



## HOUSE COCKTAILS

- 42nd Street 18**  
42 Below Passionfruit vodka , passionfruit syrup, apple juice, vanilla sugar, Morton Estate Brut
- 2K Mule 18**  
Kiwi fruit infused 42 Below vodka, lime juice, home made kaffir lime syrup, ginger beer
- Temptress 19**  
42 Below Pure vodka, lime juice, lychee liqueur, lychee juice, homemade lemongrass & ginger syrup, ginger beer
- Passion Pusher 17**  
Vanilla infused 42 Below vodka, muddled lemons, passionfruit pulp
- Crow Bar 19**  
Tanqueray gin, cucumber, lemon juice, St Germain Elderflower liqueur, foamee
- Blueberry Fizz 19**  
Bombay Sapphire gin, lemon juice, sugar syrup, blueberry puree, foamee, soda water
- Pop Colada 20**  
Sweet popcorn infused Bacardi rum, orgeat syrup, pineapple juice, coconut cream, almond milk
- Aloha 17**  
Bacardi Superior rum, lime juice, passionfruit pulp, grenadine, Peychaud's bitters
- Honey Flip 20**  
Wild Turkey American Honey, honey & ginger syrup, cream, nutmeg, Manuka, foamee
- Whisky Ti 20**  
Johnnie Walker Black Label, Cointreau, homemade kaffir lime syrup, lime juice, pineapple juice, chocolate bitters
- Pink Mexico 19**  
Manuka smoked Jose Cuervo Tradicional Reposado, Campari, homemade thyme & rosemary syrup, pink grapefruit juice, lime juice
- Coco Berry Margarita 19**  
1800 Coconut tequila, raspberrry liqueur, raspberrry puree, lime juice
- Rumary & Smoke 20**  
Appleton Estate 12yo rum, Lustau Fino, Pedro Ximenez San Emilio, Angostura bitters, rosemary syrup
- Remember the Maine Thyme 20**  
Wild Turkey Rye, sweet vermouth, thyme infused Cherry Heering, Absinthe

## HOUSE MOCKTAILS

- Ginger Ninja 10**  
Apple juice, lime juice, mint, vanilla sugar, ginger beer
- Emporium Grapefruit 12**  
Grapefruit juice, thyme & rosemary syrup, lemon juice, soda
- Free Boozy 13**  
Chilled black tea, hibiscus syrup, lemon juice, lemonade

## DESSERT WINES

	60ml	Bottle
<b>The Ned Noble Sauvignon Blanc</b> Marlborough	10	60
<b>Elephant Hill ‘Rania’, 2011</b> Hawke’s Bay	15	90
<b>Te Whare Ra Noble Riesling</b> Marlborough	23	138

# EMPORIUM

EATERY & BAR

## DINNER MENU

from 5pm

- House Baked Wholemeal Sourdough 4 each**  
Smoky horseradish butter

**House Marinated Olives 9**  
Queen Green, Kalamata & Arbequina

**Cauliflower Steak 18**  
Pickle & puree, blue cheese, walnut granola, rocket

**Duck Liver Parfait 19**  
Piquant plum, croutes

**Slow Cooked Lamb Rump 41**  
Moroccan lamb pie, carrot, spiced almonds

**Fish ‘n Chips 29**  
Beer battered fish, shoestrings, sauce gribiche, petite salad

**Shoestrings 8**  
Aioli

**Roast Carrots 9**  
Harissa, feta, hazelnut

**Burnt Orange Bavarois 16**  
Orange curd, roast parsnip cream, cardamon ice cream, Walnut & raisin crisp

**Chocolate Smore Cheesecake 17**  
Raspberry, vanilla, fresh berries
- Oysters 4.5 each**  
Shucked to order, shallot & black pepper vinaigrette

**Pan Fried Halloumi 18**  
Warm beetroot salad, pomegranate, cress

**Market Fish Tartare 22**  
Cucumber & shallot ‘marmalade’, oyster cream, radish, puffed rice

**Pulled Brisket ‘Croquette’ 21**  
Shitake, chilli, lime, peanut, sprouts

**Aged Angus 300g Porterhouse 39**  
Potato gratin, truffled mushroom butter, mustard, watercress

**Porcini Spaetzle 31**  
Pickled mushrooms, kale, hazelnuts, fava beans, smoked provolone

**Market Fish 37**  
Skin on, saffron skordalia, fennel, peas

**Asparagus 9**  
Gentleman’s relish, crumb

**Mixed Leaf Salad 9**  
Herbs, vinaigrette

**Rhubarb & Pistachio Frangipane Tart 16**  
Orange blossom ice cream, pistachio crumb

**Ice Cream & Sorbets 12**  
Please ask for today’s selection

**New Zealand Cheeses 17/32/42**  
Served with fig compote & water crackers 1, 2 or 3 cheeses

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

### Champagne Special

Lanson Brut - 60 / Bottle  
2 for 1 Glasses - 20

## SHOWCASE WINES

- Vandal, Gonzo Combat Rouge, PN/V, 2020**  
Marlborough  
90ml 8      150ml 15      225ml 22      Bottle 70
- Ultimate Provence, Rosé, 2018**  
France  
90ml 10      150ml 17      225ml 26      Bottle 80
- Bostock Vicki’s Vineyard, Chardonnay, 2018**  
Hawke’s Bay  
90ml 12      150ml 20      225ml 30      Bottle 95
- Elephant Hill, SALOME Chardonnay, 2017**  
Hawke’s Bay  
90ml 21      150ml 35      225ml 48      Bottle 170
- Te Mata Estate, ‘Cape Crest’ Sauvignon Blanc, 2019**  
Hawke’s Bay  
90ml 8      150ml 15      225ml 22      Bottle 70
- The Bone Line, Iridium CF/CS/Merlot, 2016**  
Waipara  
90ml 12      150ml 20      225ml 30      Bottle 95
- Te Mata Estate, ‘Bullnose’ Syrah, 2018**  
Hawke’s Bay  
90ml 21      150ml 35      225ml 48      Bottle 170
- Monowai Estate, ‘Upper Reaches’ Pinot Noir, 2015**  
Hawke’s Bay  
90ml 8      150ml 15      225ml 22      Bottle 70

## TEA & COFFEE

- Black Coffee 3**  
Espresso, Long Black, Americano
- White Coffee Small 4 Large 4.5**  
Flat White, Cappuccino, Latte, Mochaccino, Chai Latte
- Syrup Shot add 0.5**  
Caramel, Vanilla, Hazelnut, Chai
- Milk Alternatives add 0.5**  
Soy, Almond, Coconut
- Black Tea 4.5**  
English Breakfast, Earl Grey, Darjeeling
- Herbal Tea 4.5**  
Sencha, Tokyo Lime, Peppermint, Lemon Sorbet, Summer Fruits, Kawakawa Fire, Hibiscus, China Snowbuds, Chai, Berrylicious

