

housebar

classic cocktails

easy street	18
tanqueray gin, elderflower, fresh lemon, cucumber	
espresso martini	20
42 below pure vodka, licor 43, kahlúa, espresso coffee	
old fashioned	20
maker's mark, brown sugar cube, angostura bitters, orange	
french 75	20
lighthouse gin, lemon, sparkling wine	
martini	20
42 below vodka or lighthouse gin choice, martini extra dry, olive or lemon twist	
negroni	19
sipsmith gin, antica formula, campari	
mojito	17
white rum, lime, mint, soda	
bramble	17
bramble gin, crème de mûre, lemon	
whiskey sour	19
maker's mark, lemon, egg white	
sazerac	19
jim beam rye whiskey, white sugar cube, peychaud's bitters, absinthe	
penicillin	19
chivas regal blended, ginger smoked manuka honey, lime	
long island iced tea	20
jose tequila, 42 below vodka, lighthouse gin, cointreau, havana rum, lemon	
daiquiri	17
light rum, lime	
amaretto sour	18
amaretto, lemon, egg white	

housebar

non-alcoholic cocktails

grapefruit & cranberry cooler

grapefruit, cranberry juice, mint & fresh lime

11

virgin apple mojito

fresh lemon juice, mint, apple juice, soda

11

kiwi refresher

apple juice, kiwifruit, fresh lime, soda

11

housebar

wine

	glass	bottle
white varietals		
amisfield riesling, central otago citrus & lime sherbert aromas with crisp green apple with a juicy finish	17	80
redmetal block five albarino, hawkes bay flavours of white stone fruits & citrus fruits lifted by white florals & nuances of herbs	18	84
tw viognier gisborne tantalising aromas of nectarine essence, delicate jasmine and honeycomb	15	70
pinot gris		
peregrine pinot gris, central otago aromas of apricot, pear & jasmine, citrus & stone fruit palate, spicy finish	17	80
summerhouse pinot gris, marlborough apple, pear & quince, with a soft creamy finish	14	65
kumeu river pinot gris, kumeu floral perfume, peach & stone fruit flavours, rich & complex characters		80
passage rock pinot gris, waiheke aromas of lychee & pear with a hint of butterscotch, with a soft yet elegant finish		66
hans herzog pinot gris, marlborough full bodied, sophisticated & elegant yet dry, silky with quince & william pear aromas		105
sauvignon blanc		
astrolabe sauvignon blanc, marlborough lime peel, citrus aromas, medium bodied palate of currants & gooseberry	16	75
amisfield sauvignon blanc, central otago lime & passion fruit nose, mixture of tropical stone fruit, fresh & vibrant finish	17	80
summerhouse sauvignon blanc, marlborough subtle smokey oak with hints of jasmine flower, ginger spice & mandarin	14	65
dog point sauvignon blanc, marlborough green stone fruits & gooseberries with fresh herb notes & minerality		85
peregrine sauvignon blanc, central otago lemongrass, fennel seeds, citrus, crisp minerals		80

housebar

chardonnay

summerhouse chardonnay, marlborough	14	65
subtle smokey oak, soft, soft citrus undertones		
odyssey 'reserve iliad' chardonnay, gisborne	18	84
beautifully fragrant, full & rich palate with intense grapefruit, peach & fig		
craggy range 'kidnappers' chardonnay, hawkes bay	20	95
at complexity with nashi pear, roasted almonds and citrus tones, compelling & fresh palate		
kumeu river 'estate' chardonnay, kumeu		89
beautiful peach & hazelnut aromas, ripe fruit with rich silky notes		

rose

passage rock rose, waiheke island	16	75
fresh strawberries and cream aroma, with a soft delicious finish		
madam sass rose, central otago	18	84
vibrant berry & stone fruits, leading into a spicy finish with just enough sweetness		
summerhouse rose, marlborough	14	65
watermelon and summer raspberry aromas in a lovely pink hue		
the hay paddock 'gypsy rose', waiheke island		72
bone dry style, crisp apple notes, raspberry fruits & subtle spice		

pinot noir

amisfield pinot noir, central otago	23	115
berry fruit, violet & mocha aromas, supple palate of dark fruit, velvet tannins		
saddleback pinot noir, central otago	15	70
floral notes & redcurrant aromas, spiced – edged characters of raspberry & wild strawberry		
peregrine pinot noir, central otago	20	95
ripe berry fruit & wild herb characters, fine grain tannins & great length		
rua pinot noir, central otago		76
ripe berry fruit bouquet with lifted violet hues, soft, savoury & spicy		
davishon 'alexandra' pinot noir, central otago		85
fine integrated tannins loaded with plum cherry & red fruit flavours		
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		

housebar

merlot, merlot blends

craggy range 'gimblett gravels' merlot, hawkes bay dark plum, blackberry & wild thyme aromas, silky with cocoa, fresh tobacco	21	100
redmetal merlot cabernet franc, hawkes bay deeply coloured and full of ripe dark berry, plum and licorice flavours, with a subtle hint of oak	17	80
te mata cabernet merlot, hawkes bay bouquet of plum, rosemary & cedar, complex structure with firm tannins		86
tw makauri merlot malbec, gisborne aromas of doris plum, cherry and hints of coffee, fine tannins add silky length, ensuring these flavours last and last.		83

red varietals

bird in hand cabernet sauvignon, adelaide toasty oak & spice, concentrated blackcurrant, cassis & cedar characters	19	90
tw carmenere, gisborne complex aromas of ripe black fruits and spice, fine tannins and excellent structure give length and longevity	15	70
crossroads winemakers collection 'talisman', hawkes bay dark ruby red, lifted sweet blueberry fruit combines with the oak derived notes of mocha & toast		140
hans herzog montepulciano, marlborough heady nose of cranberry & dark ripe plum underpinned by savoury notes		140
hans herzog 'spirit of marlborough' bordeaux blend rich & elegant, with sweet berry aromas, hints of liquorice, spice & cedar		140
passage rock magnus rich plush character, blackcurrant, plum & spice, cherry compote, graphite, hazelnut & fine toasted aromas		150

housebar

shiraz / syrah

two hands 'gnarly dudes' shiraz, barossa valley	21	98
rich plum, lavender & dark chocolate aromas, dark fruit palate, hint of anise		
craggy range syrah, hawkes bay	18	82
burst of red & black berries on palate entry, fine grained dusty tannins to carry a long & soft savoury finish		
trinity hill 'gimblett gravels' syrah, hawkes bay		88
blackberry, black pepper, savoury & spice elements with hearty overtones		
the hay paddock 'the novelist' syrah, waiheke island		98
complex nose of spice, pepper & oak, savoury edge balanced with ripe fruits		

dessert wines

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

champagne / methodè

bandini prosecco, veneto	15	80
laurent perrier, tours-sur-marne	24	130
cloudy bay pelorus, marlborough		94
laurent perrier rose, tours-sur-marne		165
moet & chandon imperial brut, epernay		150
veuve clicquot, ponsardin reims		165
veuve clicquot ponsardin rose, reims		195
dom perignon, epernay		375

housebar

spirits

gin

lighthouse	10
sipsmith dry	14
sipsmith sloe	14
tanqueray	12
bombay sapphire	12
hendricks	16
scapegrace gin	14
roku	12

vodka

42 below	10
belvedere pure	14
zubrowka	12
broken shed	14
grey goose	14

rum

mount gay extra old	16
angostura 1919	16
appletons vx	14
havana anejo 3 anos	10
sailor jerry spiced	14
stolen dark	12
stolen smoked	12
stolen white	12

whisky

monkey shoulder	12
chivas regal 12yr	14
jameson	11
canadian club 12yr	11

single malt

ardbeg 10yr	16
ardbeg corryvreckan	18
laphroaig 10yr	17
laphroaig quarter cask	17
glenfiddich 12yr	17
glenlivet 18yr	20

american whisky

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

housebar

tequila

espolon blanco	12
patron silver	14
patron anejo	16

aperitifs / digestifs

pimms	10
campari	10
aperol	10
femet branca	10
antica formula	11

cognac

hennessy vs	12
hennessy vsop	16
hennessy xo	35

port

sandeman 20yr	16
sandeman fine tawny	12

liqueurs

grand marnier	12
dom benedictine	12
cointreau	12
drambuie	12
amaretto	12
kahlua	12
baileys	12

housebar

beer

pilsner/lager

emersons pilsner	12
tuatara pilsner	11
epic lager	12
liberty halo pilsner	13
panhead port road pilsner	12
asahi	11
heineken	11

ale

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

dark beer

panhead stout	13
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wheat beer

tuatara weiz guy	11
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low alcohol

fugazzi low alcohol (2.2%)	10
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cider

momingcider	12
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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 terrine 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