

housebar

classic cocktails

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

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non-alcoholic cocktails

grapefruit & cranberry cooler

11

grapefruit, cranberry juice, mint & fresh lime

virgin apple mojito

11

fresh lemon juice, mint, apple juice, soda

kiwi refresher

11

apple juice, kiwifruit, fresh lime, soda

housebar

pilsner/lager

- emersons pilsner** 12
a hint of early malt sweetness, overt fruitiness with citrus and passionfruit aromas and flavours, lengthy dry finish – 4.9%
- tuatara pilsner** 11
a long dry finish with touches of lime makes this effortlessly balanced – 5%
- epic lager** 12
fresh hop flavours, aromatic herbs, citrus, lime peel and a hint of honey – 5%
- liberty halo pilsner** 13
expect a good lashing of zesty lime citrus peel accented with tropical passionfruit – 5.4%
- panhead port road pilsner** 12
south pacific hops, passionfruit, grapefruit and sauvignon blanc characters abound – 5.2%
- asahi** 11
a malty nose and note from the rice, the palate is clean and crisp – 5%
- heineken** 11
lightly toasted malt and gentle hop aroma, with a touch of apple fruit – 5%

ale

- epic pale ale** 12
chewy caramel malt sweetness with citrus and grapefruit and pine – 5.4%
- tuatara apa** 12
citrus with pine notes, a nice malt sweetness and balanced hop finish – 5.8%
- panhead xpa** 12
light in colour with plenty of mango, guava, pineapple and lychee characters – 4.6%
- panhead apa** 12
grassy on the nose with hints of citrus and passionfruit – 5.7%
- liberty oh brother pale ale** 13
nose of passionfruit, mango and subtle malts, and a well balanced full body – 5.1%
- panhead stout** 13
creamy tiramisu texture, with hints of coffee and chocolate – 5.5%
- tuatara weiz guy wheat beer** 11
cloudy beer with a flavour of ripe bananas, vanilla and bubblegum – 5%

housebar

low alcohol

fugazzi low alcohol

grape, gooseberry and grapefruit qualities, medium bodied and low alcohol – 2.5%

10

cider

cider cider by morningcider

sweet, slightly tart, well balanced - a very enjoyable crisp, dry cider – 4.9%

12

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 stonefruit, citrus and a hint of dried herb on the nose, followed by a fruit forward palate with beautifully balanced acidity on the finish	18	84
tw viognier gisborne silky, mouth savouring flavours. 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

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chardonnay

summerhouse chardonnay, marlborough	14	65
subtle smokey oak, 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
great complexity with nashi pear, roasted almonds but undeniable citrus tones of lemon zest		
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		

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		80
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

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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

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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 estate vx	14
havana anejo 3 anos	10
sailor jerry spiced	14
stolen dark	12
stolen smoked	12

whisky/whiskey

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 whiskey

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

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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