



COCKTAILS

BITTER MISTRESS

*whiskey, lemon, Campari +
dehydrated lemon*

18

HONEYRUM*

*white rum, passionfruit, honey
syrup, saline, yuzu tonic + mint*

16

PRAWNSTAR MARTINI

*chilli + coriander vodka,
passionfruit liqueur, passionfruit,
lime + bubbles*

18

BLOODY HELL HONEY

*Four Pillars 'Bloody Shiraz' gin,
lemon, honey syrup + whites with
dehydrated lemon*

20

POM POM*

*tequila, pomegranate, all spice
syrup, lime, grapefruit soda + salt
rim*

18

NAVY BLUE

*Four Pillars 'Navy Strength' gin,
orgeat, blueberry liqueur, lemon
+ simple with frozen blueberries*

20

GINGER POMME

*Pimm's, apple, cinnamon-mint
syrup + Ginger Tom*

18

BREAKFAST MARTINI*

*gin, lemon, earl grey syrup +
marmalade*

18

NICE PEAR

*pear vodka, pear, lemon, orgeat
+ cinnamon-mint syrup with
smoked rosemary + dehydrated
pears*

16

DOCTOR'S ORDERS

*whiskey, ginger wine, Thompson
'Peat Progress' whiskey, lemon,
ginger-lemongrass syrup +
crystallized ginger*

20

SLOE + STEADY

*Hayman's sloe gin, lime,
strawberry-plum syrup + pink
peppercorns*

18

CAMP CLOVE*

*Broken Heart rum, all spice
syrup, orange, chocolate bitters,
orange slice + star anise*

20

TUTTI FRUTTI

*Malfy Rosa gin, mango liqueur,
Aperol, lemon + dehydrated
grapefruit*

18

**alcohol-free with Lyre's Sprints 14*



WINE

SPARKLING

		125ml	375ml	750ml
Brancott Estate Brut Cuvée	<i>Marlborough</i>	10.5		52
Makers Anonymous Prosecco	<i>Australia</i>	12		58
Alpha Domus 'Beatrix' Rosé	<i>Hawke's Bay</i>	12.5		60
Alpha Domus 'Cumulus'	<i>Hawke's Bay</i>	14		69
Laurent Perrier La Cuvée	<i>Champagne</i>	21	68	125
MUMM	<i>Champagne</i>		70	130
MUMM Rosé	<i>Champagne</i>			145
Dom Perignon	<i>Champagne</i>			435

SAUVIGNON BLANC

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	11	18	52
Man O' War	<i>Waiheke</i>	12	20	61
Jules Taylor	<i>Marlborough</i>	13	22	65
Dog Point	<i>Marlborough</i>	14.5	23.5	72
Amisfield	<i>Central Otago</i>			76

CHARDONNAY

Main Divide	<i>Waipara</i>	11	18	52
Alpha Domus 'The Skybolt'	<i>Hawke's Bay</i>	12	20	60
Te Mata Estate	<i>Hawke's Bay</i>	13.5	22.5	68
Church Road 'McDonald'	<i>Hawke's Bay</i>	14	23	70
Te Mata 'Elston'	<i>Hawke's Bay</i>			98

RIESLING

Main Divide	<i>Waipara</i>	11	18	52
Spy Valley	<i>Marlborough</i>	12	20	60
Amisfield Dry	<i>Central Otago</i>	14	23	68
Pegasus Bay	<i>Waipara</i>			76

ROSÉ

Main Divide	<i>Waipara</i>	11	18	52
Jules Taylor	<i>Marlborough</i>	13	22	65
Terra Sancta Estate	<i>Hawke's Bay</i>	14	23	70

WINE

PINOT GRIS

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	11	18	52
Man O' War	<i>Waiheke</i>	12	20	61
Church Road 'Gwen'	<i>Hawke's Bay</i>	13.5	22.5	68
Gibbston Valley 'Gold River'	<i>Central Otago</i>	14.5	24	72

PINOT NOIR

Main Divide	<i>Waipara</i>	12	20	59
Gibbston Valley 'Gold River'	<i>Central Otago</i>	14.5	24	72
Terra Sancta 'Mysterious Diggings'	<i>Central Otago</i>	15	25	75
Amisfield	<i>Central Otago</i>			108

SYRAH

Villa Maria 'Cellar Select'	<i>Waipara</i>	12	20	59
Alpha Domus 'The Barnstormer'	<i>Hawke's Bay</i>	14.5	24	72
Church Road 'McDonald'	<i>Hawke's Bay</i>	16	26.5	80
Man O' War 'Dreadnought'	<i>Waiheke</i>			112

RED BLENDS

Main Divide Merlot Cabernet	<i>Waipara</i>	12	20	59
Alpha Domus 'The Navigator'	<i>Hawke's Bay</i>	14.5	24	72
Pegasus Bay Merlot Cabernet	<i>Waipara</i>	16	26.5	80
Man O' War 'Island Blend'	<i>Waiheke</i>	17	28	84
Te Mata 'Awatea'	<i>Hawke's Bay</i>			98
Te Mata 'Coleraine'	<i>Hawke's Bay</i>			215

PORT + DESSERT WINE

		75ml	375ml
Jules Taylor Late Harvest Sauvignon	<i>Waipara</i>	13	59
Pegasus Bay Noble Sauvignon	<i>Waipara</i>	15	69
Sandeman Tawny Port	<i>Porto</i>	14	
Sandeman Ruby Port	<i>Porto</i>	14	
Sandeman Late Bottled Vintage	<i>Porto</i>	19	
Sandeman Tawny 10 Year Old	<i>Porto</i>	24	

*check out the front of our drinks list for wine specials



GIN

AUSTRALIA

Four Pillars 'Rare Dry' _____	12
Four Pillars 'Bloody Shiraz' _____	13
Four Pillars 'Navy Strength' _____	14

ITALY

Malfy con Arancia _____	14
Malfy con Limon _____	14
Malfy con Rosa _____	14
Malfy Originale _____	14

JAPAN

Roku _____	12
Ki No Bi _____	16

GERMANY

Monkey 47 _____	17
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MEXICO

Gracias a Dios Agave _____	15
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NEW ZEALAND

Broken Heart Dry _____	13
Dancing Sands Dry _____	13
Imagination Dry _____	13
Victor Kaffir Lime _____	13
Lighthouse 'Hawthorn' _____	14
Little Biddy _____	14
Strange Nature _____	14
Juno _____	14
Scapegrace Black _____	14
Scapegrace Dry _____	14
Scapegrace Late Harvest _____	15
Scapegrace Early Harvest _____	15
Rifters Quartz _____	15
The Source _____	16

SPAIN

Gin Mare _____	15
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UK

Beefeater _____	11
Beefeater 24 _____	12
Plymouth Sloe _____	12
Lind + Lime _____	12.5
Caorunn _____	13
Ophir _____	13
Plymouth Dry _____	14
Hendrick's _____	14
The Botanist _____	14.5
Warner's Elderflower _____	15
Warner's Raspberry _____	15
Warner's Rhubarb _____	15

G+Ts

OPHIR

*Fevertree Mediterranean tonic,
pineapple + star anise* 15

STRANGE NATURE

*East Imperial Yuzu tonic, lemon +
juniper berries* 14

HENDRICK'S

*East Imperial Burma tonic,
cucumber + pink peppercorns* 14

SCAPEGRACE DRY

*Fevertree Indian tonic,
apple + thyme* 14

WARNER'S RASPBERRY

*East Imperial Light tonic,
grapefruit + rosemary* 15

SPIRITS

VODKA

Absolut _____	11
Scapegrace _____	14
Grey Goose _____	15
The Reid _____	17

RUM

Havana 3 Años _____	11
Havana Especial _____	11
Havana 7 Años _____	12
Broken Heart Spiced _____	14
El Dorado 12 _____	15
Flor de Caña 18 _____	16

IRISH WHISKEY

Jameson _____	11
Teelings _____	12
Red Breast 12 _____	17

SCOTCH WHISKY

Chivas Regal 12 _____	12
Glenlivet 'Founder's Reserve' _____	13
Monkey Shoulder _____	14
Jura 'Journey' _____	14
Glenfiddich 12 _____	15
Glenmorangie 10 _____	16
The Balvenie 'Doublewood' 12 _____	18

WORLD WHISKEY

Canadian Club _____	11
Thomson 'Two Tone' _____	13
Thomson 'Peat Progress' _____	16

BOURBON

Maker's Mark _____	11
Buffalo Trace _____	12
Woodford Reserve _____	12
Woodford Reserve Rye _____	13
Knob Creek _____	16

TEQUILA + MEZCAL

Olmecca Altos Reposado _____	11
Arette Blanco _____	13
Arette Reposado _____	15
Casamigos Blanco _____	16
Del Maguey 'Vida' Mezcal _____	12

BRANDY

St Remy VSOP Brandy _____	11
Remy Martin VSOP Cognac _____	17
Remy XO Cognac _____	39

LIQUEUR

Aperol _____	10
Amaretto _____	10
Bailey's _____	10
Campari _____	12
Cointreau _____	12
Chambord _____	12
Frangelico _____	12
Galliano Sambuca _____	12
Kahlua _____	10
Pimm's _____	10

NON-ALCOHOLIC

Lyre's Range _____	10
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BEER + CIDER

ON TAP

		360ml	570ml
Ginger Tom	4%	11	13
Delicious Pale Ale	4.2%	11	13
Dux Lager	5%	11	13
Hazy IPA	5.7%	11.5	13.5

BOTTLES + CANS

		330ml
Corona	4.5%	10.5
Asahi	5%	10.5
North End 'Nectar du Saison' Sour Ale	4.5%	11
Behemoth 'Brain Smiles' Hazy Pale	5.4%	11
Kereru 'Auro' Gluten Free Ale	5%	11
ParrotDog 'Birdseye' Hazy IPA	5.8%	11
Three Boys Lager	4.5%	11.5
Three Boys Wheat	5%	11.5
Three Boys Pilsner	5.5%	11.5
Three Boys Porter	5.2%	12
Baylands 'Night Ryder' Stout	5.7%	12

LOW ALCOHOL

		330ml
Zeffer Cider	0.0%	10
Peroni Libera	0.0%	10
Garage Project 'Tiny'	0.0%	10
Three Boys Local Lager	2.5%	11
Three Boys Local IPA	2.5%	11

CIDER

		330ml
Zeffer Crisp Apple	5%	12
Zeffer Apple Crumble	5%	12
Peckham's Elderflower	5.1%	12.5
Peckham's Boysenberry	4.9%	12.5



NON-ALCOHOLIC

COLD

SOFT DRINKS

Coke, Coke No Sugar, Cloudy Lemonade, Ginger Beer, Ginger Ale, LLB, Soda, Tonic
regular 5 large 8

FRUIT JUICE

Homegrown orange or apple, cranberry, pineapple, tomato + spiced tomato
regular 5 large 8

SMOOTHIES

Homegrown berry or Feijoa
regular 8 large 12

MOCKTAILS

honeyrum
Lyre's White Cane, passionfruit, honey syrup, saline + yuzu tonic

pom pom
Lyre's Agave Blanco, pomegranate, all spice syrup, lime, grapefruit soda + salt rim

breakfast martini
Lyre's London Dry, lemon, earl grey syrup + marmalade

camp clove
Lyre's Dark Cane, all spice syrup, orange, chocolate bitters, orange slice + star anise
all 14

HOT

TEA

Noble & Sunday
English Breakfast, Earl Grey, Peppermint Breeze, Strawberry Plum, Ginger Limoncello, Imperial Sencha, Chamomile Blossom
all 4.9

COFFEE

C4 Espresso
white
flat white, latte, cappucino, mocha, hot chocolate, chai
small 4.2 regular 4.8 large 5.2
iced + cream 8

black
short black, long black, americano
all 3.9
+ soy, almond or oat 1
+ decaf 1
+ extra shot .5
+ caramel, vanilla or hazelnut .5

WATER

Antipodes
still or sparkling
litre 10



TAPAS

2.30-5.30 PM

3 for 20 | 5 for 38 | 8 for 55

BREAD + DIPS

selection of locally sourced breads
+ house dip

V GF DFO VGO

OLIVES

warmed mixed olives with olive oil,
feta + pita

V GF DFO VGO

ARANCINI (1pc.)

pumpkin, sage + feta with
sundried tomato aioli

V

TOFU

lightly fried with slaw + vegan chilli
ginger jam mayo

V GF DF VG

CALAMARI

buttermilk fried, with kewpie mayo
+ chilli ginger jam

GF

CRISPY QUINOA (1pc.)

quinoa + carrot cake, toasted
almonds + coconut yoghurt

V GF DF VG

SALMON

lemon zest + ginger marinated
salmon parcels

GF DF

V/VO vegetarian/option, GF/GFO gluten free/option, DF/DFO dairy free/option, VG/VGO vegan/option

CAULIFLOWER

lightly fried florettes with sesame
aioli

V GF DF VGO

HALLOUMI

mint-marinated halloumi with fig,
pear, rocket + walnut salad

V GF

PRAWN

garlic + lemon prawn skewer with
aioli

GF DF

JACKFRUIT (1pc.)

pulled BBQ jackfruit slider with
slaw, pickled carrot + aioli

V

MUSSELS

with chardonnay, fresh chilli,
coriander + garlic

GF DF

PEA + HALLOUMI

grilled fritters with pea puree +
lemon-mint crème fraîche

V GF

SIDES

SHOESTRING FRIES 9

aioli + tomato sauce V GF DF VGO

THYME-GARLIC POLENTA FRIES 12

aioli V GF



