

WINTER

WINTER COCKTAILS

Warming Winter Cooler		16
Vodka, fresh lemon & honey syrup topped with ginger beer and raspberry compote		
Winter Spice		17
Sailor Jerry spiced rum, six barrel cinnamon, pimento & blackcurrant syrup, pol clement blanc de blanc sparkling wine		
Kapow GnT & Tea		13
Libertine kapow tea infused gin with chilli, kawakawa & ginger, plum wine syrup & tonic		

WARMING REDS

GLS

BTL

Ermita de San Lorenzo 'Gran Reserva' Garnacha/ Cab, Campo de Borja ESP	10	50
Craggy Range Te Kahu Merlot/Cabernet, Hawkes Bay	15	75
Theory & Practice Syrah, Hawkes Bay	12	60
Columbia Crest Syrah, Washington, US	13	65







WARMED SAKE

Otokoyama 'Mountain Man'	16	24
Clean, crisp & dry		
Ozeki 'Grand Sumo Wrestler'	8	12
Fresh with a dry aftertaste		



COCKTAILS

FROZEN

Frozebud		17
Vanilla vodka, passionfruit, lemon, pineapple & cranberry juices		
Warming Winter Cooler		16
Vodka, fresh lemon & honey syrup topped with ginger beer and raspberry compote		
Winter Spice		17
Spiced rum, six barrel cinnamon, pimento & blackcurrant syrup, pol clement blanc de blanc sparkling wine		
Mai Tai Girl		17
Passionfruit infused rum, pomegranate, pineapple, orange & lime		
Stone-fence negroni.		18
Blackberry infused whisky, cider, sweet vermouth & campari		
Hazelnut Sour		17
Hazelnut liqueur, lemon juice & a cinnamon sugar rim		
TNT Whisky Sour		18
Bourbon, tamarind & smoky tea infused honey, lemon juice		
Sugar Plum Margarita		18
Tequila, lime juice, Cointreau & black doris plum		
Rosebud		17
Vanilla vodka, passionfruit, lemon, pineapple & cranberry juices		

DRINK SPECIALS
WEDNESDAY & SATURDAY

 +  = 

COCKTAILS

Mango Daiquiri		16
Spiced white rum, mango, coconut water & fresh lime		
Pomegranate Cosmopolitan		17
Vodka, pomegranate, cranberry, fresh lime & orange zest		
Spiced Espresso Martini		19
Vanilla vodka, spiced ginger, Kahlua, cold brew coffee & demerara sugar		
Doctor Hu		16
Mango vodka, six barrel soda hibiscus syrup, lemon juice, lemonade & orange		
Fun Fun Foey		17
Vodka, passionfruit, bitters, fresh lime, mint & ginger beer		
Miss Mojito		17
White rum, strawberry sryup, mint, fresh lime & soda		
Kapow GnT & Tea		13
Libertine Kapow Tea infused Gin with chilli, kawakawa & ginger, plum wine syrup and tonic.		
Watermelon & Kaffir Lime Collins		16
Watermelon & kaffir lime infused pink gin, lemon juice, lemonade & lime		
long Island Peach Iced Tea*		24
Vodka, gin, rum, peach liqueur, spiced tea & peaches		
Zombie Apocalypse*		24
Blanco tequila, gold tequila, passionfruit & agave liqueur, pineapple juice & fresh lime		

*limited to three per person per evening

SKINNY COCKTAILS | DID YOU KNOW THAT ALL OUR COCKTAILS NOW CONTAIN LESS THAN 150 CALORIES

WINE

SPARKLING

Pol Clement blanc de blanc Crémant, Bordeaux, FR.	11	55
Cinzano Prosecco, Veneto, IT.	14	69
Palliser Estate 'The Griffin' Méthode, Martinborough		85
Billecart-Salmon, Brut Reserve, NV Champagne, FR.		110
Cattier 'Premier Cru' Champagne, FR		120
Bollinger Champagne, FR		155

WHITE

Wanaka Road Riesling, Central Otago	10	50
Bogle Chenin Blanc, California, US		60
Mount Pleasant Semillon, Hunter Valley, AU		69
Milton Riverpoint Viognier, Gisborne		74
Rene Muré Gewürztraminer, Alsace, FR		65
Ana Sauvignon Blanc, Awatere Valley	10	50
Maude Sauvignon Blanc, Marlborough	12	60
Greywacke Sauvignon Blanc, Marlborough	14	69
Corte Giara Pinot Grigio, Veneto, IT.	11	55
Decibel 'Giunta' Pinot Gris, Nelson	13	65
Hawkeshead Pinot Gris, Central Otago.		70
Theory & Practice Chardonnay, Hawkes Bay	12	60
Francis Ford Coppola Chardonnay, Sonoma, US	15	75
Mountford 'Laison' Chardonnay, Waipara.		89
Dry River Chardonnay, Martinborough		110

WINE

ROSÉ & GAMAY NOIR

Julicher Rosé, Martinborough	12	60
Te Mata Gamay Noir, Hawkes Bay		69

RED

Ermita de San Lorenzo 'Gran Reserva'		
Garnacha/ Cab, Campo de Borja ESP	10	50
Próximo Tempranillo, Rioja, ESP		55
Seresin Estate Pinot Noir, Marlborough	13	65
Schubert Estate Pinot Noir, Martinborough	15	75
Mount Edward Pinot Noir, Central Otago		99
Fromm 'Cuvée H' Pinot Noir, Marlborough		105
Rippon Pinot Noir, Wanaka, Central Otago		110
Château Barat Merlot/Cabernet, Bordeaux, FR	11	55
Craggy Range Te Kahu Merlot/Cabernet, Hawkes Bay	15	75
Château Cabannieux Cabernet /Merlot, Bordeaux, FR		76
Jim Barry 'Single Vineyard'		
Cabernet Sauvignon, Connawarra , SA, AU		89
Millton Crazy by Nature Malbec/Syrah, Gisborne		65
Guigal GSM, Côtes du Rhône Southern Rhone, FR	13	65
Theory & Practice Syrah, Hawkes Bay	12	60
Columbia Crest Syrah, Washington, US	13	65
Langmeil 'Valley Floor' Shiraz, Barossa, SA, AU		85

BEER & CIDER

ON TAP

285ML 425ML

Abandoned Brewery - Lager 4.2%	9	13
Abandoned Brewery - APA 5.4%	10	14
Epuni, Lower Hutt		

Ask about our Guest Tap

CRAFT

Garage Project BEER		10
Wellington – Pale Lager – 330ml Can – 4.6%		
ParrotDog Pandemonium		11
Wellington – Pilsner – 330ml Bottle – 4.8%		
Funk Estate Jungle Boogie		13
Mount Maunganui– Blood Orange Sour – 330ml – 5.3%		
Boniface Unit		14
Upper Hutt – Hazy IPA – 330ml Bottle – 6.0%		
Croucher Low Rider		9
Rotorua – Low Alcohol – 330ml bottle 2.5%		

ASIAN

Tiger		10
Singapore		
Asahi		10
Japan		
Singha		11
Thailand		

CIDER

Hallertau Granny Smith Apple Cider		12
Auckland		

SAKÉ

NEW ZEALAND

120ML 240ML

Zenkuro "white cloud" Nigori Junmai. 18 27
Served chilled
Made in Queenstown
Aged in manuka wood casks. Great with Spicy Food

Zenkuro "Drip Pressed"
Shizuku Shibori Junmai. 24 37
Served chilled
Made in Queenstown
Gravity fined, delicate and poised

JAPANESE

listed dry to sweet

120ML 240ML

Komatsu "Samurai" 10 15
Served chilled
Made the same way as during the Samurai period

Otokoyama 'Mountain Man' 16 24
Served warm
Clean, crisp & dry

Ozeki 'Grand Sumo Wrestler' 8 12
Served warm
Fresh with a dry aftertaste

Bishonen 'Beautiful Boy' 12 18
Served at room temperature
Masculine yet elegant

DRINK SPECIALS
WEDNESDAY & SATURDAY
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SPIRITS

GIN

Beefeater	10
Smooth & citrusy	
Bombay Sapphire	11
Fresh, juicy & subtly spicy	
Tanqueray 10	13
Floral, crisp & grapefruity	
Roku Japanese Gin	12
Sakura flower, sencha green tea, sansho pepper	
Jinzu	13
Yuzu, sake & cherry blossom	
Hendricks	13
Subtle rose petal & cucumber flavours	

VODKA

Wyborowa	10
Clean & pure	
42 Below Feijoa	11
Cult kiwi favourite	
TRU Organic Garden	12
Green, herbaceous & savoury	
The Reid	13
Single Malt Vodka from Cadrona distillery	

SPIRITS

RUM

- Havana Especial Rum 10
Full-bodied & aromatic
- Havana Club Anejo Blanco 3yr Rum 10
Light, fruity & slightly sweet
- Appleton VX Rum 12
Honey, caramel & brown sugar
- Sailor Jerry 12
Layered with sweet orange & spice

TEQUILA

- Espolon Blanco 10
Fresh & lively
- Herradura Reposado 15
Full flavoured & slightly peppery
- Patron Anejo 16
Rich, complex & soft

SHOCHU

Japanese Spirit

- Roosters Beak Barley 3yr. 11
Light cereal notes, subtle coffee notes.
Great neat or on ice with food
- Roosters Beak Barley 10yr. 16
Rich, intense, complex and smooth.
Great neat after dinner

WHISKY

SCOTCH

Bowmore 12yr 13
Coastal notes & gentle peat

Laphroaig 10yr 16
Perennial favourite with peat & iodine

Auchentoshan Three Wood 18
Rich, warm & hints of chocolate

Highland Park 18yr 25
Soft, subtly sweet & smokey

AMERICAN & IRISH

Makers Mark Bourbon 10
Rich & rounded

Jack Daniels Whiskey 10
Sweet & satisfying

Jameson Whiskey 10
Full flavoured classic

WHISKY

JAPANESE

Nikka Coffey Grain	12
Vibrant sweet vanilla & corn notes	
Hakushu Distillers Reserve	16
Delicate, refreshing, green fruit, mint, cucumber	
Yamazaki Distillers Reserve	17
Full of red fruit & subtle spice	
Nikka Taketsuru Pure Malt	18
Clove, cherry & sherry	
Hakushu 12yr	22
Autumnal fruit and foliage	
Hibiki Harmony	19
Rose, lychee, rosemary, candied orange peel, white chocolate	
Nikka Pure Malt Black	22
Vanilla, smoke, dark chocolate & toffee	
Akashi White Oak Blended Whisky	22
Cherries, honey & floral notes	

NON-ALCOHOLIC

TEA

English Breakfast	Earl Grey
Organic Green	Jasmine
Chamomile	Lemon Breeze
Red Star	Peppermint. 4
Chai. 5	
Spiced tea latte	

COFFEE & HOT CHOCOLATE

Served as you wish 4	
Decaf not available	
Hot Chocolate 5	
Served with marshmallows	





JUICE

Apple	Cranberry
Orange	Pineapple
Tomato 5







SODA

Cola	Diet Cola
Lemonade	Ginger Beer
Ginger Ale	
Tonic Water 5

ICE T & KOMBUCHA

Classic Peach Ice tea with seasonal fruit.		9
Fresh Lemon & matcha Ice tea pandan.		9
Chow Kombucha green tea, honey & stonefruit.		9
Daily Organics Kombucha 200ml		11

NON-ALCOHOLIC COCKTAILS

Rose Petal Passionfruit, lemon, pineapple & cranberry juices		9
Spritz. Alcohol free Campari, sparkling grape juice & soda with fresh orange		9
Berry beery Good Spiced blackcurrant syrup, sage & fresh lime topped with ginger beer		9
Pomegranate Fizz. Pomegranate syrup, mint, lime & sparkling water		9
Lonely Mule Gingerbeer, fresh lime & mint		9
Lucky Cat Cooler Cucumber, watermelon syrup & sparkling wate		9

ALL NON-ALCOHOLIC COCKTAILS
ARE **2 FOR 1** ON WEDNESDAY & SATURDAY

BAR SNACKS

- Popcorn Tofy  15
sweet & sour plum sauce
- Vegetable spring rolls  14
sweet chilli dipping sauce
- Tempura cauliflower  16
bang-bang vegan mayo
- Pumpkin & cashew fritters   15
saffron, sweet chilli sauce
- Blue cheese & peanut wontons  16
berry coulis
- Salt & pepper squid  16
wasabi mayo
- Crispy fried chicken  16
sweet chilli sauce

FREE DELIVERY THURSDAY!

\$15 LUNCH!

Broth, 2 dishes & Rice

TUESDAY – SUNDAY FROM 12NOON UNTIL 4PM

2 FOR 1 FOOD
ALL DAY, EVERY MONDAY

SIDES NOT INCLUDED