

## — WINE —



### CHAMPAGNE

Pol Roger Brut Reserve NV / France	130
Moet Chandon Brut NV / France	120
Moet Chandon Brut NV ( 200ml ) / France	35

### SPARKLING

Allan Scott Cecilia Blanc de Blancs	65
Allan Scott Cecilia Rose / Marlborough	65
Chateau Tongariro Blanc de Blanc / Gisborne	40
Mionetto Prosecco (200ml) / Italy	11.5
Henkell Trocken Dry Sec (200ml) / Germany	11.5

### CHARDONNAY

Matawhero 'Single Vineyard' / Gisborne	50	12
Lake Chalice / Marlborough	48	9.5
Dusky Sounds / Waipara Valley	38	9

### PINOT GRIS

Lake Chalice / Marlborough	55	11
Mills Reef / Hawke's Bay	48	10.5
Dusky Sounds / South Island	38	9



## SAUVIGNON BLANC

Lake Chalice / Marlborough	48	9.5
Brookfields 'Ohiti Estate' / Hawke's Bay	48	9.5
Dusky Sounds / South Island	38	9

## WHITE VARIETALS

Matawhero Gewürztraminer / Gisborne	49	11
Allan Scott Riesling / Marlborough	47	10

## ROSE

Kate Radburn / Hawke's Bay	45	9
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## DESSERT

Yalumba Botrytis Viogner / South Australia	55	11
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## PINOT NOIR

Devil's Staircase / Central Otago	60	12
Lake Chalice / Marlborough	50	9.5

## MERLOT

Pask Gimblett Road / Hawke's Bay	55	11
Dusky Sounds / South Australia	38	9

## SYRAH/SHIRAZ

Pask Gimblett Road / Hawke's Bay	54	12
De Bortoli 'FS' / Victoria, Australia	40	9

## RED VARIETALS

Chakana Malbec / Argentina	56	11
Brookfields 'Ohiti' Cab Sav / Hawke's Bay	47	10.5

## – COCKTAILS –



<b>Martini / Espresso Martini</b>	16
Gin or Vodka, Dry Vermouth Vodka, Kahlua, Espresso Coffee	
<b>Tom Collins</b>	16
Gin, Lemon Juice, Sugar, Soda	
<b>Old Fashioned</b>	16
Whisky, Bitters, Sugar	
<b>Toblerone</b>	16
Bailey's, Frangelico, Kahlua, Cream	
<b>Mai Tai</b>	16
Rum, Lime, Cointreau	
<b>Margarita</b>	16
Tequila, Cointreau, Lime, Sugar	
<b>Mojito</b>	16
Rum, Mint, Lime, Sugar	



## – BEER & CIDER –

### INTERNATIONAL BEER

Sol	9
Tiger	9
Heineken	9
Heineken Light	7
Heineken 0%	7
Amstel Light	8

### NEW ZEALAND BEER

Monteith's Black	8
Monteith's Golden	8
Monteith's Original	8
Monteith's Pilsner	8
Monteith's Radler	8
Tui Pale Ale	8

### CIDER

Monteith's Crushed Apple	9
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### CRAFT BEER

Tuatara Mot Eureka Pilsner	10.5
Tuatara Kapai Aotearoa Pale Ale	10.5
Bone Yard India Pale Ale	10
Dog Father American Pale Ale	10

## – SPIRITS –

 30 ml

### VODKA

Belvedere	12
Finlandia Original	9

### GIN

Half Hitch	15
Rutte Celery	15
The Botanist	14
Tanqueray	10
Bombay Sapphire	10
Hayman's Old London Dry	9

### RUM

Sailor Jerry Spiced	12
Mount Gay Eclipse	10
Mount Gay Silver	9
Bacardi	9

### TEQUILA

Agavero	16
El Jimador Reposado	9

## - BEFORE & AFTER DINNER -

### APERITIFS

Pimms No.1 Cup	12
Campari	10
Pernod	9
Stone's Ginger Wine	9

 30 ml

### PORT/SHERRY

Harvey's Bristol Cream Sherry	8
Taylors Ruby Port	11
Taylors Tawny Port	11
Taylors 10 Yr	18
Taylors 20 Yr	28

 60 ml

### COGNAC/BRANDY

Hennessy XO	35
Martell VSOP	22
Hennessy VSOP	21
Courvoisier VS	15
Hennessy VS	15
St Remy VSOP	9

 30 ml

## – WHISKEY / WHISKY –



Lagavulin 16yr	24
Glenmorangie 18yr	22
Dalwhinnie 15 yr	20
Dalmore 12 yr	18
Talisker 10 yr	18
Glenfiddich 15yr	18
Cragganmore	17
Laphroiaig 10 yr	16
Glenlivet Founder's Reserve	15
Bruichladdich	15
Ardberg 10 yr	14
Glenmorangie 10 yr	14
Chivas Regal 12 yr	13
Canadian Club	10
Jameson	10

## BOURBON

Woodford Reserve	12
Jack Daniel's Honey	11
Jack Daniel's	10
Early Times	9



## – LIQUEUERS –

 30 ml

Baileys	10
Chambord	10
Cointreau	10
Dom Benedictine	10
Drambuie	10
Frangelico	10
Galliano	10
Grand Marnier	10
Kahlúa	10
Malibu	10
Mandarin Napoleon	10
Midori	10
Southern Comfort	10
Tia Maria	10
Crème de Menthe	10

## - LIQUEUR COFFEE -

Freshly grounded espresso coffee with your choice of Liqueur or spirit, topped with cream:

Baileys	12
Frangelico	12
Amaretto	12
Tia Maria	12
Irish Whiskey	12
Drambuie	12

# - LOUNGE MENU -

## COFFEE, TEA & REFRESHMENTS

Cappuccino	5.5
Flat White	5.5
Long Black	5
Mochaccino	5.5
Latte	5.5
Chai Latte	5.5
Turmeric Latte	6.5
Hot Chocolate	5.5
Espresso	4
Tea	5.5
Fluffy	2.5
Scone	6
Muffin of the Day	6

## -NON-ALCOHOLIC DRINKS-

Orange Juice	5
Pineapple Juice	5
Kiwifruit Juice	5
Tomato Juice	5
Apple Juice	5
Cranberry Juice	5
Coke, Coke Sugar Free, Sprite	5
Bundaberg Ginger Beer	5
Lemon Lime & Bitters	5.5
Lime & Soda	5

## MINERAL WATER

Antipodes Still (500ml)	7
Antipodes Sparkling (500ml)	7

## -HIGH TEA-

### TRADITIONAL HIGH TEA

\$45

Freshly baked raisin and traditional buttermilk scones  
3 berry jam, lemon curd and homemade cornish cream

#### **On the dough**

Cold smoked salmon, citrus and dill cream, on rye bread

Calamansi compressed cucumber, mint mascarpone, on  
rēwena bread

Free range egg, smoked aged cheddar, piccalilli, on white  
bread

Farm raised venison, horseradish, tamarillo, on soy and  
linseed bread

#### **Warm moment**

Native mushroom and truffle vol-au-vent

#### **Sweet journey**

Opera slice

Lemon meringue tart

Pistachio and raspberry macaroon

Dobos torte

## VEGETARIAN HIGH TEA

\$45

Freshly baked raisin and traditional buttermilk scones  
3 berry jam, lemon curd and homemade cornish cream

### **On the dough**

Cold smoked mozzarella, citrus and dill cream, on rye bread  
Calamansi compressed cucumber, mint mascarpone, on  
rēwena bread  
Free range egg, smoked aged cheddar, piccalilli, on white  
bread  
Tomato textures, horseradish, tamarillo on soy and linseed  
bread

### **Warm moment**

Native mushroom and truffle vol-au-vent

### **Sweet journey**

Opera slice  
Lemon meringue tart  
Pistachio and raspberry macaroon  
Dobos torte

## GLUTEN-FREE HIGH TEA

\$45

Freshly baked gluten free raisin and traditional scones  
3 berry jam, lemon curd and homemade cornish cream

### **On the gluten free dough**

Cold smoked salmon, citrus and dill cream  
Calamansi cured cucumber, mint mascarpone  
Free range egg, smoked aged cheddar, piccalilli  
Farm raised venison, horseradish, tamarillo

### **Warm moment**

Native mushroom and truffle tart

### **Sweet journey**

Pistachio and raspberry macaroon  
Feijoa agar agar  
Coconut sago  
Fresh fruit skewers

## VEGAN HIGH TEA

\$60

(48 hours notice required)

Freshly baked raisin and traditional scones

3 berry jam and vegan spread

### **On the dough**

Tomato, basil and olive, on sour dough bread

Mushroom, spinach and confit garlic, on flat bread

Whipped cumin butternut, on soy linseed bread

Guacamole salad, on tortilla bread

### **Warm moment**

Chickpea lentil cake, smoked pineapple chutney

### **Sweet journey**

Feijoa agar agar

Coconut sago palm sugar shooter

Coconut rough

Fresh fruit skewers



## - LOUNGE ALL DAY MENU -

Soup of the Day (vegan, gf)	15
Caesar Salad (p) <i>Cos lettuce, anchovy, bacon, poached egg, gluten free crouton, caesar dressing.</i>	20
<i>Add Chicken or Smoked Salmon</i>	5
Chicken Liver and Truffle Pate <i>Fig chutney, smoked pineapple chutney, seeded ciabatta, crackers</i>	21
Baked Camembert (v) <i>Crusty breads, rosemary, chutney</i>	21
Chicken Satay Skewers (gf, df) <i>Mango salsa, rich coconut and peanut sauce</i>	18
Shitake Gyoza (v) <i>Pan fried, soy dipping sauce, sweet chilli</i>	20
Club Sandwich (p) <i>Chicken, crispy bacon, fried egg, lettuce, tomato, cheese, aioli, chutney, toasted seeded loaf, fries</i>	27
Chateau Burger (p) <i>Bacon, swiss cheese, spanish onion, lettuce, gherkin, relish, kumara fries</i>	27
Farmhouse Platter <i>Selection of cold cuts and cheese, olives and pickles, breads and dips</i>	30

## - LOUNGE PIZZA MENU -

Pulled Pork Pizza (p)	29
<i>Organic buffalo mozzarella, pulled pork, heirloom tomato, white anchovy, onion jam, water cress</i>	
Pizza Fungi (v)	29
<i>Organic buffalo mozzarella, mushroom, capers, red onion, chilli flakes, basil</i>	

## - CHILDRENS MENU -

Beef Burger and Chips	12
Pasta with Tomato Sauce and Cheese	12
Fish Bites and Chips	12
Hawaiian Mini Pizza and Chips	12
Chicken Tenders, Potato Mash and Greens	12

*v – vegetarian, gf – does not contain gluten, df – dairy free,  
vegan – all plant based food, p – contains pork*