

# BREAKFAST BEVERAGES

*available 7.30am to 10.30am*

*on request resident guests receive a choice of  
one cold & one hot complimentary beverage from the list below*

## COLD BEVERAGES

### Juice

orange, pineapple, tropical, apple 5.0

### Tropical Fruit Smoothie

seasonal island fruits blended with coconut water 10.0

### Milk

light, full fat, soy 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

# BREAKFAST

*available 7.30am to 10.30am*

*on request resident guests receive complimentary daily breakfast including:  
juice, tea or coffee, a serving of homemade pastries or cereal/granola,  
a serving of fresh fruit of the day & a choice of one cooked dish listed below*

Selection of Fresh Fruits 8.5

Selection of Homemade Pastries 8.5

Cold Cereal (\*df, v) 8.5  
ricies, weet-bix, corn flakes

Honey & Almond Granola (\*df, v) 12.5  
coconut yoghurt & fresh tropical fruit

Porridge (\*df, v) 12.5  
organic rolled oats with raisins,  
butter & brown sugar

Pancakes (\*gf, v) 15.5  
with tahitian vanilla cream  
& mango syrup

Bacon & Egg Sandwich (\*gf, df) 15.5  
fried eggs & crispy bacon on toasted white  
or whole grain bread

Eggs Benedict (v\*) 16.5  
poached eggs on a homemade english muffin  
with bacon & hollandaise sauce

Eggs Any Style (\*gf, df, \*v) 16.5  
poached, fried or scrambled  
with bacon, roasted potatoes & toast

Three Egg Omelette (\*gf, \*df, \*v) 16.5  
classic plain  
ham & cheese  
tomato & cheese

French Toast (\*gf, v) 16.5  
homemade brioche dipped in local  
free range eggs with cinnamon sugar,  
bacon & tropical fruit compote

Big Breakfast (\*gf, df, \*v) 19.5  
fried or scrambled eggs with bacon, sausage,  
roasted potatoes, mushrooms, grilled tomato &  
fried onions

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

# ALL DAY MENU

*available 12pm to 9pm*

## ENTRÉES / LIGHT OPTIONS

### 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

### 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

### 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

### Heaps of Fries (v,gf,df)

fried potato with spicy mayo & tomato sauce 15.0

### Crudité (v,gf,\*df)

raw vegetable sticks with hummus & fine herbs crème fraiche 15.0

# ALL DAY MENU

*available 12pm to 9pm*

## MAIN DISHES

### Catch of the Day

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

### Grilled Chicken (\*gf,\*df)

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

### Rib Eye Steak (\*gf,\*df)

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

### Chef's Fried Rice (\*v)

fried rice with egg & vegetables, topped with a fried egg 22.0  
add chicken, beef or prawns 27.5

### Pesto Pasta (\*df)

linguini pasta tossed in a homemade basil pesto sauce 22.0  
add chicken or prawns 27.5

### Island Burger

fish, beef or chicken burger served with french fries or salad 25.0

### Classic Caesar Salad (\*gf)

fresh romaine lettuce tossed in creamy lemon mustard dressing  
with crisp bacon, egg, parmigiano regiano & croutons 22.0  
add grilled chicken or prawns 27.5

## SIDES 11.0

white rice (gf, v)  
roasted potatoes (gf,v)  
garden salad (gf, v)  
french fries (gf, v)

coconut rice (gf, v)  
creamed rukau (gf, v)  
assorted local vegetables (gf, v)  
sweet potato fries (gf, v)

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

# DESSERTS

*available 12pm to 9pm*

## 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

## DINNER SPECIALTY

*available 6pm to 9pm*

### Lava Cake

molten chocolate cake served with  
vanilla bean ice cream 18.5

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

# RESIDENTIAL BEVERAGES

Room Service Fee \$10 per order

## CHAMPAGNE

® v	dom perignon brut	Champagne, FR	425.0
® nv	billecart-salmon brut rosé	Champagne, FR	285.0
® nv	laurent-perrier brut	Champagne, FR	165.0
nv	veuve clicquot brut	Champagne, FR	160.0
nv	piper-heidsieck brut	Champagne, FR	150.0
nv	moët & chandon imperial rosé	Champagne, FR	150.0
nv	moët & chandon imperial brut	Champagne, FR	145.0
nv	pierre moncuit grand cru blanc de blancs	Champagne, FR	120.0

## SPARKLING

nv	nautilus cuvée rosé	Marlborough, NZ	90.0
nv	deutz cuvée brut	Marlborough, NZ	90.0
nv	rive della chiesa prosecco brut	Veneto, IT	65.0

## WHITE

'17	mt difficulty bannockburn <b>pinot gris</b>	Central Otago, NZ	59.0
'18	santa margherita <b>pinot grigio</b>	Alto Adige, IT	75.0
'16	henri bourgeois pouilly-fume <b>sauvignon blanc</b>	Upper Loire, FR	85.0
'16	tohu <b>sauvignon blanc</b>	Marlborough, NZ	50.0
'18	peter yealand estate <b>sauvignon blanc</b>	Marlborough, NZ	59.0
'16	henri bourgeois sancerre les baronnes <b>sauvignon blanc</b>	Sancerre, FR	75.0
'16	neudorf rosie's block <b>chardonnay</b>	Nelson, NZ	60.0
'16	matawhero church house <b>chenin blanc</b>	Gisborne, NZ	65.0
'16	louis michel <b>petit chablis</b>	Chablis, FR	75.0
'17	albert mann <b>gewürztraminer</b>	Alsace, FR	80.0

## ROSÉ

'18	wet jacket <b>rosé</b>	Central Otago, NZ	75.0
'18	famille quiet domaine houchart <b>rosé</b>	Côtes de Provence, FR	50.0

## RED

'17	schubert marions vineyard <b>pinot noir</b>	Wairarapa, NZ	105.0
'17	mt. difficulty 'roaring meg' <b>pinot noir</b>	Central Otago, NZ	75.0
'16	amisfield <b>pinot noir</b>	Central Otago, NZ	95.0
'16	schubert <b>syrah</b>	Wairarapa, NZ	85.0
'16	montes alpha <b>malbec</b>	Colchagua, CHL	70.0
® '16	ata rangi <b>pinot noir</b>	Martinborough, NZ	165.0
® '16	montes alpha purple angel <b>carmenère</b>	Colchagua, CHL	175.0
® '16	te mata coleraine <b>bordeaux blend</b>	Hawkes Bay, NZ	215.0

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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

## BEER

<b>Panhead APA Craft Beer</b> american pale ale with centennial, citra & simcoe overwhelming your nose, kicking you in the taste buds & departing with more bitterness than a palm springs divorce. it's a seriously addictive combination	<i>Upper Hutt, NZ</i>	12.5
<b>Panhead XPA Craft Beer</b> extra pale ale with a delicate colour undercut by a glorious hit of alpha oils from mosaic, galaxy & citra hops with a few luscious notes of mango, guava, lychee & pineapple	<i>Upper Hutt, NZ</i>	12.5
<b>Steinlager Classic</b> 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	<i>Auckland, NZ</i>	10.0
<b>Corona Extra</b> 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	<i>Mexico City, MX</i>	10.0
<b>Heineken</b> 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	<i>Amsterdam NL</i>	10.0

## MINERAL WATER

<b>Antipodes Mineral Water, Sparkling or Still</b> 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	<i>Whakatane, NZ</i>	500ml	9.5
		1000ml	15.0

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# BEVERAGES

## CHAMPAGNE

<b>®'09 Dom Perignon</b> incredibly smooth & creamy fruit with an elegance & finesse equalled by very few other champagnes	<i>Champagne, FR</i>	425.0
<b>®'NV Veuve Clicquot</b> world famous, rich & creamy in style, with an explosion of citrus fruit & a delightful yeasty toastiness	<i>Champagne, FR</i>	160.0
<b>NV Moët &amp; Chandon Brut Impérial Rosé</b> a spontaneous, radiant & romantic expression of the moët & chandon style, distinguished by its bright fruitiness, its seductive palate & its elegant maturity	<i>Champagne, FR</i>	145.0
<b>NV Moët &amp; Chandon Brut Impérial</b> one of the best-selling non-vintage champagnes around, this classic blend boasts notes of green apple & citrus fruits	<i>Champagne, FR</i>	135.0

## SPARKLING

<b>Deutz Cuvée Brut</b> 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	<i>Marlborough, NZ</i>	85.0
<b>Rive Della Chiesa Prosecco</b> this classic prosecco has a bright straw colour with lively aromas of intense vine fruits. naturally balanced & graceful	<i>Veneto, IT</i>	65.0

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# BEVERAGES

## WINES BY THE GLASS

### SPARKLING

House <b>Sparkling</b>		15.0
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### WHITE

Tinpot <b>Sauvignon Blanc</b>	<i>Marlborough, NZ</i>	15.0
Jules Taylor <b>Pinot Gris</b>	<i>Marlborough, NZ</i>	15.0
Tohu <b>Chardonnay</b>	<i>Gisborne, NZ</i>	15.0
House <b>White</b>		12.5

### ROSE

Famille Quiot Domaine Houchart <b>Rosé</b>	<i>Cotes de Provence, FR</i>	15.0
House <b>Rose</b>		12.5

### RED

Elephant Hill <b>Pinot Noir</b>	<i>Hawkes Bay, NZ</i>	17.5
Montes Alpha <b>Malbec</b>	<i>Colchagua, CHL</i>	17.5
House <b>Red</b>		12.5

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# BEVERAGES

## WINES BY THE BOTTLE

### WHITES

<b>Dog Point Section 94 Sauvignon Blanc</b> this organic wine is one of the region's most highly-acclaimed barrel matured examples. it is also one of the more adventurous wines with a strong savoury, struck flint reductive character. a richly textural & impressively complex wine	<i>Marlborough, NZ</i>	75.0
<b>Peter Yealand Estate Sauvignon Blanc</b> 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	<i>Marlborough, NZ</i>	59.0
<b>Tinpot Sauvignon Blanc</b> this elegant wine features classic characters of blackcurrant bud & fresh cut thyme with vibrant aromatics & a fine balance of acidity leading to a lingering finish	<i>Marlborough, NZ</i>	55.0
<b>Tohu Sauvignon Blanc</b> 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	<i>Marlborough, NZ</i>	50.0
<b>Santa Margherita Pinot Grigio</b> straw yellow color, clean intense aroma, golden apple flavours goes wonderfully with fresh cheeses, seafood, pasta, & rice dishes	<i>Alto Adige, IT</i>	75.0
<b>Mt. Difficulty Bannockburn Pinot Gris</b> 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	<i>Central Otago, NZ</i>	59.0
<b>Jules Taylor Pinot Gris</b> pale with green tints of colour & lifted varietal aromatics of stone fruit & a touch of spice all resting on a backbone of fresh bright acidity	<i>Marlborough, NZ</i>	55.0
<b>®'16 Château de Puligny-Montrachet Chardonnay</b> 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	<i>Bourgogne, FR</i>	85.0
<b>®'17 Te Mata Elston Chardonnay</b> 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	<i>Hawke Bay, NZ</i>	75.0

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# BEVERAGES

## WHITES

- 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
- Tohu Chardonnay** *Gisborne, NZ* 55.0  
this luscious wine is perfectly balanced with notes of juicy citrus, ripe summer peach & a harmonious touch of spicy French oak
- Albert Mann Gewürztraminer** *Alsace, FR* 65.0  
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

## ROSÉ

- Wet Jacket Rosé** *Central Otago, NZ* 75.0  
the nose is fragrant & perfumed with raspberry, blueberry, crab apples & violets.  
the palate is dry, complex & balanced with crisp acidity & good minerality
- Cable Bay Pinot Rosé** *Marlborough, NZ* 65.0  
stunning vibrant aromatics – light florals, watermelon, raspberry & nectarine. the palate is full of juicy pink grapefruit & pomegranate flavours, has lovely mineral texture & a refreshing dry finish
- Famille Quiot Domaine Houchart Rosé** *Côtes de Provence, FR* 50.0  
grenache, syrah & mouvedre grapes produce this salmon pink rosé. delicate flavours of berries & citrus lead to a delightful crisp bright finish

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# BEVERAGES

## REDS

- ®'14 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
- Schubert 'Marion's Vineyard' Pinot Noir** *Wairarapa, NZ* 105.0  
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
- 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
- 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
- Elephant Hill Pinot Noir** *Central Otago, NZ* 65.0  
ripe characters with red berry fruit & subtle florals followed by notes of bay leaf & spice, well-balanced with soft tannings & excellent
- 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
- 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
- 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

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# BEVERAGES

## REDS

- ®'15 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
- ®'14 Chateau Lilian Ladouys **Bordeaux Blend** *Bordeaux, FR* 105.0  
fantastic aromas of blueberries, orange peel & flowers. full-bodied, fruity - yet silky & focused with a beautiful centre palate of fruit & ripe tannins

## DESSERT

- Jules Taylor Late Harvest **Sauvignon Blanc** *Marlborough, NZ* 75ml 12.0  
aroma of ripe stone fruits, honeysuckle & spiced orange with luscious flavours of honey, 375ml 50.0  
mandarin & nectarine

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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	<i>Kingston, JM</i>	60ml	14.0
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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## 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
sandemans fine tawny port	<i>Oporto, PT</i>	60ml	20.0

® = Premium Reserve Wines