



COCKTAILS

MILKY WAY

*brandy, black sambuca,
milk + whites*

17

KIWI COLADA*

*white rum, kiwi, coconut,
lime + cream*

16

**Alcohol-free with Lyre's White Cane 12*

PRAWNSTAR MARTINI

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

18

BREAKFAST MARTINI*

*gin, lemon, earl grey syrup +
marmalade*

18

**Alcohol-free with Lyre's London Dry 12*

THE ANSWER

*vodka, orange + thyme infused
chambord, triple sec + cranberry*

16

OLD BLUE

*bourbon, blueberry liqueur,
Montenegro + bitters*

20

TUTTI FRUTTI

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

18

DICK'S MAI-TAI*

*dark rum, lime, orgeat, all spice
syrup, + pineapple*

18

**Alcohol-free with Lyre's Dark Cane 12*

GINGER POMME

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

18

HIBISCUS MARGARITA

*mezcal, tequila, hibiscus infused
triple sec, lime + agave*

20

UNNAMED #11*

*dark rum, cranberry, all spice
syrup, cherry bitters + ginger ale*

16

**Alcohol-free with Lyre's Dark Cane 12*

BITTER MISTRESS

whiskey, lemon + Campari

18

RHUBARB & ORANGE SOUR

*Warner's rhubarb gin, orange,
lemon + rosemary*

20

** for something classic, just ask our staff!*



WINE

SPARKLING

		125ml	375ml	750ml
Brancott Estate Brut Cuvée	<i>Marlborough</i>	10		48
Alpha Domus 'Beatrix' Rosé	<i>Hawke's Bay</i>	10.5		48
Makers Anonymous Prosecco	<i>Australia</i>	11		55
Alpha Domus 'Cumulus'	<i>Hawke's Bay</i>	14		68
MUMM	<i>Champagne</i>	18	50	99
MUMM Marlborough	<i>Marlborough</i>			74
MUMM Rosé	<i>Champagne</i>			115
Laurent Perrier La Cuvée	<i>Champagne</i>			115
Dom Perignon	<i>Champagne</i>			395

SAUVIGNON BLANC

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	10.5	17.5	49
Jules Taylor	<i>Marlborough</i>	12	20	58
Villa Maria Reserve	<i>Marlborough</i>	13	21.5	64
Dog Point	<i>Marlborough</i>	13.5	22.5	65
Cloudy Bay	<i>Marlborough</i>			85

CHARDONNAY

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	10.5	17.5	49
Spy Valley	<i>Marlborough</i>	11.5	19	56
Church Road 'McDonald'	<i>Hawke's Bay</i>	13	21.5	63
Villa Maria Reserve	<i>Hawke's Bay</i>	14	22.5	68
Te Mata 'Elston'	<i>Hawke's Bay</i>			86

RIESLING

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	10.5	17.5	49
Amisfield Dry	<i>Central Otago</i>	12.5	20.5	60
Pegasus Bay	<i>Waipara</i>			72

* see our blackboard for our wine specials



WINE

PINOT GRIS + AROMATICS

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	10.5	17.5	49
Man O' War	<i>Waiheke</i>	12	20	58
Church Road 'Gwen'	<i>Hawke's Bay</i>	13	21.5	64
Main Divide Gewurtztraminer	<i>Waipara</i>	10.5	17.5	65

ROSÉ

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	10.5	17.5	45
Jules Taylor	<i>Marlborough</i>	12	20	58
Church Road 'Gwen'	<i>Hawke's Bay</i>	13	21.5	64

PINOT NOIR

		150ml	250ml	750ml
Main Divide	<i>Waipara</i>	12	20	56
Gibbston Valley 'Gold River'	<i>Central Otago</i>	13	21.5	64
Terra Sancta 'Mysterious Diggings'	<i>Central Otago</i>	15	25	74
Amisfield	<i>Central Otago</i>			95

SYRAH + BORDEAUX BLENDS

		150ml	250ml	750ml
Villa Maria Cellar Select Syrah	<i>Waipara</i>	10.5	19	56
Man O' War Island Blend	<i>Waiheke</i>	12	23	68
Pegasus Bay Merlot Cabernet	<i>Waipara</i>	13	25	73
Church Road 'McDonald' Syrah	<i>Hawke's Bay</i>	13	25.5	76
Te Mata 'Awatere'	<i>Hawke's Bay</i>			89

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	



GIN

AUSTRALIA

Four Pillars 'Rare Dry' _____	12
Four Pillars 'Bloody Shiraz' _____	13
Four Pillars 'Navy Strength' _____	14
Melbourne Gin Co. _____	13

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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NEW ZEALAND

Broken Heart Dry _____	13
Dancing Sands Dry _____	13
Imagination Dry _____	13
Victor Kaffir Lime _____	13
Lighthouse 'Hawthorn' _____	14
Little Bidy _____	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 _____	10
Beefeater 24 _____	12
Plymouth Sloe _____	12
Lind + Lime _____	12.5
Caorunn _____	13
Ophir _____	13
Plymouth Dry _____	14.5
The Botanist _____	14.5
Warner's Elderflower _____	15
Warner's Raspberry _____	15
Warner's Rhubarb _____	15

TONICS

we're happy to recommend a mixer + garnish pairing for your gin, or choose your own to make the perfect pairing just for you!

FEVERTREE

indian, mediterranean, aromatic, light, elderflower, cucumber

EAST IMPERIAL

yuzu, grapefruit + burma

SPIRITS

VODKA

Absolut _____	10
Scapegrace _____	14
Grey Goose _____	15
The Reid _____	17

RUM

Havana 3 Años _____	10
Havana Especial _____	10
Havana 7 Años _____	12
Broken Heart Spiced _____	14
El Dorado 12 _____	15
Flor de Caña 18 _____	16

IRISH WHISKEY

Jameson _____	10
Teelings _____	12
Red Breast 12 _____	17

SCOTCH WHISKEY

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 _____	10
Thomson 'Two Tone' _____	13
Thomson 'Peat Progress' _____	16

BOURBON

Buffalo Trace _____	10
Maker's Mark _____	12
Woodford Reserve _____	12
Woodford Reserve Rye _____	13
Knob Creek _____	16

TEQUILA + MEZCAL

Olmecca Altos Reposado _____	10
Arette Blanco _____	13
Arette Reposado _____	15
Casamigos Blanco _____	16
Del Maguey 'Vida' Mezcal _____	12

BRANDY

St Remy VSOP Brandy _____	10
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 _____	8
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NON-ALCOHOLIC

COLD

SOFT DRINKS

Coke, Coke No Sugar, Old Fashioned 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

WATER

Antipodes
still or sparkling
litre 10

HOT

TEA

Noble & Savage

English Breakfast, Earl Grey, Peppermint Breeze, Strawberry Plum, Ginger Limoncello, Imperial Sencha, Chamomile Blossom

4.9

COFFEE

white

flat white, latte, cappucino, mocha, hot chocolate, chai

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

BEER

ON TAP

		360ml	570ml
Ginger Tom	4%	10	12.5
Delicious Pale Ale	4.2%	10	12.5
Dux Lager	5%	10	12.5
Hazy IPA	5.7%	10	12.5

BOTTLES + CANS

		330ml
Corona	4.5%	10
Asahi	5%	10
North End 'Nectar du Saison' Sour Ale	4.5%	10.5
Behemoth 'Brain Smiles' Hazy Pale	5.4%	10.5
Kereru 'Auro' Gluten Free Ale	5%	10.5
ParrotDog 'Birdseye' Hazy IPA	5.8%	10.5
Three Boys Lager	4.5%	11
Three Boys Wheat	5%	11
Three Boys Pilsner	5.5%	11
Three Boys Porter	5.2%	12
Baylands 'Night Ryder' Stout	5.7%	12

LOW ALCOHOL

		330ml
Zeffer Cider	0.0%	8
Peroni Libera	0.0%	9.5
Garage Project 'Tiny'	0.0%	9.5
Three Boys Local Lager	2.5%	9.5
Three Boys Local IPA	2.5%	9.5

CIDER

		330ml
Zeffer Crisp Apple	5%	11
Zeffer Apple Crumble	5%	11
Elderflower	5.1%	11
Boysenberry	4.9%	11

** see our blackboard for our cider special*



TAPAS

BREAD + DIPS

*selection of locally sourced breads
+ house dips*

V GFA DFA VGA

OLIVES

*warmed mixed olives with olive oil,
feta + pita*

V GFA DFA VGA

ARANCINI

*pumpkin, sage + feta with
sundried-tomato aioli*

V

TOFU

*lightly fried with chilli ginger jam,
slaw + vegan mayo*

V GF DF VG

MUSSELS

*with chardonnay, fresh chilli,
coriander + garlic*

GFA DFA

CALAMARI

*buttermilk fried squid with chilli
ginger jam*

GF

PEA + HALLOUMI

*grilled fritters with pea puree +
lemon + mint crème fraîche*

V GF

SALMON

*miso-marinated salmon parcels
with orange*

GF DF

FALAFEL

*bite-sized falafel with harissa
hummus + lemon garlic tahini*

GF DF VG

PRAWN

*harissa-spiced prawn skewer with
aioli*

GF DF

JACKFRUIT

*pulled BBQ jackfruit sliders with
slaw, cos lettuce, pickles + aioli*

V GFA DFA

KALE WRAPS

*beetroot, cucumber, avocado,
yellow capsicum, slaw + harissa*

hummus

GF DF VG

CAULIFLOWER

*lightly fried florettes with chipotle
aioli*

V GF DF VGA

3 for 20

5 for 38

8 for 55



