

WINE

WHITE

	GLS • HLF • BTL
2019 Carrick <i>Sauvignon Blanc. Central Otago</i>	10 • 25 • 46
2019 Whyte Estate <i>Sauvignon Blanc. Marlborough</i>	12 • 28 • 56
2021 Matahiwi Estate 'ME' <i>Pinot Gris. Wairarapa</i>	10 • 25 • 46
2018 Paddy Borthwick <i>Pinot Gris. Wairarapa</i>	10 • 25 • 46
2017 Lawson's Dry Hills <i>Riesling. Marlborough</i>	11 • 27 • 52
2020 Whyte Estate <i>Chardonnay. Marlborough</i>	10 • 25 • 46
2020 Ka Tahī Rangātira Reserve <i>Chardonnay. Hawke's Bay</i>	14 • 32 • 63
2018 Lawson's Dry Hills <i>Gewürztraminer. Marlborough</i>	12 • 28 • 56
2020 Ata Rangī, <i>Rosé. Martinborough</i>	10 • 25 • 46

SPARKLING

NV Terra Serena <i>Prosecco. Italy</i>	10 • / • 49
NV Louis Roederer (375ml) <i>Champagne. France</i>	/ • / • 52
NV Moët and Chandon <i>Champagne. France</i>	Bottle only 90

RED

	GLS • HLF • BTL
2020 Ka Tahī <i>Pinot Noir. Hawke's Bay</i>	10 • 25 • 46
2019 Luna Estate <i>Pinot Noir. Martinborough</i>	12 • 28 • 56
2019 Hopper's Crossing <i>Pinot Noir. Central Otago</i>	14 • 32 • 63
2019 Deakin Estate. <i>Shiraz. Victoria</i>	10 • 25 • 46
2017 Kaesler 'Stonehorse' <i>Shiraz. Barossa Valley</i>	14 • 32 • 63
2019 Ka Tahī Rangātira <i>Syrah. Hawke's Bay</i>	14 • 32 • 63
2018 Babich Black Label <i>Merlot. Hawke's Bay</i>	12 • 28 • 56
2019 Trapiche Old Cask <i>Malbec. Argentina</i>	10 • 25 • 46
2018 Faustino VII <i>Tempranillo. Rioja</i>	10 • 25 • 46

APÉRITIF & DIGESTIF

Fine Tawny Port	10 (45ml)
Fine Ruby Port	10 (45ml)
Amaro di Angostura	10 (45ml)
Yellow Chartreuse	10 (45ml)
St Germain Elderflower	10 (45ml)

COCKTAILS

COCO RENDEZVOUS 14	OLD FASHIONED 16
Passionfruit, elderflower, lime, vodka.	Bourbon, sugar, aromatic bitters.
DARK N STORMY 14	NEGRONI 16
Dark rum, lime, ginger beer.	Gin, sweet vermouth, Campari.
CUBA LIBRE 14	BRAMBLE 14
Cuban rum, lime, aromatic bitters, coke.	Gin, lemon, crème de cassis
ROXY ROSEBUD 14	FRENCH 75. 14
Vanilla vodka, lemon, cranberry, passionfruit, pineapple.	Gin, lemon, prosecco
MOSCOW MULE 14	SALTED CARAMEL ESPRESSO MARTINI 14
Vodka, lime, ginger beer.	Vodka, salted caramel, Kahlúa, espresso

BEER

HEINEKEN 9	GARAGE PROJECT 10
Regular, Light	Bliss Lager, Hāpi Daze Pacific Pale, Garagista IPA, Cereal Milk Stout,
CORONA 10	Fugazi 2.2% Session Ale
PARROT DOG. 10	ZEFFER CIDER 10
Bitterbitch IPA, Birdseye Hazy IPA	Green Apple
FORTUNE FAVOURS 10	NATIVE SPARKLING 10
Naturalist IPA, Adventurer Pilsner, Trail blazer Lager,	Blackcurrent & boysenberry, Peach passionfruit & mango, Kiwifruit & lime

COFFEE & TEA

	REG/LARGE	POT OF TEA 5
Flat White	5/6	English Breakfast, Earl Grey, Green Tea, Peppermint, Chamomile, Exotic Fruits, Jasmine
Latte	5/6	
Cappuccino	5/6	
Mochaccino	5/6	
Hot Chocolate	5/6	
Piccolo	5	
Vienna	5	
Chai Latte	5	
Americano	4.5	
Short/Long Macchiato	4.5	
Short/Long Black	4.5	
Lemon, Honey & Ginger	4.5	
Kids Hot Chocolate	3	
Fluffy	2.5	
Iced Coffee	5	
Iced Mocha	5	
Iced Chocolate	5	

Extras:
soy, almond, oat, coconut
Flavour Shot, Extra Shot 1

MILK BAR

Milkshakes/Thickshake 6/7.5
Strawberry, Vanilla, Chocolate, Lime, Banana, Butterscotch, Caramel vegan option + 1.5
Real Fruit Ice Cream 7
Mixed Berry, Passionfruit, Banana, Mango vegan option + 1.5
Choc-Top Ice Creams. 5
Chocolate, Boysenberry, Cookies & Cream, Vanilla

NON ALCOHOLIC

BUNDABERG 5	KARMA COLA RANGE 5
Gingerbeer. Passionfruit, Peach, Lemon Lime & Bitters, Diet Gingerbeer	Cola, Sugarfree Cola, Lemmy Lemonade, Gingerella
COCA COLA RANGE 5	KARMA JUICE RANGE 5
Coke, Coke No Sugar, Sprite	Orange, Apple, Blackcurrent

SPIRITS

VODKA

Stolichnaya* 10
smooth, mild fruit peel aromas

Russian Standard 12
ultra-clean, crisp, smooth

Titos 14
handmade, smooth, clean

Belvedere 18
complex,, rich, smooth, clean

GIN

Larios* 10
mellow, coriander and orange zest

Beefeater 12
orange, subtle parma violet and corriander

Bombay Sapphire 12
light, slightly sweet, zesty, peppery

Hendricks 14
balanced, floral, subtle cucumber and rose

Hayman's Sloe 12
bitter-sweet, fruity, spicy finish

RUM

WHITE

Stolen White* 10
hints of coco, fruity

El Dorado 3 11
mellow, slightly sweet, mint chocolate, butterscotch

Bacardi White 12
lingering cracked black pepper, fruity, delicate

DARK

Stolen Dark* 11
demerara caramel, soft, honeyed texture

El Dorado 5 14
honeyed fruit, toasted coconut, vanilla,

Salior Jerry's (Spiced) 11
christmas spice, blackened fruitcake

AGED

Angostura 7. 16
coffee, chocolate sweet spice, dry, slightly bitter

Angostura 1824. 20
12 year/o, vanilla, nutmeg, almond butter

Bacardi 8 18
orange marmalade, rich vanilla, dry buttery oak

BOURBON

Jim Beam White lable* 10
strong body, toasted oak with vanilla spice and pepper

Makers Mark 12
corn on the cob with buttery burnt toast, maple syrup vanilla and bitter chocolate

Buffalo Trace 12
vanilla, mint and molasses, sweet, spiced oak with dark fruit and anise

SPIRITS

WHISKY & WHISKEY

SCOTTISH

Glenfiddich 12 18
REGION: SPEYSIDE mellow, creamy with cooked apple, cinnamon spice, vanilla custard and underlying nuttiness.

Laphroaig 10 19
REGION: ISLAY eathy aroma, sweet nuttiness, full bodied, hints of salt and layers of peatiness.

Arbeg Ten 21
REGION: ISLAY heavily smoked, barbeque, charcoal with sweet liquorice and faint vanilla

Monkey Shoulder 16
malty, slightly sweet balanced dry oak with spicy orange marmalade and ginger

Jack Daniel's 12
slightly rough, lightly salted, toasted grain and faint sweetness

IRISH

Jameson* 10
mellow, creamy barley light cinnamon hits of sherry

Tullamore D.E.W 14
creamy sweet, molt, caramel with hints of pear skin and fruit, subtle cinnamon spice

Teeling 14
dry woody, clove spice, vanilla fudge and red apple

JAPANESE

Hibiki 12 18
complex spice, velvety texture pineapple sweet honey and spicy acidity

Hakushu 12 26
structural palate, toasted grain poached pear, nutty with gentle smoke

Yamazaki Distiller's Reserve . 28
fresh fruity, complex spice with red fruit peach cherry

TEQUILA

Sauza Gold* 10
smooth, caramel, fresh, vanilla

El Jimador Blanco 11
soft, sweet with pine fresh and citrus notes

El Jimador Reposado 12
caramel with vanilla, cinnamon char peppers rounded and balanced

Gracias a DiosEspadin Reposado (Mezcal) 12
aromatic, spicy oak wild herbs and citrus

Herradura Plata 16
tangy citrus with strong agave, smooth,, clean

*House pour