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## SNACKS

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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

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## ENTREES

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from 5 pm - 9 pm

Pork Belly Sliders – Tay St Slaw, Pickled Ginger, Tom Yum, Steamed Buns <i>Beer Match – Behemoth Hopped Up Pilsner</i>	15
Mushroom Dumplings – Cabbage, Water Chestnut, Chives, Dipping Sauce <i>Wine Match – Cantico Crianza Rioja Tempranillo 2011</i>	15
Beef Brisket, Kraut Slaw, Crostini <i>Beer Match – Garage Project Hapi Daze Pale Ale</i>	14
Duck Croquettes, Capsicum Relish, Micro Greens <i>Wine Match – Wooing Tree Beetlejuice Central Otago Pinot Noir 2015</i>	16
Garlic Chili Prawns, Smoked Prawn Butter, Asian Greens <i>Wine Match – Dog Point Marlborough Sauvignon Blanc 2015</i>	(GF) 18

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## MAINS

from 5 pm - 9 pm

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Crispy Tofu, Cashew Nut, Chili Lime Jam, Green Leaves, Honey & Soy **(GF) 22**  
*Wine Match – Peregrine Rastaburn Central Otago Riesling 2014*

Leek Risotto, Marinated Wild Mushroom, Freshly Shaved Parmesan **(GF) 24**  
*Wine Match – Amisfield Central Otago Pinot Gris 2016*

Fish & Chips – Beer Battered Market Fish, Tay St Slaw, Fries, Roast Garlic Aioli **25**  
*Wine Match – Clearview Coastal Hawkes Bay Chardonnay 2016*

Pork Belly, Kumara Apple Mash, Brussel Sprouts & Bacon Hock, Almonds **(GF) 25**  
*Wine Match – Mills Reef Reserve Hawkes Bay Chardonnay 2015*

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, Celeriac Puree, Caramelised Shallots, Baby Beets, Barley, Red Wine **29**  
Reduction  
*Wine Match – Cantico Crianza Rioja Tempranillo 2011*

Confit Duck Leg, Braised White Bean Cassoulet, Tomatoes, Winter Leaves **30**  
Croutons  
*Wine Match – Wooing Tree Central Otago Pinot Noir 2015*

Pan Fried Market Fish, Coconut & Ginger Rice Cake, Turmeric Sauce **(GF) 32**  
Steamed Autumn Vegetables  
*Wine Match – Odyssey Reserve Iliad Gisborne Chardonnay 2015*

## SIDES

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

Kitchen Salad, Herb Vinaigrette **9**

Wok Tossed Greens **12**

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## DESSERTS

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from 5 pm - 9 pm

### ALL

14

Pavlova, Kiwifruit, Lemon Curd, Berry Coulis

*Wine Match – Lakes Hayes Noble Dessert Wine*

Pear & 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
Lake Chalice 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
Clearview Coastal Hawkes Bay Chardonnay 16	10	15	45
Mills Reef Reserve Hawkes Bay Chardonnay 15/16	11	17	52
Odyssey Reserve Iliad Gisborne Chardonnay 15/16	13	19	65
Jim Barry The Lodge Clare Valley Shiraz 13	10	15	45
Vasse Felix Margaret River Cabernet Sauvignon 14	11	17	52
Cantico Crianza Rioja Tempranillo 2011	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		55
Deutz Methode Champenoise	200ml	19
Villa Sandi Prosecco	200ml	15
Millton Gisborne Riverpoint Viognier 14		55
Te Mata Elston Hawkes Bay Chardonnay 15		75
Elephant Hill Hawkes Bay Syrah 14		65
Langmeil Valley Floor Barossa Shiraz 14		75
Craggy Range Te Kahu Hawkes Bay Merlot Cabernet 13/14		60
Babich Irongate Hawkes Bay Merlot Cabernet 14		70
Peregrine Central Otago Pinot Noir 13/14		75

# BEVERAGE

## LIGHT BEER

Heineken Light 8

## NEW ZEALAND CRAFT BEERS

Moa Original Lager 9  
Panhead Port Rd Pilsner 10  
Behemoth Hopped Up on Pilsner 10  
Garage Hapi Daze Pale Ale 10  
Parrot Dog Bitter Bitch IPA 10  
Liberty Dark Days 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  
Rogue Society Gin 10  
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 <b>(The Local)</b> – Snapperhead IPA 500 ml 7.4 %	16
Renaissance – MPA Imperial IPA 500 ml 8.5 %	17
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	<b>8/12</b>
Red Grapefruit, Bitter Lemon	<b>5</b>
Kombucha – Pineapple and Ginger ~ 375 ml	<b>7</b>
<b>Or;</b> Green Jasmine ~ 330 ml	<b>6</b>

**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	<b>9</b>
Chocolate, Caramel, Peanut Butter, Ice Cream	<b>9</b>