

housebar

cocktails

debrett's winter warmer

- spiced mulled wine** 17
saddleback pinot noir, debretts winter spices
- coffee at debrett** 19
kahlua, licor 43, orgeat, coffee shot, chocolate bitter, cream
- ignite** 18
makers mark, curaçao orange, cinnamon, grenadine
- drunken cherry chocolate** 20
drambuie, cherry bitter, hot chocolate, cherry heering
- mexican chai toddy** 19
sierra tequila, honeybush chai tea, peach bitter

debrett's cocktails

- flower bubble** 20
crafter flower gin, rose, lime juice, passion fruit, blueberry
- cocoberry** 18
cachaca 51, crème de mure, coconut, strawberry
- smokey fig** 20
stolen smoked rum, antica formula, fig, black walnut bitter
- queen sour** 18
beefeater gin, dubonnet rouge, lemon, egg white
- king sour** 20
monte alban mezcal, lemongrass, green apple, egg white
- elder rose martini** 18
42 below vodka, elderflower, rose, lime

classic cocktails

- easy street** 18
tanqueray gin, elderflower, fresh lemon, cucumber
- espresso martini** 18
42 below pure vodka, licor 43, kahlua, espresso coffee

housebar

old fashioned	20
maker's mark, brown sugar cube, angostura bitters, orange	
french 75	20
lighthouse gin, lemon, champagne	
martini	20
vodka or gin choice, martini extra dry, olive or lemon twist	
negroni	19
sipsmith gin, antica formula, campari	
mojito	17
stolen dark rum, lime, mint, soda	
bramble	17
beefeater gin, creme de mure, lemon	
whiskey sour	18
maker's mark, lemon, egg white	
sazerac	19
jim beam rye whiskey, white sugar cube, peychauds bitters, absinthe	
penicillin	19
chivas regal blended, ginger smoked manuka honey, lime	
long island iced tea	20
arette tequila, 42 below vodka, lighthouse gin, cointreau, havana rum, lemon	
daiquiri	17
havana light rum, lime	
amaretto sour	18
amaretto, lemon, egg white	
non-alcoholic cocktails	
grapefruit & cranberry cooler	10
grapefruit, cranberry juice, mint & fresh lime	
virgin apple mojito	10
fresh lemon juice, mint, apple juice, soda	
kiwi refresher	10
apple juice, kiwifruit, fresh lime, soda	

housebar

wine

	glass	bottle
white varietals		
18 amisfield riesling, central otago citrus & lime sherbert aromas with crisp green apple with a juicy finish	17	85
17 yealands estate gruner veltliner, awatere valley peach, honey & spice bauquet, highlighted by nut & spice notes with a creamy texture & fine acidity	15	80
18 redmetal block five albarino, hawkes bay flavours of white stone fruits & citrus fruits lifted by white florals & nuances of herbs	18	95
15 amisfield chenin blanc, central otago aromas of crisp apples with ctrus notes, minerality to finish	16	80
pinot gris		
16 kumeu river pinot gris, kumeu floral perfume, peach & stone fruit flavours, rich & complex characters		80
17 passage rock pinot gris, waiheke aromas of lychee & pear with a hint of butterscotch, with a soft yet elegant finish		66
17 peregrine pinot gris, central otago aromas of apricot, pear & jasmine, citrus & stone fruit palate, spicy finish	17	75
17 summerhouse pinot gris, Marlborough apple, pear & quince, with a soft creamy finish	14	60
17 hans herzog pinot gris, Marlborough full bodied, sophisticated & elegant yet dry, silky with quince & william pear		105
16 yealands estate pinot gris, awatere valley poached pear & melon notes with hints of quince & ginger, wonderful balance between with a long dry finish		64
sauvignon blanc		
17 astrolabe sauvignon blanc, Marlborough lime peel, citrus aromas, meduim bodied palate of currants & gooseberry	15.5	65
18 amisfield sauvignon blanc, central otago lime & passion fruit nose, mixture of tropical stone fruit, fresh & vibrant finish	17	75
15 summerhouse sauvignon blanc, Marlborough subtle smokey oak with hints of jasmine flower, ginger spice & mandarin	14	60

housebar

- 17 **dog point sauvignon blanc, marlborough** 85
green stone fruits & gooseberries with fresh herb notes & minerality
- 17 **peregrine sauvignon blanc, central otago** 80
lemongrass, fennel seeds, citrus, crisp minerals

chardonnay

- 16 **kumeu river 'estate' chardonnay, kumeu** 82
beautiful peach & hazelnut aromas, ripe fruit with rich silky notes
- 15 **summerhouse chardonnay, marlborough** 14 60
subtle smokey oak, soft, soft citrus undertones
- 18 **odyssey 'reserve iliad' chardonnay, gisborne** 17.5 75
beautifully fragrant, full & rich palate with intense grapefruit, peach & fig
- 17 **craggy range 'kidnappers' chardonnay, hawkes bay** 20 90
fragrant nose of white peach, apple, lime blossom, a flow of medium green/yellow fruits across the palate
- 17 **passage rock barrel fermented chardonnay, waiheke island** 70
rich & concentrated with a toasty vanilla & butterscotch undertones, barrel fermented

rose

- 17 **the hay paddock 'gypsy rose', waiheke island** 70
bone dry style, crisp apple notes, raspberry fruits & subtle spice
- 18 **passage rock rose, waiheke island** 15.5 65
fresh strawberries and cream aroma, with a soft delicious finish
- 17 **madam sass rose, central otago** 18 85
vibrant berry & stone fruits, leading into a spicy finish with just enough sweetness
- 17 **summerhouse rose, marborough** 14 60
watermelon and summer raspberry aromas in a lovely pink hue

pinot noir

- 13 **davishon 'alexandra' pinot noir, central otago** 85
fine intergrated tannins loaded with plum cherry & red fruit flavours
- 17 **amisfield pinot noir, central otago** 23 115
berry fruit, violet & mocha aromas, supple palate of dark fruit, velvet tannins
- 15 **pegasus bay pinot noir, waipara valley** 118
a dense core of fruit in the mouth that is supported by a backbone of firm ripe tannins
- 18 **saddleback pinot noir, central otago** 15 70
floral notes & redcurrant aromas, spiced – edged characters of raspberry & wild strawberry

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- 16 **peregrine pinot noir, central otago** 19 94
ripe berry fruit & wild herb characters, fine grain tannins & great length
- 17 **rua pinot noir, central otago** 76
ripe berry fruit bouquet with lifted violet hues, soft, savoury & spicy

merlot / cabernet blends

- 15 **craggy range 'gimblett gravels' merlot, hawkes bay** 21 85
dark plum, blackberry & wild thyme aromas, silky with cocoa, fresh tobacco
- 16 **redmetal merlot cabernet franc, hawkes bay** 17 80
deeply coloured and full of ripe dark berry, plum, and licorice flavours, with a subtle hint of oak
- 16 **te mata cabernet merlot, hawkes bay** 86
bouquet of plum, rosemary & cedar, complex structure with firm tannins
- 14 **tw makauri merlot malbec, gisborne** 83
aromas of doris plum, cherry and hints of coffee, fine tannins add silky length, ensuring these flavours last and last

red varietals

- 14 **crossroads winemakers collection 'talisman', hawkes bay** 140
dark ruby red, lifted sweet blueberry fruit combines with the oak derived notes of mocha & toast
- 15 **hans herzog 'spirit of marlborough' bordeaux blend** 140
rich & elegant, with sweet berry aromas, hints of liquorice, spice & cedar
- 14 **passage rock magnus** 150
rich plush character, blackcurrant, plum & spice, cherry compote, graphite, hazelnut & fine toasted aromas
- 15 **hans herzog montepulciano, Marlborough** 140
heady nose of cranberry & dark ripe plum underpinned by savoury notes
- 17 **bird in hand cabernet sauvignon, Adelaide** 19 78
toasty oak & spice, concentrated blackcurrant, cassis & cedar characters
- 16 **tw carmanere, gisborne** 15 73
complex aromas of ripe black fruits and spice, fine tannins and excellent structure give length and longevity

housebar

shiraz / syrah

- | | | | |
|----|--|------|----|
| 17 | two hands 'gnarly dudes' shiraz, barossa valley
rich plum, lavender & dark chocolate aromas, dark fruit palate,
hint of anise | 20.5 | 82 |
| 16 | trinity hill syrah gimblett gravels, hawkes bay
blackberry, black pepper, savoury & spice elements with
meaty overtones | | 92 |
| 16 | craggy range syrah, hawkes bay
burst of red & black berries on palate entry, fine grained dusty tannins
to carry a long & soft savoury finish | 18 | 76 |
| 13 | the hay padock 'the novelist' syrah, waiheke island
complex nose of spice, pepper & oak, savoury edge balanced with
ripe fruits | | 98 |

dessert wines

- | | | | |
|----|---|----|----|
| 15 | peregrine charcoal creek riesling, central otago
citrus notes, peach, honeysuckle & sweet spices of cinnamon, clove | 17 | 67 |
| 16 | passage rock late harvest cabernet, waiheke island
pure weighty wine, with honeysuckle, apricot, honey, musk & delicately
spicy flavours | 17 | 67 |

champagne / methodè

- | | | | |
|----|---------------------------------------|----|-----|
| | badini prosecco, veneto | 15 | 80 |
| NV | badini prosecco, veneto | 24 | 130 |
| NV | laurent perrier rose, tours-sur-marne | | 165 |
| NV | veuve cliquot, ponsardin reims | | 165 |
| NV | tattinger, reims | | 170 |
| 09 | dom perignon, eprenay | | 375 |
| NV | veuve cliquot ponsardin rose, reims | | 195 |
| NV | moet & chandon imperial brut, Eprenay | | 150 |

housebar

beer

pilsner/lager

emersons pilsner	12
tuatara pilsner	11
epic lager	12
liberty halo pilsner	13
panhead portroad pilsner	12
asahi	11
heinekin	11

ale

epic pale ale	12
tuatara APA	12
panhead XPA	12
panhead APA	12
liberty oh brother pale ale	13
emersons 1812 pale ale	12

dark beer

panhead stout	13
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wheat beer

tuatara weiz guy	11
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low alcohol

croucher lowrider ipa (2.5%)	10
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cider

moa apple cider	10
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housebar

spirits

gin

lighthouse	12
sipsmith	12
tanqueray	12
bombay sapphire	10
hendricks	13
crafter flower	13
juno gin	13
gin arte	13
scapegrace gin	12
roku	12
beefeater	11
sipsmith sloe	11
*with fever tree tonic	+1

vodka

42 below	10
belvedere pure	11
zubrowka	11
grey goose	12

rum

mount gay extra old	12
angostura 1919	14
appletons vx	10
havana anejo 3 anos	10
sailor jerry spiced	11
stolen dark	12
stolen smoked	

whisky

monkey shoulder	12
chivas regal 12yr	10
jameson	11
canadian club 12yr	11
crown royal	12

single malt

ardbeg 10yr	14
ardbeg corryvreckan	18
laphroaig 10yr	15
laphroaig quarter cask	17
glenfiddich 12yr	17
aberlour 12yr	17
auchentoshan 12yr	13
Glenlivet 18yr	18

housebar

american whisky

woodford reserve	12
makers mark	10
jim beam rye	13
jack daniels no. 7	10

tequila

arette reposado	10
patron silver	14
espolon	12

aperitifs / digestifs

absinthe	15
ricard pastis	10
pimms	10
campari	10
aperol	10
femet branca	10
antica formula	11

cognac

hennessy vs	10
hennessy vsop	15
hennessy xo	30
drouin pomme prisonniere calvados	20
pays d'auge calvados	15

port

sanderman 20yr	18
founders reserve	12

liqueurs

grand marnier	10
dom benedictine	10
cointreau	10
heering cherry	10
drambuie	10
amaretto	10
kahlua	10
briotet's salted caramel	10
briotet's noisette	10
baileys	12

housebar

non alcoholic

water

antipodes sparkling/still 500ml	6
antipodes sparkling/still 1L	10

juices

orange	5
pineapple	
cranberry	
clear apple	
grapefruit	

soft drinks

coca cola	5
coke zero	5
lemonade	5
tonic water	5
dry ginger	5
soda water	5
organic ginger beer	6

non alcoholic cocktails

please see "cocktails" section

karajoz espresso

espresso/short black	4.5
long black/americano	4.5
flat white	5
capuccino/mochaccino	5
latte/mocha latte	5
hot chocolate	5

keri keri organic teas

bay of islands breakfast	5
black darjeeling	
assam	
royal earl grey	
manuka mint	
green darjeeling	
rooibos & manuka	
honeybush chai	
lemon ginger kawakawa	
chamomile & cinnamon	

housebar

to share

crispy Italian breadsticks in a basket	8
ciabatta bruschetta with choice of	8
- brie, prosciutto, rocket & olive oil drizzle	
- smoked akaroa salmon, horseradish, chives, micro herbs	
- grilled tomato, mozzarella, oregano, garlic & olive oil drizzle	
chunky hand-cut agria potato chips with aioli	8
charcuterie board	25
chicken liver pâté, salami, prosciutto, pork terine with gherkins, manchego cheese, kalamata olives & ciabatta bread	
new zealand cheese platter	
served with fruit paste, beetroot relish, port wine jelly, grapes, lavosh, crostini	
1 choice (50g)	15
2 choice (100g)	20
3 choice (150g)	25

housebar offers

bruschetta & summerhouse wine	25
a special lunch offering available from 12pm til 3pm, 2 glasses of summerhouse wine and a choice of bruschetta from the 'to share' menu.	
cheese & wine flight	
a special wine pairing of award winning local cheeses, lovingly combined with a selection of hand picked New Zealand drops from across the country, available from 12pm till late	
6 glasses and 3 cheeses	55
3 glasses and 3 cheeses	35

*40 gms per cheese and 75ml per glass of wine