
SNACKS

from 3 pm - 9 pm

Edamame Beans, Garlic, Togarashi	8
Sea Salt Fries, Roast Garlic Aioli	9
Toasted Flavour Bread, House Made Dips	12
Fried Calamari, Baby Cress, Paprika Salt	(GF) 14

ENTREES

from 5 pm - 9 pm

Leek Risotto Cake, Pesto, Freshly Shaved Parmesan <i>Wine Match – TW Estate Gisborne Chardonnay 2015</i>	14
Pork Belly Sliders – Tay St Slaw, Pickled Ginger, Tom Yum, Steamed Buns <i>Beer Match – Funk Estate Rock Steady XPA</i>	15
Dumplings – Prawn, Ginger, Soy Chive Dipping Sauce <i>Wine Match – Nautilus Marlborough Sauvignon Blanc 2016</i>	16

MAINS

from 5 pm - 9 pm

Crunchy Quinoa Salad - Broccolini, Artichokes, Buckwheat, Buttermilk Dressing **(GF) 18**

Wine Match – Peregrine Rastasburn Central Otago Riesling 2014

Fish & Chips – Beer Battered Market Fish, Tay St Slaw, Fries, Roast Garlic Aioli **25**

Wine Match – Mills Reef Reserve Hawkes Bay Chardonnay 2016

Crispy Pork Belly, Roast Cabbage Wedge, Herb Apple Salad, Romesco Sauce **26**

Wine Match – Odyssey Reserve Illiad Gisborne Chardonnay 2016

Thai Green Curry - Waitoa Free Range Chicken, Straw Mushrooms, Baby Corn **(GF) 27**
Coriander, Coconut Cream, Shallots, Steamed Rice

Wine Match – Spy Valley Marlborough Gewurztraminer 2015

Lamb Rump, White Bean Skordalia, Green Vegetables, Gremolata, Red Wine Reduction **29**

Wine Match – Vasse Felix Western Australia Cabernet Sauvignon 2014

Pan Fried Market Fish, Crushed Peas, Confit Potatoes, Asparagus, Smoked Prawn Butter **32**

Wine Match – Amisfield Central Otago Pinot Gris 2016

SIDES

Sea Salt Fries, Roast Garlic Aioli **9**

Kitchen Salad, Herb Vinaigrette **9**

Wok Tossed Greens **12**

DESSERTS

from 5 pm - 9 pm

ALL

14

Pavlova, Kiwifruit, Lemon Curd, Berry Coulis
Wine Match – Lakes Hayes Noble Dessert Wine

Apple Crumble, Vanilla Ice Cream
Wine Match – Lakes Hayes Noble Dessert Wine

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream
Wine Match – Clearview Sea Red (Fortified)

Double Espresso Shot, Vanilla Ice Cream, Chocolate Dirt
Liqueur of your choice (Baileys, Kahlua, Frangelico, Cointreau, Sambuca)

Lakes Hayes Noble Dessert Wine	9
Clearview Sea Red (Fortified)	10
A selection of Liqueurs	9
Single Malt Whiskey	11
Taylor's 10-year-old Port	12

WINE

We have spent a lot of time selecting these wines, and all are 4 star or above rated. Time is too short to drink bad wine! Below follows a list of wines chosen by quality first, and then variety, region and price point with the aim of offering you a selection of wines by the glass that will satisfy any palate.

BY THE GLASS

	150ml	CARAFE	BOTTLE
Wooring Tree Pinot Rose 16	11	17	52
Spy Valley Marlborough Gewurztraminer 15	10	15	45
Peregrine Rastasburn Central Otago Riesling 14	11	17	52
Sanctuary Marlborough Sauvignon Blanc 16	9	13	39
Nautilus Marlborough Sauvignon Blanc 16	11	17	52
Dog Point Marlborough Sauvignon Blanc 16	12	18	59
Volcanic Hills Marlborough Pinot Gris 16	10	15	45
Saddleback Central Otago Pinot Gris 16	11	17	52
Amisfield Central Otago Pinot Gris 16	13	19	65
TW Estate Gisborne Chardonnay 16	10	15	45
Mills Reef Reserve Hawkes Bay Chardonnay 16	11	17	52
Odyssey Reserve Iliad Gisborne Chardonnay 16	13	19	65
Jim Barry The Lodge Clare Valley Shiraz 14	10	15	45
Vasse Felix Margaret River Cabernet Sauvignon 14	11	17	52
Cantico Crianza Rioja Tempranillo 11	11	17	52
Wooring Tree Beetlejuice Cromwell Pinot Noir 15	12	18	59
Amisfield's Lake Hayes Central Otago Noble 375ml	9		39

BY THE BOTTLE (Only)

Bollinger NV Champagne		140
Quartz Reef NV Methode Champenoise		57
Deutz Methode Champenoise	200ml	19
Villa Sandi Prosecco	200ml	15
Millton Gisborne Riverpoint Viognier 15		57
Te Mata Elston Hawkes Bay Chardonnay 15		75
Nanny Goat Central Otago Syrah 15		65
Langmeil Valley Floor Barossa Shiraz 14		75
Craggy Range Te Kahu Hawkes Bay Merlot Cabernet 13/14		60
Babich Irongate Cabernet Merlot 14		70
Peregrine Central Otago Pinot Noir 14		75

BEVERAGE

LIGHT BEER

Heineken Light 8

NEW ZEALAND CRAFT BEERS

Moa Original Lager 9
Panhead Port Rd Pilsner 10
Funk Estate Parleyer Pilsner 10
Garage Hapi Daze Pale Ale 10
Parrot Dog Bitter Bitch IPA 10
Funk Estate Rock Steady XPA 11
Panhead Black Top Stout 11
Epic Hop Zombie Imperial IPA 12

INTERNATIONAL BEERS

Asahi 8
Corona 8
Heineken 8
Peroni 8

CIDER

Apple Tree - Apple & Elderflower 12

SPIRITS – w Phoenix Mixers

Bombay Sapphire Gin 9
Absolut Vodka 9
42 Below Feijoa Vodka 9
Jim Beam 9
Bacardi/Mt Gay Rum 9
Jose Cuervo Tequila 9
Grants Whisky 9
Irish Whiskey/Jack Daniels 10
Canadian Club 10
Premium Gins - Sacred, Elephant 11
Single Malt Whiskey 11

LIQUEURS A selection 9

FORTIFIED

Taylors 10-year-old 12
Clearview H Bay Sea Red 10

HOP HEADS – Real Crafties

Moa St Joseph – Belgian Tripel 500 ml 9.5 %	13
Behemoth Chur! NZ Pale Ale 500 ml 5.50 %	15
Tuatara Tiramisu Stout 500 ml 8.5 %	16
Rocky Knob (The Local) – Snapperhead IPA 500 ml 7.4 %	16
Renaissance – MPA Imperial IPA 500 ml 8.5 %	16
Behemoth Sauvín Slayer, Double IPA 500 ml 8.0 %	18
Garage Project – Pernicious Weed 650 ml 8.0 %	19

DRINK

COFFEE ~ All double shot unless requested

Flat White	4
Cappuccino	4
Long Black	4
Macchiato – Short/Long	4
Double Espresso	4
Latte	4.5
Café Mocha	5.5
Hot Chocolate	5
Chai Latte (Spicy or Sweet)	5
Iced Latte/Mocha/Chocolate	5.5

TEAS ~ Tea Total Loose Leaf

English Breakfast/Earl Grey	4
Tay Street imported Japanese Green Tea	4
A selection of Green, Herbal and Fruit	

JUICES

Apple	5	Orange	5
Feijoa	5	Cranberry	5
Pineapple	5	Spirulina	6
Tomato	5	Spiced Tomato	5
Beetroot, Blackcurrant & Ginger	6		
Carrot, Orange & Turmeric	6		

SOFT DRINKS **5**

Coke/Diet Coke/Sprite
Lemmy Lemonade/Ginger Beer
Lemon Lime & Bitters (LLB), Lime n Soda

MINERAL WATERS/OTHER

Antipodes Sparkling ~ 500ml/1L	8/12
Red Grapefruit	5
Kombucha – Braeburn Apple ~ 375 ml	7
Or; Pineapple n Ginger ~ 375 ml	7

BLENDED SMOOTHIES

Blackberry, Banana, Apple, Spinach, Honey, Green Tea **9**

Or;

Banana, Pineapple, Coconut, Yoghurt, Honey, Milk **9**

MILKSHAKES

Strawberry Coulis, White Chocolate, Ice Cream **9**

Chocolate, Caramel, Peanut Butter, Ice Cream **9**