Masonic Earl Grey Darjeeling Imperial

Unlike other Earl Grey teas, this blend uses Darjeeling as the base tea with a strong and pure bergamot oil to flavour. **STRENGTH: Strong flavour on weak to medium tea**

Ceylon Flowery Broken Orange Pekoe Organic Black Tea

A well twisted full leaf tea with a mild body, the Greenfield tea garden is situated at an altitude of 1,500 — 2,000 metres above sea level in the district of Haputale. Can be enjoyed with or without milk.

STRENGTH: Weak to medium

Formosa Lapsang Souchong

If you're addicted to the smokey flavours of Lapsang Souchong, this tea will tick all the boxes, with less of the earthy flavours and more smoke than standard Lapsang. **STRENGTH: Weak to medium**

GREEN TEA

China Jasmine with Blossoms

Jasmine flowers are picked when they begin to bloom and are layered over tea leaves overnight, delivering a golden cup with a unique jasmine green tea flavour. **STRENGTH: Medium**

Jade Green Sencha

This Japanese style sencha offers a light cup and big leaf with well-balanced flavour. The taste is perfect for everyday green tea drinking, intensive and tangy but not overbearing. **STRENGTH: Medium**

TEA

OOLONG TEA

Taiwanese Formosa Oolong

*This Oolong from Taiwan presents a classical cup with slightly earthy and sweet flavours and lovely light amber colour. **STRENGTH: Weak to medium***

WHITE TEA

Premium China Snowbuds

*Only white tea buds that are closed or barely opened are used in this very large leaf specialty tea. The taste is dry and sweet. **STRENGTH: Delicate to light***

HERBAL & FRUIT TEA

Garden Mint

Nothing but pure spearmint leaves. It's the base for Moroccan Mint tea and can be added to almost any other tea if you like a spearminty taste.

Pure Organic Egyptian Chamomile

Pure Egyptian chamomile is reputed to be the best available and tastes much smoother than flowers from other sources.

Ginger Lemon Kiss

One of the most sought after flavour combinations — ginger and lemon. The ginger isn't too strong and there's a touch of sweetness.

Grans Berry Garden

Picture the harvest of berry fruits from an old English garden and you've got Grans Garden. A light and slightly sweet berry fruit tea.

Otago Summer Fruits

The stone fruits of Otago make a light, sweet and delicate fruit infusion. Pretty rose buds and chunks of fruit make this almost too pretty to brew.

AFTERNOON TEA

AFTERNOON TEA 45 PER PERSON

TIPSY AFTERNOON TEA 57 PER PERSON

Traditional afternoon tea with your choice of alcoholic tea

CHAMPAGNE AFTERNOON TEA 61 PER PERSON

Enjoy a glass of Nicolas Feuillatte champagne on arrival

Lemon & Ginger Scone

With blueberry compote & cream

Finger Sandwiches

*Smoked salmon, cucumber herb crème
Champagne ham, lettuce & horseradish
Creamed egg, soft herb mayonnaise*

Prawn Cocktail

With Avocado & chive

Beetroot & Marscarpone Tart

Crumbled goat cheese & pickled fennel

Coconut Chicken on a Croute

With pickled cucumber

Macarons

A selection of flavours

Baked Caramel Slice

Sweet morsel with chocolate

Petite Desserts

Chef's taste for today

Raspberry Melting Moments

Classic shortbread with raspberry icing
