

BREAKFAST

available 7.30am to 10.30am

*resident guests receive complimentary daily breakfast including
a juice, coffee or tea, selection of homemade pastries, fresh fruit of the day,
& a choice of one of the lighter or heartier dishes listed on the following two pages*

Selection of Fresh Fruits 10.0

Selection of Homemade Pastries 10.0

CEREALS

Cold Cereal (*df, v)

ricies, weet-bix, corn flakes 5.0

Honey & Almond Granola (*df, v)

coconut yoghurt & fresh tropical fruit 10.0

Porridge (*df, v)

organic rolled oats with raisins, butter & brown sugar 10.0

TOASTS & SANDWICHES

Ricotta Toast (*gf, df, v)

toasted whole grain bread topped with ricotta cheese, fresh papaya & honey 12.0

Bacon & Egg Sandwich (*gf, df)

fried eggs & crispy bacon on toasted white or whole grain bread 12.0

Tomato & Grilled Cheese Sandwich (*gf, v)

roasted organic tomatoes & cheddar cheese
on toasted white or wholegrain bread 12.0

BREAKFAST

EGGS

Eggs Any Style (*gf, df, v*)
poached, fried or scrambled
roasted potatoes & toast
with or without bacon 15.0

Three Egg Omelette (*gf, *df, v*)
classic plain
ham & cheese
tomato & cheese
garden vegetables
or smoked local fish with crème fraiche & herbs
served with roasted potatoes & toast 15.0

Eggs Benedict (v*)
poached eggs on a homemade english muffin with hollandaise sauce
choice of
mānuka smoked ham
mushroom & rukau
or house smoked fish 23.0

Crepes (v)
Sweet or Savoury
nutella & whipped cream 12.0
lemon curd & whipped cream 12.0
sautéed mushroom & feta cheese 16.0
mānuka smoked ham & cheese 16.0

FROM THE GRIDDLE

French Toast (*gf, v)
homemade brioche dipped in local free range eggs
with cinnamon sugar & tropical fruit compote 16.0

Pancakes (*gf, v)
with tahitian vanilla cream & mango syrup 12.0

SIDES

bacon, sausage, rukau, roasted potatoes,
grilled tomato, sautéed mushrooms 8.0

if you have any special requests your waiter is available to discuss these with you further

(v) vegetarian, (*v) vegetarian on request, (gf) gluten free, (*gf) gluten free on request, (df) dairy free, (*df) dairy free on request

BREAKFAST BEVERAGES

available 7.30am to 10.30am

resident guests receive their choice of one cold & one hot complimentary beverage from the list below

COLD BEVERAGES

Juice

orange, pineapple, tropical,
apple, cranberry, tomato 5.0

Tropical Fruit Smoothie

seasonal island fruits blended
with your choice of milk or house made yoghurt 10.0

Fresh Coconut Water 5.0

Milk

light, full fat, soy, almond 5.0

HOT BEVERAGES

Coffee

freshly brewed coffee
served in a french press 5.0

Espresso

espresso, long black, macchiato, flat white,
cappuccino, caffè latte, mochaccino 6.0

Teas

english breakfast, earl grey,
green, peppermint or chamomile 5.0

Hot Chocolate

made with steamed milk 6.0.

BLACK ROCK

ALL DAY LIGHT OPTIONS

available 12pm to 9pm

Crudité (v, gf, *df)

raw vegetable sticks with hummus & fine herbs crème fraiche 15.0

Ika Mata (gf, df)

fresh fish of the day marinated in lime & coconut cream
served with local root vegetables chips 21.0 / 32.0

Fresh Tuna Poke Bowl (*gf, df)

diced fresh tuna on a bed of quinoa & vegetables, edamame, cabbage,
wakame seaweed, salmon roe & japanese inspire dressing 27.5
* vegetarian on request

Ruby Rare Ahi Katsu (df)

panko crusted yellowfin tuna fillet seared rare & served chilled
with wasabi mayo & a honey ginger sauce 26.0

Omakase Sushi & Sashimi (*gf, df)

chef's selection of fresh fish & vegetables roll of the day
with wakame seaweed salad, wasabi, pickled ginger & tamari soy sauce 30.0

Coconut Crusted Prawns (df)

with a tomato & pineapple relish & a pawpaw mole dip 29.0 / 38.0

Salt & Pepper Squid (df)

classic cantonese style fried squid served with a lime & garlic aioli dip 23.0

Oriental Chicken Rolls

tender chicken with 'five spice' seasoning in crisp spring rolls
served with fresh coriander ponzu sauce 21.0

BLACK ROCK

ALL DAY MAINS

available 12pm to 9pm

Fresh Fish of the Day

grilled to your liking with homemade tartar sauce
served with choice of one side 35.0

Grilled Chicken Breast (*gf,*df)

grilled to your liking with chili, orange & ginger escabeche
served with choice of one side 35.0

Angus Rib Eye Steak (*gf,*df)

grilled to your liking with garlic butter served with choice of one side 40.0

Prawn Pasta (*df)

linguini pasta with chilli, garlic, tomato, herbs & white wine sauce 30.0

Chicken Pasta (*df)

penne pasta with chilli, caper, herbs & tomato sauce 30.0

Pesto Pasta (*df)

linguini or penne pasta tossed in a homemade basil pesto sauce 25.0

SIDES 11.0

french fries (gf, v)
sweet potato fries (gf, v)
white rice (gf, v)

garden salad (gf, v)
assorted local vegetables (gf, v)
coconut rice (gf, v)

BLACK ROCK

LUNCH TIME SPECIALTIES

available 12pm to 4pm

Heaps of Fries (v, gf, df)

fried potato with spicy mayo & tomato sauce 15.0

Chef's Fried Rice (*v)

fried rice with egg & vegetables, topped with a fried egg 20.0

with chicken 22.0

with beef 25.0

with prawn 32.0

Classic Caesar Salad (*gf)

fresh romaine lettuce tossed in creamy lemon mustard dressing
with crisp bacon, egg, anchovies, parmigiano regiano & croutons 22.0

with chicken 27.5

with grilled fish 30.0

with prawn 30.0

Steak Sandwich

angus sirloin with lettuce & tomato, caramelized onion,
pawpaw, bbq sauce served with french fries or salad 29.0

Beef Burger

angus beef patty with lettuce, tomato,
bacon, gherkin, caramelized onion & cheese

served with french fries or salad 25.0

Fish Burger

chermoula marinated fish with eggplant relish, tomato, feta cheese

served with French fries or salad 25.0

Island Chicken Burger

chicken breast topped with grilled pineapple, lettuce, tomato, bacon

served with a spicy mayonnaise & french fries or salad 25.0

RAPAE BAY

available 6pm to 9pm

STARTERS

Ika Mata (gf,df)

the traditional raw fish salad of the cook islands
fresh tuna marinated in lime & coconut milk garnished with local vegetables 21.0

Sashimi of the Day (gf,df)

chef's choice of raw fish served japanese style
with tamari soy, wasabi & wakame seaweed 26.0

Tuna Tartare (gf)

raw tuna with avocado crush, goma wakame, salmon roe,
squid ink tuile & local root vegetable crisps 27.5

Sea Scallops (gf)

seared southern ocean sea scallops with roe
served with cauliflower prepared in various ways with prosciutto 27.5

Heart of Palm Salad (v,gf,df)

mixed local green leaf & vegetable salad with tomato, cucumber,
capsicum, shaved heart of palm & a lemon & olive oil dressing 26.5

Goat Cheese Salad (v,gf)

goats cheese mousse, roasted beets, beet reduction,
beet crisp, candied walnut & herbs 27.5

Pumpkin Ravioli (v)

home made island pumpkin ravioli with grated parmesan cheese,
tonka beans & garden watercress 26.0

Angus Beef Nori Maki (gf)

seared angus sirloin nori maki, filled with seasonal vegetables, bean sprouts,
sundried tomato, fresh coriander & a drizzle of chimichurri sauce 30.0

RAPAE BAY

MAINS

SEAFOOD

Island Style Fish (gf)

grilled local gamefish with breadfruit curry, pawpaw salsa,
& fresh kana akari coconut sauce 45.0

Mahi Mahi (gf)

grilled mahi mahi fillet with sautéed garden bok choy
& beurre blanc sauce 45.0

Parrot Fish (gf)

seared parrot fish fillet on a bed of steamed leek & seaweed,
set in clear shellfish broth with tapioca pearls, mussels & coriander 45.0

King Salmon (gf)

seared new zealand king salmon with crunchy cauliflower salad
horse radish cream & balsamic reduction 45.0

Tiger Prawns (gf,df)

grilled tiger prawns & squid ink pasta with turmeric & coconut sauce 45.0

Sea Scallop Risotto (gf)

southern ocean sea scallops with creamy saffron risotto
& mixed seaweed salad 50.0

Aitutaki Crayfish (gf)

whole grilled crayfish with lemon butter sauce,
fruit salsa & choice of one side 75.0

RAPAE BAY

MEATS

Wagyu Beef Tenderloin (gf)

grilled wagyu tenderloin with potato gratin & purée of local rukau,
served with sautéed mushrooms & herb butter 55.0

New Zealand Lamb (gf,df)

grilled rack of lamb, with sautéed vegetables, lentils ragout,
red wine jus & crispy local root vegetables 55.0

Pork Chop (gf,df)

cumin crusted pork chop with chickpea hummus,
sauteed cabbage, honey & mustard glaze 40.0

Chicken Breast (gf,df)

lime & ginger marinated chicken breast with carrot prepared in various ways,
with beet crisps & a lime & ginger jus 40.0

VEGETARIAN

Parisienne Gnocchi (v)

creamy rukau sauce, herb crème fraiche, shaved parmigiano reggiano & herbs 35.0

Wok Tofu (v)

fried ginger, cashew, tofu, soba noodles, mixed vegetables with ponzu sauce 35.0

Hot pot (gf)

vegetable broth with buck wheat noodles, shitake mushrooms,
bok choy, tamari soy & seaweed 35.0

SIDES 11.0

creamed rukau (gf, v)

sautéed garden vegetables (gf, v)

steamed basmati or coconut rice (gf, v)

maniota cake with pawpaw salsa (v)

mixed green lettuce with passionfruit dressing (gf, v)

DESSERTS

Coconut Trio (gf)

coconut panna cotta, coconut crème brûlée
& coconut ice cream 17.5

Pineapple Cheesecake (*gf)

baked cheesecake served with
dried exotic fruit compote & coconut sorbet 17.5

Brown Sugar Pavlova (gf)

passionfruit, mango & roasted coconut flakes 17.5

Dark Chocolate Brownie (v)

served with vanilla ice cream 17.5

Trio of Ice Creams or Sorbets (*gf)

with fresh tropical fruits 17.5

Gourmet Cheese Plate (*gf)

assorted international cheeses with
dried fruit, fresh fruit preserve & crackers 28.0

DINNER SPECIALTY

6pm to 9pm

Lava Cake

molten chocolate cake served with
vanilla bean ice cream 18.5

AFTER DINNER DRINKS

Coconutz

amaretto disaronno, coconut rum
& coconut cream 17.0

White Russian

vodka, kahlua & cream 17.0

Grasshopper

crème de menthe, crème de cacao & cream 17.0

Brandy Alexander

brandy, crème de cacao & cream 17.0

Espresso Martini

russian vodka, kahlua, espresso 17.0

Chocolate Symphony

dark chocolate liqueur, vodka & milk 17.0

Cognac

choice of hennessy 25.0, remy martin vsop 20.0,
courvosier extravagance 20.0
or d'arignac armagnac 20.0

Digestifs

choice of kahlua 16.0, baileys 12.0,
drambuie 15.0, benedictine 15.0,
grand marnier 15.0, amaretto 14.0,
frangelico 15.0, sambuca 15.0 or limoncello 12.0

COFFEES & TEAS

Coffee

freshly brewed coffee
served in a french press 5.0

Espresso

espresso, long black, macchiato, flat white,
cappuccino, caffè latte, mochaccino 6.0

Teas

english breakfast, earl grey,
green, peppermint or chamomile 5.0

RESIDENTIAL DINING

Room Service Fee \$10 per order

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BEVERAGES

BEER

Steinlager Classic	<i>Auckland, NZ</i>	9.0
new zealand's #1 export beer, with a robust hop nose of fresh-cut green grass. a full flavour that is perfectly balanced. known for its dry, tangy & crisp clean finish		
Corona Extra	<i>Mexico City, MX</i>	10.0
the #1 beer in mexico, this pale golden lager has the barest suggestion of hops, a taste of honey & light citrus notes. the perfect beachside thirst quencher		
Heineken	<i>Amsterdam NL</i>	10.0
this renowned dutch lager is made from just three ingredients; barley, hops & water. a straw yellow colour, light fruity aroma, mild bitterness & a crisp, clean finish		
Becks	<i>Bremen, DE</i>	10.0
germany's #1 selling beer. this classic german lager has a distinctive full-bodied taste, fresh "hoppy" bouquet, golden colour & full rich head. adding to its complexity is a slightly fruity but firm crispness & a dry, clean finish		
Hoegaarden Belgian White Ale	<i>Hoegaarden, BY</i>	10.0
the original belgian "witbier", with a refreshing flavour & captivating herbal aroma. fermented twice but unfiltered gives this ale a cloudy appearance & a smooth texture. the taste is soft, light & accompanied by subtle citrus notes. best with a twist of orange		
Speight's '5 Malt' Old Dark Ale	<i>Dunedin, NZ</i>	9.0
five separate malts are carefully selected, roasted & matched to craft a dark beer that gives rich, creamy, chocolate fudge flavours swiftly followed by coffee overtones		

CIDER

Three Oaks Crushed Apple Cider	<i>Adelaide Hills, AU</i>	10.0
hand-crated hard cider with fresh, red delicious apple notes giving way to a crisp, clean finish		

MINERAL WATER

Antipodes Mineral Water, Sparkling or Still	<i>Whakatane, NZ</i>	500ml	9.5
renowned for its purity, antipodes comes to the surface from a deep aquifer where it is bottled at the source in the bay of plenty		1000ml	16.0

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BEVERAGES

CLASSIC COCKTAILS

Martini

gin or vodka, dry vermouth
spanish olive or lemon twist 18.0

Manhattan

whiskey, sweet vermouth
dash of bitters 18.0

Margarita

tequila, triple sec, fresh lime juice, salted rim 17.0

Mojito

white rum, fresh mint, fresh lime juice,
cane syrup, top of soda 17.0

Daiquiri

white rum, fresh lime juice, cane syrup 17.0

Tom Collins

gin, fresh lemon juice, cane syrup,
top of soda 17.0

Bloody Mary

vodka, tomato juice, worcestershire,
dash of tabasco, salt & pepper 18.0

Aperol Spritz

aperol liqueur, prosecco, top of soda
orange twist 17.0

Negroni

gin, campari, sweet vermouth
orange twist 18.0

Whiskey Sour

whiskey, lemon juice, cane syrup, egg white 17.0

Caipirinha

cachaça, cane syrup & lime 15.0

Cosmopolitan

vodka, triple sec, cranberry juice,
fresh lime juice 17.0

HOUSE SPECIALTIES

Blue Lagoon

vodka, blue curacao, lemonade 15.0

Mai Tai

white & dark rum, orange curacao,
orgeat, dash of grenadine 17.0

Piña Colada

white & dark rum, crushed pineapple
& juice, coconut cream, cane syrup 17.0

Motu Mama

dark & coconut rum, banana liqueur, orange
pineapple & tropical juice, dash of nutmeg 17.0

Kia Orana Cooler

rum, grand marnier, orange juice, lime juice,
top of sparkling lemonade 17.0

Tradewinds

gin, falernum, orgeat, fresh lime juice 16.0

Yellowfin Sour

vodka, limoncello, pineapple juice,
fresh lime juice 17.0

Cool as a Cucumber

vodka, cucumber, fresh lime juice, cane syrup
& a hint of coriander 16.0

Frozen Daiquiri

white rum, with choice of mango or pineapple,
fresh lime juice, cane syrup 17.0

Funky Monkey

white & dark rum, banana liqueur, kahlua,
fresh banana 18.0

Nave Nave (for 2)

white & dark rum, orange curacao,
pineapple, tropical & orange juices, orgeat,
a touch of lime & cane syrup
topped with planter's rum 40.0

if there is a cocktail you would like that is not on our menu,
please let us know & we will do our best to make it for you

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BEVERAGES

CHAMPAGNE

<p>®'09 Dom Perignon incredibly smooth & creamy fruit with an elegance & finesse equalled by very few other champagnes</p>	<p><i>Champagne, FR</i></p>	<p>425.0</p>
<p>®NV Billecart-Salmon Brut Rosé persistent mousse, with fine bubbles rising slowly. pale salmon pink in color, with a shade of gold. a nose of red fruits & fresh pear. delicate fruit on the palate, elegant, & showing great finesse</p>	<p><i>Champagne, FR</i></p>	<p>285.0</p>
<p>®NV Laurent-Perrier Brut fresh & crisp, this is bright with acidity as well as warmer fruitiness. it brings out the dry laurent-perrier style, balanced by soft creamed apples & fragrant acidity. light & fruity at the end</p>	<p><i>Champagne, FR</i></p>	<p>465.0</p>
<p>NV Veuve Clicquot world famous, rich & creamy in style, with an explosion of citrus fruit & a delightful yeasty toastiness</p>	<p><i>Champagne, FR</i></p>	<p>160.0</p>
<p>NV Piper-Heidsieck Brut a harmonious mixture of bright, crunchy pomelo, blonde grapes & juicy white fruits creates the delightfully surprising sensation of lightness embraced by the structure & depth from the pinot noir; all beautifully balanced</p>	<p><i>Champagne, FR</i></p>	<p>150.0</p>
<p>NV Moët & Chandon Brut Impérial Rosé a spontaneous, radiant & romantic expression of the moët & chandon style, distinguished by its bright fruitiness, its seductive palate & its elegant maturity</p>	<p><i>Champagne, FR</i></p>	<p>150.0</p>
<p>NV Moët & Chandon Brut Impérial one of the best-selling non-vintage champagnes around, this classic blend boasts notes of green apple & citrus fruits</p>	<p><i>Champagne, FR</i></p>	<p>145.0</p>
<p>NV Pierre Moncuit 'Grand Cru' Blanc de Blancs from old vines of the 'le mesnil-sur-oger' region, this wine's marked minerality & notes of ripe fruit are beautifully interwoven to create a strikingly elegant champagne with airy aromas of pear, lemon, brioche, subtle honey, a touch of fresh nutmeg & a lovely top note of spring flowers</p>	<p><i>Champagne, FR</i></p>	<p>120.0</p>

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BEVERAGES

SPARKLING

Nautilus Cuvée Rosé	<i>Marlborough, NZ</i>	90.0
pale salmon in colour with floral rose petal aromas supported by notes of strawberry. 100% pinot noir gives this wine depth & weight balanced by a touch of brioche & a creamy texture from extended lees maturation. this sparkling wine is finely balanced on the palate with an elegant & harmonious finish		
Deutz Cuvée Brut	<i>Marlborough, NZ</i>	90.0
a delicious sparkling wine made from the finest new zealand chardonnay & pinot noir grapes in a traditional french champagne style. a bouquet of citrus blossom, warm brioche & candied fruit, with a palate of pink grapefruit, a hint of lemon		
Rive Della Chiesa Prosecco	<i>Veneto, IT</i>	65.0
this classic prosecco has a bright straw colour with lively aromas of intense vine fruits. naturally balanced & graceful		

WINES BY THE GLASS

SPARKLING

Rive Della Chiesa Prosecco	<i>Veneto, IT</i>	15.0
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WHITE

Tinpot Sauvignon Blanc	<i>Marlborough, NZ</i>	15.0
Jules Taylor Pinot Gris	<i>Marlborough, NZ</i>	15.0
Tohu Chardonnay	<i>Gisborne, NZ</i>	15.0

ROSE

Famille Quiot Domaine Houchart Rosé	<i>Cotes de Provence, FR</i>	15.0
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RED

Elephant Hill Pinot Noir	<i>Hawkes Bay, NZ</i>	17.5
Montes Alpha Malbec	<i>Colchagua, CHL</i>	17.5

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BEVERAGES

WINES BY THE BOTTLE

WHITES

- '17 Mt. Difficulty Bannockburn **Pinot Gris** *Central Otago, NZ* 59.0
aromas of white peach & pear blossom with underlying crisp red apple note. a palate that is full, creamy & well textured with a rich spice infused finish
- '18 Santa Margherita **Pinot Grigio** *Alto Adige, IT* 75.0
straw yellow color, clean intense aroma, golden apple flavours goes wonderfully with fresh cheeses, seafood, pasta, & rice dishes
- '16 Henri Bourgeois Pouilly-Fume **Sauvignon Blanc** *Upper Loire, FR* 85.0
this unoaked sauvignon blanc exhibits an electric balance between fresh mouth-watering fruit & the mineral characteristic of sauvignon blanc grown on great terroir
- '17 Tohu **Sauvignon Blanc** *Marlborough, NZ* 50.0
a sauvignon blanc with aromas of fresh citrus, currant-leaf & herbs. a vibrant palate displays green apple, grapefruit, sweet lime & capsicum flavours with just a touch of zesty minerality
- '18 Peter Yealand Estate **Sauvignon Blanc** *Marlborough, NZ* 59.0
ripe notes of passionfruit & guava underpinned with aromas of fresh herbs & black currant. the palate brims with zingy fruit that is balanced with a long crisp mineral finish
- '16 Henri Bourgeois Les Baronnes **Sancerre** *Sancerre, FR* 75.0
subtle yet powerful. sweet on the nose, but dry & crisp on the mouth. packed with citrus flavours. a herbal background to the fruitiness a good acidity leads to a bright & refreshing aftertaste
- '17 Neudorf Rosie's Block **Chardonnay** *Nelson, NZ* 60.0
a full bodied chardonnay that fills the palate with balanced flavours of savoury fruit that lingers on, with a smooth vanilla finish. a wine for lovers of chardonnay
- '16 Matawhero Church House **Chenin Blanc** *Gisborne, NZ* 65.0
gisborne produces exceptional chenin blanc & matawhero do it the best. aromas of citrus blossom, orange zest notes & a hint of apple, stone fruit & honeysuckle flavours & a subtle creaminess
- '16 Louis Michel Petit **Chablis** *Chablis, FR* 75.0
expresses citrus & floral notes reminiscent of hawthorn & vine flower. pronounced liveliness in the mouth, with a chalky & saline finish

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BEVERAGES

WHITES

- '17 **Albert Mann Gewürztraminer** *Alsace, FR* 80.0
explodes with pungent aromas of pear, lychee, musk melon, jasmine & spice. a crisp acidity cleanly dissects a palate that is rich & viscous with a finish characterised by white pepper, jasmine tea, lemongrass & crystalline minerality
- ®'16 **Jules Taylor OTQ Sauvignon Blanc** *Marlborough, NZ* 85.0
pale green-gold in colour, this wine is an intriguing & delicious combination of passionfruit, mandarin, guava & stone fruit flavours balanced with notes of pecan & honey. the palate balances a creamy texture with crunchy acidity & a salty, citrusy finish. this barrel fermented, marlborough sauvignon blanc is like no other
- ®'18 **Te Mata Elston Chardonnay** *Hawke Bay, NZ* 105.0
fine, pale gold with notes of beeswax, white flowers, ripe peaches & flinty, wet, stone that flow through onto the palate. considered by many to be new zealand's finest chardonnay, this is pure & simply world class wine
- ®'16 **Vincent Girardin Pouilly-Fuissé Chardonnay** *Mâconnais, FR* 115.0
Les Vieilles Vignes made from 65 year old vines, this outstanding wine is rich with yellow fruits, an opulent texture & a sprinkling of spice. this is a delicious & focused wine with excellent structure
- ®'15 **Château de Puligny-Montrachet Chardonnay** *Bourgogne, FR* 125.0
Clos-du-Château a fine & pale colour, expressing elegant & noble reduction. with lemony notes on the palate, & some lime blossom. a great marker for a white high end burgundy

ROSÉ

- '18 **Wet Jacket Rosé** *Central Otago, NZ* 75.0
fragrant & perfumed with raspberry, blueberry, crab apple & violets. a dry palate with ripe sweet strawberry, cranberry hints of nectarine. complex & balanced with crispy acidity & a lingering red berry finish
- '18 **Famille Quiot Domaine Houchart Rosé** *Côtes de Provence, FR* 55.0
grenache, syrah & mourvedre grapes produce this salmon pink rosé. delicate flavours of berries & citrus lead to a delightful crisp bright finish

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BEVERAGES

REDS

- '15 Schubert 'Marion's Vineyard' **Pinot Noir** *Wairarapa, NZ* 75.0
 a seductive earthy bouquet, lingering notes of poached plums, exotic spice & fine mineral notes. a composed wine with dark chocolate, fresh dark cherries & five spice. a wonderful earthy concentration, with notes of leather & forest floor
- '17 Mt. Difficulty 'Roaring Meg' **Pinot Noir** *Central Otago, NZ* 75.0
 from one of central otago's oldest & most prestigious vineyards. this wine shows lovely perfumed blackberry & dark cherry fruits along with a hint of spice. on the palate the wine has a sweet berry character along with balanced, ripe textural tannins that rise gracefully out of the mid-palate to finish the wine
- '16 Amisfield **Pinot Noir** *Central Otago, NZ* 95.0
 a deserved reputation, this wine is a classy version of the classical central otago pinot. it is rich & fruity but also concentrated & defined, with good depth & structure. vibrant red & black fruits come with earthy dried herb & savoury notes, making this a real expression of central flavour
- '14 Schubert **Syrah** *Wairarapa, NZ* 85.0
 intense nose of blackberry fruits, with full mouth flavours of ripe cherries. a dry savoury finish that lingers with firm tannins. best enjoyed with red meats or pasta
- '16 Craggy Range 'Gimblett Gravels' **Syrah** *Hawkes Bay, NZ* 95.0
 this is a vibrantly rich, near-opulent, sweetly ripe syrah packed with aromas of blackberry, plum & dark raspberry fruit along with black pepper, exotic spices & violet florals on a considerably structured, very fine-grained palate. medium bodied with a very dark, deep, black-hued purple-ruby colour, a little lighter on the rim
- '16 Montes Alpha **Malbec** *Colchagua, CHL* 70.0
 notes of ripe blackberry & cassis on the nose offsets olive & leather notes. a jammy plump palate is more widespread than compact, while flavours of oak, tobacco, spice & berry fruits are integrated & finish long & fairly complex
- ® '15 Cristom Mt. Jefferson Cuvée **Pinot Noir** *Wilamette Valley, Oregon, USA* 125.0
 the nose is fresh & shows great depth with aromas of raspberry crumble, dried wild strawberries, orange peel & milk chocolate shavings. medium to full-bodied, with lots of spicy, crunchy red fruit, tangy acidity, firm tannins & a long finish
- ® '16 Ata Rangi **Pinot Noir** *Martinborough, NZ* 165.0
 this is arguably one of the best of this variety from new zealand & should be on every 'pinot' lovers bucket list. plenty of earthy, red berry-laced aroma on the nose with notes of red currants, raspberry leaves & cranberries. nuances of lavender, wild thyme, mossy tree bark & forest floor plus a waft of fungi

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BEVERAGES

REDS

- ®'15 Vincent Girardin Volnay Les Vieilles Vignes **Pinot Noir** *Beaune, FR* 155.0
the finest & most elegant red wines of the côte de beaune are grown in volnay, featuring lively aromas of black cherry, violets & rose petals, with floral overtones & hints of spice. the colour varies from bright ruby to a light garnet. the palate is silky & creamy, with round flavours of chocolate milk, dark plum, & hints of oak, leather & forest floor
- ®'14 Jean Michel Gerin Côte-Rôtie Champin Le Seigneur *Beaune, FR* 155.0
a luscious blend of 90% syrah & 10% viognier resulting in a round, opulent & generously textured wine characterized by oak, ripe black & red fruit, pepper, spice & minerality. this wine has both good flair & is stylish
- ®'16 Montes Alpha Purple Angel **Carmenère** *Colchagua, CHL* 175.0
deep ruby red in colour, this wine exemplifies the rich & powerful flavours typical of carmenère, the long-lost grape variety that recently resurfaced in chile after being presumed extinct in bordeaux, its original home. a must for lovers fine wine.
- ®'16 Te Mata Coleraine **Bordeaux Blend** *Hawkes Bay, NZ* 215.0
this delicious bordeaux style red comes from te mata estate, new zealand's oldest winery. dark ruby with a neon-purple edge, coleraine tantalizes with fragrant ripe cherry & fresh, black plum aromatics. the bouquet blossoms over a silky palate laden with lavender, sandalwood, cigar box, juniper & wild blackberry
- ®'12 Croix Canon St Emilion Grand Cru **Bordeaux Blend** *Bordeaux, FR* 165.0
the nose is fresh, delicate & fruity. the palate is silky with an intense aromatic expression & firm tannin structure. a long & graceful finish displays the balance & poise which define croix canon

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BEVERAGES

DESSERT

Lake Chalice ‘Sweet Beak’ Late Harvest Riesling	<i>Marlborough, NZ</i>		40.0
this is a leaner style of sweet wine, with an elegant, minerally fruit presence swathed in textural softness. terrific balance			
’14 Jules Taylor Late Harvest Sauvignon Blanc	<i>Marlborough, NZ</i>	75ml	12.0
aroma of ripe stone fruits, honeysuckle & spiced orange with luscious flavours of honey, mandarin & nectarine			
’16 Saint Clair Noble Riesling	<i>Marlborough, NZ</i>	75ml	12.5
flavours of honey, apricots & citrus, with a wonderful silky finish. deliciously complex aroma with a bouquet of poached apricot, candied citrus & white clover honey			
®’13 Villa Maria Late Harvest Riesling	<i>Marlborough, NZ</i>	375ml	60.0
pure, powerful & moderately sweet wine with peach, bush honey and ginger flavours			
®’13 Royal Tokaji ‘5 Puttunynos Aszu’ Tokaji Blend	<i>Tokaj HU</i>	250ml	125.0
the characteristics on this wine are a vivid gold colour with honeyed apricot & orange peel flavours which are uplifted with dramatic acidity			
®’13 Equipo Navazos P.X. Gran Solara Pedro Ximenez	<i>Barcelona, SP</i>	375ml	85.0
the color is dark mahogany with a green-amber rim, a concentrated nose of raisins, dates, coffee, chocolate & spices with hints of mint that gives it a fresh profile. the palate reveals a thick, very dense wine, with penetrating roasted flavors of chocolate & tar. very long, intense & persistent			

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BEVERAGES

SPIRITS

VODKA

absolut	<i>Scania, SE</i>	60ml	14.0
belvedere	<i>Żyrardów, PL</i>	60ml	15.0
grey goose	<i>Cognac, FR</i>	60ml	15.0
stolichnaya	<i>Kaliningrad, RU</i>	60ml	15.0

GIN

bombay sapphire	<i>Warrington, GB</i>	60ml	16.0
tanqueray london dry	<i>London, GB</i>	60ml	16.0
hendrick's	<i>Girvan, GB</i>	60ml	17.0

TEQUILA

jose cuervo especial silver	<i>Jalisco, MX</i>	60ml	15.0
jose cuervo especial reposado	<i>Jalisco, MX</i>	60ml	16.0
patrón silver	<i>Jalisco, MX</i>	60ml	17.0

RUM

appleton	<i>St. Elizabeth, JM</i>	60ml	14.0
bacardi carta blanca superior	<i>Cataño, PR</i>	60ml	14.0
bacardi gold	<i>Cataño, PR</i>	60ml	14.0
captain morgan spiced 14.0	<i>Kingston, JM</i>	60ml	
mount gay eclipse	<i>St Michael, BB</i>	60ml	14.0
myers's dark	<i>Kingston, JM</i>	60ml	15.0

SCOTCH

ballentine's	<i>Dumbarton, GB</i>	60ml	15.0
johnnie walker red label	<i>Multi-Region, SC</i>	60ml	14.0
johnnie walker black label	<i>Multi-Region, SC</i>	60ml	15.0

SINGLE MALT

glenfiddich 12 year old	<i>Multi-Region, SC</i>	60ml	15.0
glenlivet 12 year old	<i>Multi-Region, SC</i>	60ml	15.0
glenmorangie 10 year old	<i>Multi-Region, SC</i>	60ml	15.0
macallan 12 year old	<i>Multi-Region, SC</i>	60ml	15.0

WHISKEY

canadian club	<i>Ontario, CA</i>	60ml	15.0
jameson irish	<i>County Cork, IRL</i>	60ml	15.0

BOURBON

jim beam	<i>Kentucky, USA</i>	60ml	17.0
jack daniels	<i>Tennessee, USA</i>	60ml	15.0
maker's mark	<i>Kentucky, USA</i>	60ml	19.0

* ask our staff if you have a favourite liquor or spirit not listed above as we may have it available

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BEVERAGES

APÉRITIFS

aperol	<i>Padua, IT</i>	60ml	14.0
campari	<i>Milano, IT</i>	60ml	14.0
dubonnet	<i>Thuir, FR</i>	60ml	12.0
pernod	<i>Loire, FR</i>	60ml	12.0
pimm's no.1	<i>Kent, UK</i>	60ml	12.0
tio pepe	<i>Jerez, SP</i>	60ml	12.0
vermouth -- dry or sweet	<i>Turin, IT</i>	60ml	12.0

DIGESTIFS

amaretto disaronno	<i>Saronno, IT</i>	60ml	14.0
baileys	<i>Dublin, IR</i>	60ml	12.0
bénédictine d.o.m	<i>Normandy, FR</i>	60ml	15.0
cointreau	<i>Anger, FR</i>	60ml	15.0
drambuie	<i>Scotland, UK</i>	60ml	15.0
frangelico	<i>Canale, IT</i>	60ml	15.0
grand marnier	<i>Cognac, FR</i>	60ml	15.0
green chartreuse	<i>Voiron, FR</i>	60ml	16.0
kahlua	<i>Veracruz, MX</i>	60ml	16.0
pallini limoncello	<i>Amalfi Coast, IT</i>	60ml	12.0
patrón xo cafe	<i>Jalisco, MX</i>	60ml	15.0
sambuca galliano white or black	<i>Tuscany, IT</i>	60ml	15.0

COGNAC & PORT

courvoisier vsop cognac	<i>Cognac, FR</i>	60ml	20.0
hennessy vsop cognac	<i>Cognac, FR</i>	60ml	25.0
remy vsop cognac	<i>Cognac, FR</i>	60ml	20.0
prince d'arignac armgnac vs	<i>Armagnac, FR</i>	60ml	20.0
galway pipe grand tawny port	<i>Adelaide, AU</i>	60ml	20.0
sandemans fine tawny port	<i>Oporto, PT</i>	60ml	20.0

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