

- LOUNGE MENU -

COFFEE, TEA & REFRESHMENTS

Cappuccino	5.5
Flat White	5.5
Long Black	5
Mochaccino	5.5
Latte	5.5
Chai Latte	6
Hot Chocolate	5.5
Espresso	4
Tea	5.5
Fluffy	2.5
Traditional Buttermilk Scone (gf available on request)	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	5.5
Bundaberg Ginger Beer	6
Lemon Lime & Bitters	5.5
Lime & Soda	5.5

MINERAL WATER

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

-GIN & TONIC-

CHOOSE YOUR GIN



Scapegrace Gold	17
Scapegrace Silver	15
Rutte Celery	15
Half Hitch	15
Scapegrace Black	14
The Botanist	14
Tangueray	10
Bombay Sapphire	10
Hayman's	9

CHOOSE YOUR MIXER

- Schweppes Crisp Tonic Water
- Schweppes Cucumber Tonic Water
- Schweppes Salty Lemon Tonic Water
- Schweppes Soda Water

– SPIRITS –

VODKA



Belvedere	12
Finlandia Original	9

RUM

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


TEQUILA

Agavero	16
El Jimador Reposado	9

BOURBON

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

- BEFORE & AFTER DINNER -

APERITIFS	 30 ml
Pimms No.1 Cup	12
Campari	10
Pernod	9
Stone's Ginger Wine	9

PORT/SHERRY	 60 ml
Harvey's Bristol Cream Sherry	8
Taylors Ruby Port	11
Taylors Tawny Port	11
Taylors 10 Yr	18
Taylors 20 Yr	28

COGNAC/BRANDY	 30 ml
Hennessy XO	35
Martell VSOP	22
Hennessy VSOP	21
Courvoisier VS	15
Hennessy VS	15
St Remy VSOP	9

– WHISKEY / WHISKY –



Oban 14yr	25
Lagavulin 16yr	24
Glenmorangie 18yr	22
Dalwhinnie 15 yr	20
Glenkinchie 12yr	18
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

- LIQUEURS -

 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

- HIGH TEA OPTIONS -

Traditional High Tea	45
<i>Available in vegetarian or gluten free options</i>	
Sparkling High Tea	54
<i>Served with a 200ml bottle of Mionetto Prosecco or Henkell Trocken</i>	
Champagne High Tea	65
<i>Served with a 200ml bottle of Moët & Chandon</i>	
Vegan High Tea*	60
<i>Enjoy a vegan selection of sweet and savoury items.</i>	
Vegan Sparkling High Tea	69
<i>Served with a 200ml bottle of Mionetto Prosecco or Henkell Trocken</i>	
Vegan Champagne High Tea	80
<i>Served with a 200ml bottle of Moët & Chandon</i>	

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 wholemeal 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

Opera Slice

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 wholemeal 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
Opera Slice

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

– 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

— WINE —



CHAMPAGNE

Moet Chandon Brut NV / France	120
Piper Heidsieck / France	110
Moet Chandon Brut NV (200ml) / France	35

SPARKLING

Allan Scott Cecilia Rose / Marlborough	65
Cloudy Bay Pelorus NV / Marlborough	60
Chateau 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 / Hawkes Bay	48	10.5
The Maker / Marlborough	38	9

SAUVIGNON BLANC

Lake Chalice / Marlborough	48	9.5
Brookfields 'Ohiti Estate' / Hawkes Bay	48	9.5
Dusky Sounds / Marlborough	38	9

WHITE VARIETALS

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

ROSE

Chapel Hill Sangiovese / South Australia	52	10.5
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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 / Hawkes Bay	55	11
Dusky Sounds / South Australia	38	9

SYRAH/SHIRAZ

Pask Gimblett Road / Hawkes Bay	54	12
De Bortoli 'FS' / South Australia	40	9

RED VARIETALS

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

– COCKTAILS –



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

- 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