




CHAMPAGNE



Moet & Chandon (France)			\$85
Veuve Clicquot (France)			\$99
Dom Perignon (France)			\$299

METHODE TRADITIONNELLE

Cloudy Bay Pelorus			\$16	\$75
Stratosfare Sparkling Wine of the Month			\$12	\$48 200ml
Arahi-Premium Non Alcoholic Sparkling Wine			\$8	\$36

RED WINE

Shiraz & Syrah

JC Double Barrel, Shiraz (Australia)			\$12.5	\$62
Mills Reef, Syrah (Hawkes Bay)				\$59
Passage Rock, Reserve (Waiheke Island)				\$85

Merlot

Matawhero (Gisborne)			\$12.5	\$49
Trinity Hill (Hawkes Bay)				\$48



Pinot Noir

Stratum (Waipara/Marlborough)				\$46
Volcanic Hills Journey Man (Wairarapa)			\$12.5	\$55
Valli, Gibbston Valley (Central Otago)			\$16.5	\$90
Stratosfare Wine of the Month			\$9	\$38
The Last Shepherd (Central Otago)				\$56
Moonblock (Central Otago)				\$51


Blends

Spade Oak, St Laurent (Gisborne)				\$50
Mills Reef Reserve (Cabernet Merlot)			\$12	\$58


JUICE

Orange / Apple / Cranberry / Tomato			\$4.5	\$15
Pineapple / Kiwi Fruit				

SOFT DRINK

Cola / Diet Cola / Dry Ginger Ale			\$4.5	
Ginger Beer / Lemonade				
Soda Water / Tonic				

ESPRESSO COFFEE



Latte / Flat White / Mocha			\$4.5	
Long Black / Short Black				
Hot Chocolate				

Wine Flight

Choice of any 3 wine by glass (75ml) from our menu \$18

WHITE WINES

Sauvignon Blanc

Te Whare Ra (Marlborough)				\$59
Stratosfare Wine of the Month			\$9	\$38
Volcanic Hills (Marlborough)			\$10	\$45
Stoneleigh-Lighter (Marlborough) - Low Alcohol			\$10	\$44
Arahi-Premium Non Alcoholic (Hawkes Bay)			\$8	\$36

Chardonnay

Matawhero (Gisborne)			\$12	\$52
Stratosfare Wine of the Month			\$9	\$38
Volcanic Hills (Hawkes Bay)			\$10	\$45
Trinity Hill Gimblett Gravels (Hawkes Bay)				\$60

Aromatic

Zephyr Gewurztraminer (Marlborough)			\$12.5	\$55
King Series, Thorn, Pinot Gris (Marlborough)				\$57
Volcanic Hills, Pinot Gris (Marlborough)			\$10	\$45
Sherwood Estate Riesling (Waipara Valley)			\$9	\$39

Rosé



Mcbride-Silling Franc Rose (Awatere Marlborough)			\$10	\$45
Roubine Côte de Provence (France)			\$12	\$58
Volcanic Hills (Martinborough, Seasonal)			\$11	\$48

Dessert Wine

The Ned, Noble Sauvignon Blanc 375ml (Marlborough)			\$8	\$49
Kings Series, A Sticky End Sauvignon Blanc 375ml (Marlborough)			\$10	\$55

BEER

Tap Beer

Heineken			\$9	\$25
Local Craft			\$9	\$25
Craft Range (Seasonal)			\$9	\$25
Monteith's Golden Lager			\$8	\$22

Imported

Heineken Light 2.5% abv		\$8
Sol		\$9
Tiger Crystal		\$9
Heineken Zero 0%abv		\$6

New Zealand

Mata Manuka (Local)		\$9
Monteith's Original		\$8
Monteith's Black Beer		\$8
Monteith's Beacon Pilsner		\$8
Monteith's Goldsmith Dry Cider		\$8
Tui Indian Pale Ale		\$8
Tuatara		\$9

MOCKTAILS (non alcoholic)

Sky Swing	Fresh mint muddled with lemon, cloudy apple juice and a hint of vanilla	\$7
Luge Rider	Pineapple juice, frozen strawberries blended with coconut cream	\$7
Zesty Zipliner	Muddled lemon and mango puree, topped with lemonade	\$7
Inzpired	Dehydrated blackberries, passionfruit muddle with fresh orange wedges topped with lemonade and chunky pineapples	\$7

COCKTAILS

Kir Royale

Crème de cassis de Dijon topped with sparkling wine with dehydrated mandarin



\$14

Cosmopolitan

Absolut Citron Vodka and Triple Sec shaken with a freshly squeezed lime and cranberry juice

\$14

Mamaku Blue Margarita

White rum, 'Mamuku Blue' blueberry liqueur blend with blueberry purée and fresh lemon juice

\$14

Stratosfare Kiwi

Fresh kiwi fruit muddled with kiwi fruit vodka and topped with cloudy apple juice

\$14

Mojito

Rum, fresh lemon wedges, mint and raw sugar with your choice of following: Strawberry, passionfruit, mango or classic

\$14

Strawberry Daiquiri

Rum and Triple sec blended with strawberry purée and fresh lime juice

\$14

Classic Pimms

Pimms No.1 cup, fresh orange, lemon, cucumber and mint. Topped with gingerale

\$14

Pinacolada

Rum, Malibu and pineapple juice blended with coconut syrup and coconut cream

\$14

Green Apple & Elder Flower Martini

Gin and Elderflower liqueur shaken with lemon juice, green apple puree and rosemary

\$14

Toblerone

Frangelico, Kahlua, Baileys, fresh cream and velvety honey

\$14

Espresso Martini

Vodka and vanilla syrup, coffee liqueur and a single shot of espresso

\$14

VODKAS



Copperhead Road <i>(Local)</i>	\$8
42 Below	\$9
Feijoa/ Kiwi/ Manuka	
Wyborowa	\$9
Belvedere Vodka	\$10
Ketel One Vodka	\$10
Ciroc	\$10
Broken Shed	\$10

LIQUEUR COFFEE



Your favourite liqueur with fresh espresso coffee, topped with whipped cream and chocolate.

\$10

BRANDY/COGNAC/ARMAGNAC



Armagnac	\$12
Remy Martin VSOP	\$12
Courvoisier	\$9
Remy Martin XO	\$28

WHISKEY

BLENDED/IRISH/BOURBON



Jim Beam	\$8
Bushmills	\$8
Jamesons Irish	\$9
Chivas Regal 12yr	\$10
Johnnie Walker Black Label 12yr	\$10
The Famous Grouse	\$8
Canadian Club	\$10
Jack Daniels	\$10
Maker's Mark	\$9

WHISKEY SINGLE MALT SCOTCH



Macallan Single Malt	\$15
Highland Park Single Malt 12yr	\$12
Glenlivet 15 yr	\$14
Jura Original	\$12
Lagavulin Single Malt 16 yr	\$18
Oban Single Malt	\$18
Talisker Single Malt 10 yr	\$14
Dalwhinnie 15 yr	\$18
Dimple	\$12
Laphroaig 10yr Malt	\$14

TEQUILA



Patron Cafe Tequila	\$10
Patron Tequila Reposado	\$12
Jose Cuervo Gold	\$9
Sauza Blanco	\$8

PORTS/SHERRY



Cockburns Fine Ruby Port	\$9
Sandeman 10yr Port	\$12
Tio Pepe	\$12
Harveys Bristol Cream	\$12

APERITIFS



Grappa	\$10
Campari	\$8
Martini Rosso	\$8
Martini Extra dry	\$8
Pernod	\$8
Pimms No 1	\$8

LIQUEURS



\$8

Baileys - Benedictine - Chambord
 Chartreuse - Cointreau - Drambuie
 Frangelico - Galliano Amaretto
 Galliano Vanilla - Kahlua - Malibu
 Galliano Black Sambuca - Midori
 Galliano White Sambuca - Jagermeister
 Southern Comfort - Peach Schnapps

GINS



Bombay Sapphire	\$9
Larios Gin	\$8
Hendricks	\$10
Tranqueray	\$9

RUMS



Stolen White / Dark Rum	\$8
Havana Club 7 yr	\$10
Mount Gay Rum	\$9
Bundaberg	\$9
Captain Morgan Spiced Gold	\$9

WHAT IS A STANDARD DRINK

40%... = = 1 HOUR TO PROCESS

4%... = = 1 HOUR TO PROCESS

13%... = = 2.5 HOURS TO PROCESS

13%... = = 1 HOUR TO PROCESS

Cheers!
 DRINK LIKE THERE IS A TOMORROW