



EMPORIUM

THE LOUNGE

NIBBLES

Marinated olives 9
Italian black & green

Prawn toast 13
Fried with ginger & sesame

Fresh ciabatta 9
Cumin smoked butter & olive oil

Fries 9
Beer battered, aioli

SMALL PLATES AND MAINS

Salt & pepper calamari 15
Fried squid with aioli

Moroccan lamb tagine 25
Cous cous, Greek yoghurt, sumac

BBQ pork & prawn salad 26
With rice noodles and greens

Fried polenta 16
Cauliflower puree, smoked tomato salsa, parmesan

Beef rendang 18
Fried curry leaves, steamed rice, crispy shallots

Cauliflower risotto 21
Smoked field mushrooms, marinated feta

Beetroot & mascarpone tart 17
Crumbled goat cheese, pickled fennel

Chicken & lemongrass laksa 17
Asian greens, noodles

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

Caesar salad 24
Bacon, parmesan, croutons & soft boiled egg

Organic chicken 29
"Bostok" free range, red curry, kaffir lime rice, crackling

SIDES

Cauliflower mac & cheese 8
Grilled with panko crumb

Seasonal green salad 9
Honey & rosemary dressing

Duck fat potatoes 9
Rocket, smoked paprika aioli

DESSERTS

16 EACH

Belgium chocolate
Chocolate & rosemary mousse, white chocolate crumble & red wine sorbet

Date and macadamia
Sticky date pudding, Macadamia ice cream & caramel sauce

Vanilla & rosewater
Buttermilk, rosewater & vanilla panacotta, strawberries & meringue

CHEESE

SINGLE 18, DOUBLE 25, TRIPLE 32

Grinning Gecko Brie
Whangarei - Multiple gold winning brie

The Candy Goddess
Kaikoura - Semi hard goat cheese, washed in sauvignon blanc syrup

Whitestone Windsor blue
Otago - Creamy blue with buttery texture

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	150ml	225ml	Btl		
BUBBLY				COCKTAILS	
Nicolas Feuillatte Brut Reserve NV	17.5		115	The Basil Smash	17
Lanson Brut Rose	17.5		115	<i>Bulldog gin, basil, lemon juice, sugar syrup</i>	
Veuve Cliquot Yellow Label			165	Paris is Burning	18
Gosset Grande Reserve Brut			181	<i>Lighthouse NZ gin, mescal, St Germain elderflower liqueur, pineapple juice, lemon juice and sugar syrup</i>	
Nicolas Feuillatte Brut Rose			155	Singapore Sling	18
Billecart Salmon Rose Champagne			195	<i>Bombay Sapphire gin, pineapple juice, Cherry Heering, Benedictine, topped with ginger ale</i>	
2005 Nicolas Feuillatte Cuvee Speciale			145	Napier Port	18
Daniel Le Brun Blanc de Blanc 2011			75	<i>Lighthouse gin, Croft fine tawny port, lime juice, cinnamon syrup, Crème de Cassis</i>	
WHITE				Espresso Martini	
Trinity Hill Chardonnay 2015	9.8	14.5	49	<i>42 Below Manuka Honey vodka & Kahlua shaken vigorously with a shot of Hawthorne espresso blend coffee & a spoon of sugar</i>	17
Trinity Hill Gimblett Gravels Chardonnay 2016	14	18.9	67	Mezcal Mule	18
Fat n Sassy Chardonnay 2016	14.5	20.5	66	<i>Mezcal, cucumber, lime juice, passionfruit, ginger beer</i>	
Morton Estate Sauvignon Blanc 2016	9.2	13.5	47	8 Year Old Mojito	18
Te Mata Cape Crest Sauvignon Blanc 2014	12.5	18.7	60	<i>Fresh mint leaves muddled with limes and brown sugar with a large measure of Bacardi 8 year old rum</i>	
Dog Point Sauvignon Blanc 2016	12.5	18.7	60	St. Germain Spritz	17
Te Whare Ra Dry Riesling 2016	9.8	14.5	49	<i>St Germain elderflower liqueur, Daniel Le Brun methode traditionnelle, soda</i>	
Mt Difficulty Target Gully Riesling 2016	11.5	17.5	57	TAP BEER	
Trinity Hill Pinot Gris 2016	9.2	13.5	44	Steinlager Pure	10
Bilancia Pinot Gris 2016	9.8	14.5	49	Stella Artois	12.5
Trinity Hill Rose 2016	9.2	13.5	47	Emersons Pilsner	10.5
RED				Macs Gold	9
Roaring Meg Pinot Noir 2016	12.5	18.5	57		
Martinborough Vineyard Te Tera Pinot Noir 2014	14	20.5	67		
Mt Difficulty Pinot Noir 2015	18.5	27.5	85		
Morton Estate Syrah 2016	9.8	14.5	49		
Esk Valley Syrah 2016	13	19.5	58		
Trinity Hill Gimblett Gravels Syrah 2016	14.5	20.5	69		
Trinity Hill Merlot 2016	9.8	14.5	49		
Alluviale Merlot / Cabernet Sauvignon 2015	12.5	18.5	57		
Trinity Hill The Gimblett 2014	14.5	20.5	69		