

BLACK ROCK

available 12pm to 9pm

BAR SNACKS

Root Vegetable Chips (*seasonal*) (v,gf,df)
crispy seasonal root vegetables, served with tomato & pineapple dip 11.0

Crudité (v,gf,*df)
raw vegetable sticks with hummus & fine herbs crème fraiche 15.0

Kumara (v,gf,df)
fried sweet potato with aioli 11.0

Edamame Beans (v,*gf,df)
steamed young soy beans with soy & ginger 15.0

Heaps of Fries (v,gf,df)
fried potato with spicy mayo & tomato sauce 15.0

All prices are in New Zealand dollars (\$)
(v) vegetarian, (gf) gluten free, (*v) vegetarian on request, (*gf) gluten free on request

BLACK ROCK

ENTREÉS

Ika Mata (gf, df)

fresh fish of the day marinated in coconut cream, ginger & fresh herbs
served with local taro wafers 21.0 / 32.0

Ahi Tuna Sashimi (gf,df)

with wakame seaweed salad, wasabi, pickled ginger & soy sauce 26.0

Omakase Sushi & Sashimi (*gf,df)

chef's selection of fresh fish & vegetables of the day
with wakame seaweed salad, wasabi, pickled ginger & soy sauce 30.0

Ruby Rare Ahi Tuna Katsu (df)

panko-crustured yellowfin tuna fillet seared rare & served chilled
with wasabi mayo, soba noodles & a honey ginger sauce 30.0

Salt & Pepper Squid (df)

with lime garlic aioli dip 23.0

Coconut Crusted Prawns (df)

with a tomato & pineapple relish & a pawpaw mole dip 29.0 / 38.0

Oriental Chicken Rolls

tender chicken with 'five spice' seasoning in crisp spring rolls
with fresh coriander sauce & a chili sesame seed sauce 21.0

Beef Tataki (df)

lightly seared beef fillet marinated in ginger & soy
served with cabbage salad & cashew nuts 25.0

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BLACK ROCK

SALADS & POKE BOWLS

Garden Salad (v)

crunchy mixed vegetable salad
served with a homemade miso dressing 15.0

Classic Caesar Salad (*gf)

fresh romaine lettuce tossed in creamy lemon mustard dressing
with crisp bacon, egg, anchovies, parmigiano regiano & croutons 22.0
with chicken 27.5
with grilled fish 30.0
with prawn 30.0

Black Rock Salad (v,gf,df)

fresh soft coconut flesh, tomato, cucumber, pawpaw, onion
served with a lime & olive oil vinaigrette 25.0

Smoked Chicken Salad

house smoked chicken breast with julienne vegetables & a miso dressing 25.0

Tofu Poke Bowl (*gf,df)

pan fried tofu, basmati rice, greens, carrot, cucumber,
pickled onion & a toasted sesame sauce 25.0

Fresh Tuna Poke Bowl (*gf,df)

diced fresh tuna on a bed of quinoa & vegetables; edamame, cabbage,
beetroot, carrot, wakame seaweed, salmon roe, honey & ginger dressing 27.5

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BLACK ROCK

BURGERS & SANDWICHES

Beef Burger

angus beef patty with lettuce, tomato, bacon, gherkin, crispy onion
served with peppercorn sauce & french fries or salad 25.0

Fish Burger

with lettuce, cucumber, tomato & cabbage
served with lemon mayonnaise & french fries or salad 25.0

Island Burger

chicken breast topped with grilled pineapple, lettuce, tomato, bacon
served with a spicy mayonnaise & french fries or salad 25.0

Fish Wrap

marinated swordfish, lettuce, tomato, cabbage & a wasabi & lime sauce
served with french fries or salad 25.0

Steak Sandwich

angus sirloin with caramelized onion, pawpaw, bbq sauce, lettuce & tomato
served with french fries or salad 29.0

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BLACK ROCK

MAINS

Chef's Fried Rice (*v)

fried rice with vegetables, topped with a fried egg 20.0
with chicken 22.0
with beef 25.0
with prawn 32.0

Stir Fried Tofu (v)

tofu, soba noodles, fried ginger, cashew, edamame beans
& ponzu sauce 25.0

Prawn Pasta (*df)

linguini pasta with a chili, basil, & tomato sauce 29.5

Chicken Pasta (*df)

penne pasta with a tomato, caper, garlic & chili sauce 27.5

Pesto Pasta (*df)

linguini or penne pasta tossed in a homemade basil pesto sauce 25.0

Fresh Fish of the Day

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

Grilled Chicken Breast (*gf,*df)

grilled to your liking with chili, orange & ginger escabesh
served with garden salad & choice of one side 35.0

Angus Rib Eye or Sirloin Steak (*gf,*df)

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

SIDES 11.0

french fries (gf, v)
sweet potato fries (gf, v)
white rice (gf, v)
coconut rice (gf, v)

garden salad (gf, v)
assorted local vegetables (gf, v)
plain pasta (gf, v)

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BLACK ROCK

DESSERTS

Trio of Ice Creams & Sorbets (v,*gf)
with fresh fruits 17.5

Coconut Tart (v,gf)
baked coconut tart, glazed pineapple & candied coconut 17.5

Brown Sugar Pavlova (v, gf)
passionfruit, mango & roasted coconut flakes 17.5

Chocolate Cake (v)
served warm with belgian chocolate ganache
served with vanilla ice cream 17.5

Gourmet Cheese Plate (*gf)
assorted international cheeses with dried
fruit, fresh fruit preserve & crackers 35.0

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RAPAE BAY

available 6pm to 9pm

STARTERS

Ika Mata (gf, df)

fresh fish of the day marinated in coconut cream, ginger & fresh herbs
served with local taro wafers 21.0 / 32.0

Tuna Tataki (gf)

tuna tataki served rare with crunchy vegetables, fresh pawpaw salsa
& a lime & sesame seed aioli 27.5

Angus Nori Maki (gf)

seared angus sirloin nori maki, filled with seasonal vegetables, beans sprout,
sundried tomato, fresh coriander & a drizzle of chimichurri sauce 30.0

Scallops (gf)

seared scallops served with cauliflower in various ways & crispy prosciutto 27.5

Crumbed French Goat Cheese (v)

green pawpaw relish, salad greens, virgin coconut & chili oil,
pomegranate & vanilla reduction 27.5

Homemade Pumpkin Ravioli (v)

roasted pumpkin ravioli with grated parmesan,
tonka beans & garden watercress 26.0

Tuna Tartar (gf)

tuna tartar with a confit egg yolk, light béarnaise
& local root vegetable crisps 27.5

Kuru Vichyssoise (gf*, v)

creamy breadfruit soup finished with crème fraîche,
served warm with chilli & paprika baked chickpeas, toasted ciabatta 20.0

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RAPAE BAY

MAINS

Turmeric & Coconut Prawns (gf)

whole tiger prawns sautéed & served on a bed of vermicelli noodles,
local green vegetables, coriander & turmeric coconut sauce 45.0

Grilled Island Style Fish (gf)

breadfruit curry, pawpaw salsa, fresh kana akari coconut sauce 45.0

Seafood Pasta

sautéed mussels, prawns, scallops & local fish fillets,
tossed in chilli, lemon & garlic with organic greens from our garden 45.0

Crayfish Tail (gf)

baked with vermouth butter, lemon & saffron risotto & beans 75.0

Chicken Breast Ballotine (gf, df)

lime & ginger marinated chicken breast served with carrot in various ways,
beet crisps & a lime & ginger jus 40.0

Grilled New Zealand Lamb Rack

dukkah spiced lamb, crispy kumara, balsamic lentils, berries, sautéed greens 55.0

Wagyu Beef Tenderloin (gf)

potato gratin, puree of local rukau, red wine
braised portobello mushrooms, café de paris butter 55.0

Parisienne Gnocchi (v)

creamy rukau sauce, pawpaw crème fraîche, shaved parigiano reggiano, basil 35.0

Wok Tofu (v)

fried ginger, cashew, tofu, soba noodles, edamame beans with ponzu sauce 35.0

SIDES 11.0

creamed rukau (gf, v)

sautéed garden vegetables (gf, v)

maniota cake with pawpaw salsa (v)

mixed green leaves with passionfruit dressing (gf, v)

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RAPAE BAY

DESSERTS

Coconut Trio (gf)

pannacotta, crème brulee & ice cream 17.5

Passionfruit 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

Belgian Chocolate Fondant

warm chocolate fondant served with vanilla bean ice cream
& roasted mixed nuts 17.5

Trio of Ice Creams & Sorbets (*gf)

with fresh fruits 17.5

Gourmet Cheese Plate (*gf)

assorted international cheeses with dried
fruit, fresh fruit preserve & crackers 35.0

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RESIDENTIAL DINING

*available 12pm to 9pm
room service fee 10.0 per order*

ENTREÉS

Omakase Sushi & Sashimi (*gf,df)

chef's selection of fresh fish & vegetables of the day
with wakame seaweed salad, wasabi, pickled ginger & soy sauce 30.0

Salt & Pepper Squid (df)

with lime garlic aioli dip 23.0

Coconut Crusted Prawns (df)

with a tomato & pineapple relish & a pawpaw mole dip 29.0 / 38.0

SALADS & POKE BOWLS

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with chicken 27.5

with grilled fish 30.0

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pan fried tofu, basmati rice, greens, carrot, cucumber,
pickled onion & a toasted sesame sauce 25.0

Fresh Tuna Poke Bowl (*gf,df)

diced fresh tuna on a bed of quinoa & vegetables; edamame, cabbage,
beetroot, carrot, wakame seaweed, salmon roe, honey & ginger dressing 27.5

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Island Burger

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MAINS

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fried rice with vegetables, topped with a fried egg 20.0
with chicken 22.0
with beef 25.0
with prawn 32.0

Chicken Pasta (*df)

penne pasta with a tomato, caper, garlic & chili sauce 27.5

Fresh Fish of the Day

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

Grilled Chicken Breast (*gf,*df)

grilled to your liking with chili, orange & ginger escabeshe
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Angus Rib Eye or Sirloin Steak (*gf,*df)

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

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RESIDENTIAL DINING

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white rice (gf, v)
coconut rice (gf, v)
garden salad (gf, v)
assorted local vegetables (gf, v)
plain pasta (gf, v)

DESSERTS

Coconut Tart (v,gf)
baked coconut tart, glazed pineapple & candied coconut 17.5

Brown Sugar Pavlova (v,gf)
passionfruit, mango & roasted coconut flakes 17.5

Gourmet Cheese Plate (*gf)
assorted international cheeses with dried
fruit, fresh fruit preserve & crackers 35.0

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BEVERAGES

MINERAL WATER

Antipodes Sparkling or Still Water	<i>Whakatane, NZ</i>	500ml	9.5
renowned for its purity. antipodes comes to the surface from a deep aquifer & is bottled at source in the bay of plenty		1000ml	16.0

BEER & CIDER

Steinlager Lager	<i>Auckland, NZ</i>		9.0
robust hop nose of fresh-cut green grass & a full flavour that is perfectly balanced with a dry, tangy finish & crisp clean bitterness			
Corona Lager	<i>Mexico City, MX</i>		10.0
perfect lager for a beachside refresher, the barest suggestion of hops, slight sweetness & subtle flavour			
Peroni	<i>Vigevano, IT</i>		10.0
clear golden color with white head. aroma of malt, grain, cereal & grass. Taste is bitter and little sweet. refreshing			
Heineken Lager	<i>Amsterdam, NL</i>		10.0
a full-bodied lager with deep golden colour, light fruity aroma, a mild bitter taste & a balanced hop aroma leaving a crisp, clean finish			
Stella Artois Pilsner	<i>Leuven, NL</i>		11.0
a pilsner with a well-balanced flavour profile, pleasantly bitter with a refreshing finish			
Speight's Old Dark 5 Malt Ale	<i>Dunedin, NZ</i>		9.0
five separate malts carefully selected, roasted & matched to craft a dark beer that gives rich, creamy, chocolate fudge flavours swiftly followed by coffee overtones			
Three Oaks Crushed Apple Cider	<i>Adelaide Hills, AU</i>		10.0
hand-crated hard cider with fresh, red delicious apple notes giving way to a crisp, clean finish			

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BEVERAGES

CLASSIC COCKTAILS

Martini

gin or vodka, dry vermouth
olives or lemon twist 18.0

Manhattan

whiskey, sweet vermouth
dash of bitters 18.0

Margarita

aged 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

Pimm's Cup

pimm's no.1, lemonade, slice of cucumber 16.0

Old Fashioned

whiskey, muddled orange, raw sugar
dash of bitters 18.0

Cosmopolitan

vodka, triple sec, cranberry juice,
fresh lime juice 17.0

TROPICAL LIBATIONS

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

Ipu Karea

white rum, blue curacao, pineapple juice,
coconut cream 17.0

Kia Orana Cooler

gin, coconut water, coconut syrup
top of soda 16.0

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 &
hint of coriander & 16.0

Frozen Daiquiri

white rum, 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 juice, orgeat,
lime juice, cane syrup
topped with planter's rum 35.0

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

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

GIN

plymouth	<i>Plymouth, GB</i>	60ml	16.0
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

bacardi carta blanca superior	<i>Cataño, PR</i>	60ml	14.0
bacardi gold	<i>Cataño, PR</i>	60ml	14.0
mount gay barbados	<i>St Michael, BB</i>	60ml	14.0
captain morgan spiced	<i>Jamaica, JM</i>	60ml	14.0
myers's dark	<i>Nassau, BS</i>	60ml	15.0

SCOTCH

ballentine's	<i>Dumbarton, GB</i>	60ml	15.0
famous grouse	<i>Scotland, GB</i>	60ml	15.0
johnnie walker red label blended (12yo)	<i>Multi-Region, SC</i>	60ml	14.0
johnnie walker black label blended (12yo)	<i>Multi-Region, SC</i>	60ml	15.0
johnnie walker blue label blended	<i>Multi-Region, SC</i>	60ml	18.0

WHISKY

canadian club (12yo)	<i>Ontario, CA</i>	60ml	15.0
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SINGLE MALT

clynelish (14yo)	<i>Highland, SC</i>	60ml	18.0
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BOURBONS

jim beam	<i>Kentucky, US</i>	60ml	17.0
jack daniels	<i>Tennessee, US</i>	60ml	15.0
buffalo trace	<i>Kentucky, US</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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BEVERAGES

APÉRITIFS

tio pepe	<i>Jerez, SP</i>	60ml	12.0
pernod	<i>Loire, FR</i>	60ml	12.0
dubonnet	<i>Loire, FR</i>	60ml	14.0
campari	<i>Milano, IT</i>	60ml	14.0
pimm's no.1	<i>Kent, UK</i>	60ml	12.0
aperol	<i>Padua, IT</i>	60ml	14.0

DIGESTIFS

pallini limoncello	<i>Amalfi Coast, IT</i>	60ml	12.0
green chartreuse	<i>Voiron, FR</i>	60ml	16.0
cointreau	<i>Anger, FR</i>	60ml	15.0
grand marnier	<i>Cognac, FR</i>	60ml	15.0
amaretto disaronno originale	<i>Saronno, IT</i>	60ml	14.0
frangelico	<i>Canale, IT</i>	60ml	15.0
benedictine dom	<i>Jalisco, MX</i>	60ml	15.0
galliano sambuca white or black	<i>Tuscany, IT</i>	60ml	15.0
drambuie	<i>Scotland, UK</i>	60ml	15.0
kahlua	<i>Veracruz, MX</i>	60ml	16.0
patrón xo cafe	<i>Jalisco, MX</i>	60ml	15.0
baileys	<i>Dublin, IR</i>	60ml	12.0
galway pipe grand tawny port (12y)	<i>Adelaide, AU</i>	60ml	20.0

COGNAC

prince d'arignac armgnac vs	<i>Armagnac, FR</i>	60ml	20.0
courvoisier vsop cognac	<i>Cognac, FR</i>	60ml	20.0
remy vsop cognac	<i>Cognac, FR</i>	60ml	20.0
hennessy vsop cognac	<i>Cognac, FR</i>	60ml	25.0

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BEVERAGES

CHAMPAGNE

NV Deutz Classic Brut	<i>Champagne, FR</i>	120.0
golden in colour with scintillates in the glass & a fine stream of bubbles rising gracefully to the surface. first impressions are mellow & reminiscent of acacia flowers, confectionery, apples & brioche		
NV Piper Heidsieck	<i>Champagne, FR</i>	125.0
structured, full-bodied & bursting with fruit aromas. the blend is composed of a variety of pinots noirs, incorporating more than 100 crus from around the champagne region		
NV Veuve Clicquot	<i>Champagne, FR</i>	135.0
focused by robust acidity & a streak of minerality, this offers subtle notes of white peach, anise, biscuit & kumquat. the refined finish echoes a smoky note		
NV Pierre Moncruit Grand Cru Blanc de Blancs	<i>Champagne, FR</i>	145.0
from old vines of the 'le mesnil-sur-orger' region, this wine's marked minerality & notes of ripe fruit are beautifully interwoven to create a strikingly elegant champagne with airy aromas of pear, green apple & a hint of spice		
NV Moët & Chandon Brut Impérial	<i>Champagne, FR</i>	145.0
the brut imperial from moët embodies their signature crisp & clean house style. a light, delicate champagne with a pale straw colour, small active bubbles & a subtle suggestion of flowers, vanilla, grapefruit & brioche		
NV Moët & Chandon Brut Impérial Rosé	<i>Champagne, FR</i>	150.0
a spontaneous, radiant & romantic expression of the moët & chandon style, distinguished by its bright fruitiness, its seductive palate & its elegant maturity		
'09 Dom Pérignon	<i>Champagne, FR</i>	395.0
matured in the champagne cellars of epernay for seven years to express its full personality. hints of fresh almond & harvest aromas immediately open up into preserved lemon & dried fruits with smoky & toasted qualities		

SPARKLING

NV Tenuta Ca'Vescovo Prosecco Brut DOC	<i>Veneto, IT</i>	200ml	20.0
bright pale straw-yellow, very fruity & aromatic, with hints of wisteria flowers & apples. very well-balanced & appealing, with an extremely delicate almond note			
NV Rive Della Chiesa Prosecco	<i>Veneto, IT</i>	750ml	65.0
green-yellow straw colour with medium sized bubbles. pleasantly fruity on the nose, palate of golden apple, exotic fruits & wild flowers, great concentration with an unexpected long finish			
NV Morton Sparkling Premium Brut	<i>Hawkes Bay, NZ</i>	750ml	59.0
complex, well rounded style with nutty flavours, lightly floral with a hint of strawberry that adds subtle sweetness to the finish. a steady bead with a foaming creamy texture			

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WHITE

16' Louis Michel Petit Chablis	<i>Chablis, FR</i>		65.0
expresses citrus & floral notes reminiscent of hawthorn & vine flower. pronounced liveliness in the mouth, with a chalky & saline finish			
'17 Jules Taylor Wines Pinot Gris	<i>Marlborough, NZ</i>	150ml	12.0
pale with green tints. lifted varietal aromatics of stone fruit & the slightest hint of spice			
all resting on a backbone of fresh bright acidity			
750ml			50.0
'17 Mt. Difficulty Bannockburn Pinot Gris	<i>Central Otago, NZ</i>		59.0
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			
'17 Tinpot Hut Sauvignon Blanc	<i>Marlborough, NZ</i>		
vibrant & aromatic. a fine balance of blackcurrant, lemongrass & thyme with a hint of minerals & a lingering finish			
150ml		12.0	
750ml			55.0
'17 Tohu Sauvignon Blanc	<i>Marlborough, NZ</i>		58.0
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			
'16 Henri Bourgeois Sancerre "Les Baronnes"	<i>Sancerre, FR</i>		75.0
subtle yet powerful. sweet on the nose, but dry & crisp on the mouth. packed with citrus flavours. a herbal background to the fruitiness a good acidity leads to a bright & refreshing aftertaste. a wine to drink young for its delicious fruit			
'16 Henri Bourgeois Pouilly-Fume	<i>Upper Loire, FR</i>		85.0
this unoaked sauvignon blanc exhibits an electric balance between fresh mouth-watering fruit & the mineral characteristic of sauvignon blanc grown on great terroir. absolutely delicious			
'16 Matawhero 'Church House' Chenin Blanc	<i>Gisborne, NZ</i>		70.0
gisborne produces exceptional chenin blanc & matawhero do it the best. aromas of citrus blossom, orange zest notes & a hint of apple, stone fruit & honeysuckle flavours & a subtle creaminess			
'17 Albert Mann Gewürztraminer	<i>Alsace, FR</i>		80.0
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			

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BEVERAGES

'17 Tohu Chardonnay *Gisborne, NZ* 150ml 14.0
 this gisborne chardonnay displays vibrant aromas of stone fruit & melon complemented 750ml 55.0
 by subtle hints of creamy butterscotch & toasted nuts. medium bodied & elegantly
 textured, tohu is the world's first & most recognised Māori owned wine company.

'17 Neudorf Rosie's Block Chardonnay *Nelson, NZ* 150ml 14.0
 a full bodied chardonnay that fills the palate with balanced flavours of savoury fruit that 750ml 60.0
 lingers on, with a smooth vanilla finish. a wine for lovers of chardonnay

'14 Château de Puligny-Montrachet Le Clos du Château *Bourgogne, FR* 125.0
 this lightly oaked chardonnay offers an attractive touch of lemon verbena & clean
 minerality with a lean & crisp palate of green apples, citrus fruit & gentle spice. a silky
 mouthfeel, this white burgundy shows great balance between fruit ripeness & acidity

ROSÉ

'17 Famille Quiot Domaine Houchart *Côtes de Provence, FR* 150ml 12.0
 grenache, syrah & mourvedre produce this salmon pink rosé. delicate flavours of berries 750ml 50.0
 & citrus lead to a delightful crisp bright finish

'15 Viña Eguía Rosado *Rioja, SP* 65.0
 granacha & tempranillo produce this vivid red-pink rosé with complex fresh red fruit &
 citric aromas. the palate is fresh with a good body & a long, strawberry kissed finish

RED

'17 Prunotto Barbera d'Alba *Barbera d'Alba, IT* 70.0
 ruby red in color with purple highlights, grapey in aroma with floral (roses) & spicy notes
 from the aging in oak, full & balanced in flavour

'15 Guigal Cote du Rhone *Cote du Rhone, FR* 65.0
 intensely aromatic, with black fruits & spices. the palate is full, round & yet also racy.
 round & smooth tannins present through the full bodied, ample wine. a long finish,
 with elegance & finesse accompanying the abundance of fruit & well-balanced tannins

'17 Elephant Hill Pinot Noir *Central Otago, NZ* 150ml 17.0
 this pinot is elegant with firm concentrated red berry fruit, floral notes, mulled spices, 750ml 70.0
 sandalwood & bay leaf

'15 Schubert 'Marion's Vineyard' Pinot Noir *Wairarapa, NZ* 750ml 75.0
 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

All prices are in New Zealand dollars (\$)

BEVERAGES

- '14 Schubert Syrah *Wairarapa, NZ* 750ml 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
- '14 Saddler's Bluegrass Shiraz *Langhorne Creek, AU* 750ml 75.0
rich, ripe aromas of red berry fruits what is to come. flavours of ripe blackberry & pizza bread with a hint of sweetness. a full bodied shiraz yet a wonderful smoothness on the palate
- '16 Montes Alpha Malbec *Colchagua, CHL* 150ml 15.0
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
- '12 Château Lagrange Le Haut Médoc *Bordeaux, FR* 85.0
cabernet sauvignon & merlot grapes create an attractive nose revealing fresh berry-fruits, redcurrants & cherry with hints of cloves, honey & ginger-bread. a silky, fresh palate with a supple tannin finish
- '12 Saddler's Bluegrass Cabernet Sauvignon *Langhorne Creek, AU* 750ml 70.0
from old vines this wine is at its best & is a delight to be enjoyed with any cuisine. the lifted aromas & flavours of rich ripe berries & just a hint of seasoned oak will not disappoint the fastidious red wine lover

DESSERT

- '14 Jules Taylor Late Harvest Sauvignon Blanc *Marlborough, NZ* 75ml 12.0
aroma of ripe stone fruits, honeysuckle & spiced orange with luscious flavours of honey, mandarin & nectarine 375ml 50.0
- '16 Saint Claire Noble Reisling *Marlborough, NZ* 75ml 12.5
flavours of honey, apricots & citrus, with a wonderful silky finish. deliciously complex aroma with a bouquet of poached apricot, candied citrus & white clover honey 75ml 50.0
- Gekkeikan Plum Wine *Fushimi, JP* 75ml 12.0
subtly sweet, full plum nectar with just a hint of apple & pear tartness. rich & full-bodied with a long, smooth finish; served on ice

SAKE

- Gekkeikan Daiginjo *Kyoto, JP* 60ml 10.0
a refreshing, dry sake yet delicate & subtle. this refined sake has a rich, fruity aroma, round & full with ripe fruit flavours; served chilled

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