

Bottled Beer

AMSTEL LIGHT	8
CORONA	8.50
HEINEKEN	8.50
SPEIGHTS	8.50
STEINLAGER Classic	8.50
GUINNESS	12.50

Craft beer

EPIC Lager	13.50
GARAGE PROJECT Beer	11
GARAGE PROJECT Happi Daze	12.50
PANHEAD Stout	12
PANHEAD Pilsner	13.50
PANHEAD Pale Ale	13.50
PARROTD OG Bitterbitch IPA	13.50
PARROTD OG Falcon	13.50
PARROTD OG Dead Canary	13.50
TUATARA Iiti APA (2.5% alc.)	11

Cider

STONE'S GINGER BEER	10.50
ROCHDALE	10
ASPALL	14
MOA	10.50

WE HAVE A LARGE SELECTION OF LOCAL CRAFT BEER ON TAP THAT CHANGES DAILY – ASK OUR STAFF WHAT WE HAVE ON TAP TODAY

Wine

Bubbles

ARMAND DE CHAMBRAY France	8.50	39
TONON DOCG CV Italy	15	68
MIONETTO GRAN ROSE Italy	11	52.50

White

HAY MAKER Sauvignon Blanc (2018) South Island	8.50	39
NEUDORF Sauvignon Blanc (2017) Nelson	14	65
OHAU SPICER BROTHERS Pinot Gris (2016)	8.50	39
CATALINA SOUNDS Pinot Gris (2017) Marlborough	14	65
MAN O'WAR Pinot Gris (2016) Waiheke Island		65
ZEPHYR Riesling (2018) Marlborough	12.50	61
KAHURANGI ESTATE Chardonnay (2016) Nelson	10	47
SEBASTIANI Chardonnay (2014) California	14.50	65
NGA WAKA Chardonnay (2017) Martinborough	14.50	65.50

Rose

CHATEAU ST. FLORIN Merlot Cabernet Franc (2014) Soussac	12	57.50
ATA RANGI (2016) Martinborough	13	59

Wine

Red

THE MAKER Fire Eagle Pinot Noir (2016) Marlborough	9.50	42
MADAM SASS Pinot Noir (2016) Central Otago	15	68
SPY VALLEY Merlot Malbec (2014) Marlborough	14	65
MAN O'WAR Merlot Cabernet (2014) Waiheke Island		79
BROOKFIELDS BACK BLOCK Syrah (2016) Hawke's Bay	11.50	55
MIAMBA Shiraz (2016) Barossa Valley	12.50	59

International

SALTON Tannet (2012) Brazil	11.50	55.50
CHATEAU ROMFORT GOLD MEDAL	13.50	63
Merlot Cabernet Sauvignon Malbec (2012) France		
BURCHINO CHIANTI SUPERIORE	13.50	65.50
Ciliegiolo Sangiovese Canaiolo Nero (2013) Italy		
ESTOLA Tempranillo Cabernet Sauvignon (2008) Spain	15.50	73

Cocktails

MANGO CHILLI MARGARITA

chilli and orange infused tequila, Cointreau, mango, and fresh lime juice with a paprika and salt rim

STRAWBERRY POMEGRANATE MARGARITA

strawberry and mint infused tequila, Cointreau, fresh lime juice, and pomegranate with a mint garnish

CITRUS MARGARITA

Herradura tequila, triple sec, fresh orange, lemon, and lime

BASIL MOJITO

Bacardi rum, fresh lime juice, sugar, with a basil garnish

LAVENDER GIN AND TONIC

Tanqueray gin, homemade lavender syrup, lemon spuma, and tonic

SPARKLING CRANBERRY

Prosecco, cranberry juice, fresh lime, garnished with cranberry caviar

ESPRESSO MARTINI

Finlandia vodka, Kahlua, and Havana espresso

ALL COCKTAILS ARE \$13

Cocktail Jugs

MOJITO

classic and hibiscus, passion fruit, pomegranate, blueberry, or strawberry

GIN AND TONIC

classic and strawberry, cucumber, grapefruit, blood orange, or hibiscus

SANGRIA

classic white or red

ALL COCKTAIL JUGS ARE \$18

Non-alcoholic drinks

ESPRESSO	4
LATTE, FLAT WHITE, CAPPUCINO	5
SOY LATTE	5
CHAI LATTE	5
WHITTAKER'S HOT CHOCOLATE	5
T-LEAF TEA	5
KERI JUICES apple, pineapple, orange, cranberry, and tomato	7
BUNDY GINGER BEER (regular and diet)	7
L&P	7
SCHWEPPEES tonic water, dry ginger ale, and lemonade	7
COKE (regular and diet)	7
LEMON LIME AND BITTERS	7
MOCKTAILS	8
STILL OR SPARKLING WATER	10