

DRINKS
LIST

BEVERAGES

BEER & CIDER

● ●
● ●
● BEER (ON TAP)

Asahi Super Dry	330ml	5.2%	9
Asahi Super Dry	400ml	5.2%	12

● BEER (BOTTLED)

Peroni	330ml	4.7%	9
Peroni Light	330ml	3.5%	9
Peroni 0.0	330ml	0.0%	9
Corona	355ml	4.6%	10
Wakachangi	330ml	5.0%	10
Cassels, Milk Stout	328ml	5.2%	11
Boniface, APA	330ml	5.5%	11
Three Boys, IPA	330ml	5.2%	12
Three Boys, Pils	330ml	5.5%	12

● CIDER

Somersby Apple	330ml	4.5%	10
Somersby Berry	330ml	4.5%	10

HOUSE COCKTAILS

● **THE BOND** 18

Majestic Strawberry & Kiwifruit tea infused Belvedere Vodka, Vermouth

● **PICCADILLY PORNSTAR** 18

Vanilla vodka, chocolate liqueur, passionfruit, lime

● **TRAFALGAR SOURS** 18

Majestic London Ritz tea infused Jameson, bitters, whites, sour mix

● **OLD KENTS ESPRESSO MARTINI** 18

Jumping Goat coffee vodka, Fireball, espresso, sugar

● **COMMUNITY CHEST** 18

Majestic Imperial Thai tea infused Cachaca, Thai tea, coconut cream

● **LIVERPOOL KISS** 18

Little Bidy dry gin, lemon, cranberry, passionfruit, bubbles

● **REGENT SLING** 18

Little Bidy gin, Heering Cherry, Absinth, pineapple juice

HOUSE COCKTAILS
CONT.

CLASSIC COCKTAILS
& MOCKTAILS

● **THE CHANCE** 18

Trust in our professional Bar staff. Take a gamble and see what comes out!

● **THE MAYFAIR** 18

Bacardi, apricot brandy, orange, bubbles

● **PARK LANE** 18

Reposado Tequila, Cointreau, fresh strawberries & lime, agave, house-made lemonade

● **CLASSIC COCKTAILS** P.O.A

All classic cocktails are available upon request – please request these from your bartender

● **MOCKTAILS** P.O.A

Made upon request – please ask your server or bartender which cocktails can be made non-alcoholic

WINE	BY THE GLASS (150ml)	
● SAUVIGNON BLANC		
Jules Taylor	<i>Marlborough, NZ</i>	12
Cloudy Bay	<i>Marlborough, NZ</i>	15
Greystone	<i>Waipara, NZ</i>	13
● CHARDONNAY		
Te Mata Estate	<i>Hawke's Bay, NZ</i>	12
Cloudy Bay	<i>Marlborough, NZ</i>	17
Sebastiani	<i>California, USA</i>	13
● PINOT GRIS		
Tiki Single Vineyard	<i>North Canterbury, NZ</i>	12
Peregrine	<i>Central Otago, NZ</i>	14
● RIESLING		
Gisselbrect	<i>Alsace, FRA</i>	15
Black Estate, Damsteep	<i>Waipara, NZ</i>	14
Peregrine	<i>Central Otago, NZ</i>	14
● GEWÜRZTRAMINER		
Gisselbrecht	<i>Alsace, FRA</i>	16



WINE	BY THE GLASS (150ml)	
● PINOT NOIR		
Black Grapes Society	<i>Central Otago, NZ</i>	12
Urlar	<i>Wairarapa, NZ</i>	18
Amisfield	<i>Central Otago, NZ</i>	20
● MERLOT/MALBEC		
Chakana Malbec	<i>Mendoza, ARG</i>	13
Matawhero Merlot	<i>Gisborne, NZ</i>	16
● SHIRAZ/SYRAH		
Wynns Coonawarra Estate	<i>Coonawarra, AUS</i>	12
Lake Chalice, The Raptor	<i>Marlborough, NZ</i>	14
St Hallett, Blackwell	<i>Barossa Valley, AUS</i>	22
● ROSÉ		
Tiki Single Vinyard Pinot Rosé	<i>North Canterbury, NZ</i>	12
Fickle Mistress	<i>Marlborough, NZ</i>	12
● SPARKLING/CHAMPAGNE		
Pol Remy Brut	<i>Burgundy, FRA</i>	11
Moët & Chandon	<i>Champagne, FRA</i>	20
Cloudy Bay, Pelorus Rosé	<i>Marlborough, NZ</i>	15

WINE

BY THE BOTTLE

● WHITE

Veuve Clicquot	Champagne, <i>FRA</i>	125
Dom Pérignon	Champagne, <i>FRA</i>	420
AIX Provence	Rosé, <i>FRA</i>	100
Urlar	Reisling, <i>NZ</i>	65
Greystone	Pinot Gris, <i>NZ</i>	120
Dog Point, Section 94	Sauvignon Blanc, <i>NZ</i>	70
Jules Taylor	Chardonnay, <i>NZ</i>	59
Matawhero	Chardonnay, <i>NZ</i>	85
Carrick Bannockburn	Chardonnay, <i>NZ</i>	120

● RED

Pepperjack	Cabernet Sauvignon, <i>AUS</i>	85
Chapel Hill, The Parson	GSM, <i>AUS</i>	90
Pegasus Bay	Pinot Noir, <i>NZ</i>	160
Pyramid Valley	Pinot Noir, <i>NZ</i>	140
Mischa, The High Note	Pinot Noir, <i>NZ</i>	150
Black Estate	Cabernet Franc, <i>NZ</i>	150
Château de Pez	Saint-Estèphe, <i>FRA</i>	249

SPIRITS

Spirits & liqueurs can
be served to your liking;

Straight, over ice,
or with a mixer.

LIQUEURS

Cointreau	11
Grand Marnier	12
Kahlua	10
Baileys	10
Limoncello	10
Midori	10
Drambuie	10
Fireball	10
Aperol	10
Campari	10
Jägermeister	10
Frangellico	10
Ouzo	10
Vanilla Vodka	12
Apple Sourz	9

SPIRITS

VODKA & GIN

● VODKA

Belvedere	<i>Poland</i>	12		
Zubrowka	<i>Poland</i>	12		
Grey Goose	<i>France</i>	14		
Crystal Skull	<i>Canada</i>	16		
Broken Shed	<i>New Zealand</i>	14	●	●

● GIN

Little Biddy	<i>New Zealand</i>	12		
Tanqueray	<i>United Kingdom</i>	12		
Tanqueray 10	<i>United Kingdom</i>	15		
Suntory Roku	<i>Japan</i>	13		
Scapegrace - Black	<i>New Zealand</i>	12		
Scapegrace - Gold	<i>New Zealand</i>	15		
Hendricks	<i>Scotland</i>	14		
Monkey 47	<i>Germany</i>	16		
Monkey 47 - Sloe	<i>Germany</i>	16		
Graham Norton	<i>Ireland</i>	12	●	●
Graham Norton - Pink	<i>Ireland</i>	12		

SPIRITS

TEQUILA, MEZCAL & RUM

● TEQUILA

Cazcabel Reposado	<i>Mexico</i>	12
Cazcabel Blanco	<i>Mexico</i>	12
Herradura Reposado	<i>Mexico</i>	14
Herradura Anejo	<i>Mexico</i>	16.5
Herradura Plata	<i>Mexico</i>	14

● MEZCAL

Monte Alban	<i>Mexico</i>	12
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● RUM, WHITE

Bacardi	<i>Cuba</i>	11
Plantation Silver	<i>Barbados, Jamaica & Trinidad</i>	12
Matuselum Platino	<i>Caribbean</i>	12
Malibu	<i>Caribbean</i>	11

● RUM, DARK/GOLD

Angostura 7	<i>Trinidad</i>	12
Stolen, Gold	<i>New Zealand</i>	11
Mount Gay	<i>Barbados</i>	12
Kraken	<i>Trinidad and Tobago</i>	12
Sailor Jerry	<i>Caribbean</i>	11
Diplomatico	<i>Venezuela</i>	13
El Dorado	<i>Jamaica</i>	16

SPIRITS

WHISKEY, BOURBON, RYE
& COGNAC● **WHISKEY**

Jamesons	<i>Ireland</i>	10		
Canadian Club	<i>Canada</i>	10		
Yamazaki	<i>Japan</i>	16		
Suntory Toki	<i>Japan</i>	16		
Jack Daniel's	<i>USA</i>	11	●	●

● **BOURBON**

Maker's Mark	<i>Tennessee, USA</i>	12		
Maker's Mark - 46	<i>Tennessee, USA</i>	15		
Wild Turkey Rare Breed	<i>Tennessee, USA</i>	15		
Gentleman Jack	<i>Tennessee, USA</i>	15		
Woodford Reserve	<i>Tennessee, USA</i>	15		

● **RYE**

Sazerak Rye	<i>New Orleans, USA</i>	16		
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● **COGNAC**

Hennessy	<i>Cognac, France</i>	11	●	●
Hennessy VSOP	<i>Cognac, France</i>	15		

SPIRITS

SCOTCH

● **SCOTCH**

Abelore, 10	<i>Speyside, 10yo</i>	14
Abelore, 12	<i>Speyside, 12yo</i>	18
Balvenie	<i>Speyside, 12yo</i>	17
Glenfiddich	<i>Speyside, 12yo</i>	14
Auchentoshan	<i>Lowland</i>	16
Bladnoch Vinaya	<i>Lowland</i>	20
Ardbeg	<i>Islay</i>	17
Bruichladdie	<i>Islay</i>	18
Kilchoman	<i>Islay</i>	18
Laphroig	<i>Islay, 10yo</i>	14
Laphriog, Quarter	<i>Islay</i>	18
Glenmorangie, 10	<i>Highland, 10yo</i>	12
Glenmorangie, Lasanta	<i>Highland, 12yo</i>	16
Glenmorangi, Nectar D'or	<i>Highland</i>	16
Jura Origin	<i>Isle of Jura, 10yo</i>	15
Talisker	<i>Highland, 10yo</i>	20
Glen Scotia	<i>Campbeltown</i>	20

Warm Marinated Olives [15]
Preserved lemon & chilli honey

Kettle Chips [12] ● ●
With classic kiwi dip

Tortilla Chips [17]
Avocado, salsa roja

Fries [13]
House-made ketchup, aioli

Fried Chicken [18]
Orange & sesame glaze, pickled onions, aioli

Japanese-Style Pancake [20] ● ●
Crab, Kewpie, and lemon powder

Tomato Bruschetta [18]
Cold pressed olive oil, buffalo mozzarella

Rare Beef Chimichurri [21]
Chimichurri, crispy shallot, aioli

Roasted Bone Marrow [18]
Toasted sourdough, jus

Canterbury Smoked Lamb Arancini [22]
*Smoked & slow-braised lamb shoulder,
 marinated feta, pea puree*

Pickled Beets [18]
Goats curd, dukkha, local micro herbs

The Platter [50]
Cheese, Breads, Charcuterie, pickles

Something Sweet [POA]
*Please ask staff for our sweet offering
 made by Patisserie Chef Aurelien Fermen*

BEVERAGES

NON-ALCOHOLIC

● **SOFT DRINKS**

Coca-Cola		5.5
Coca-Cola, No Sugar		5.5
Schweppes Dry Lemonade		5.5
Fanta		5.5
Schweppes Tonic		5.5
Schweppes Ginger Beer		5.5
Red Bull		6

● **WATER – STILL/SPARKLING**

Acqua Panna Still	500ml	6
	1L	9
San Pallagrino Sparkling	500ml	6
	1L	9

● **JUICES**

Apple, Cranberry, Orange, Pineapple	5.5
Tomato	6

● **COFFEE & TEA**

Full menu available – please ask your server for a copy of our café beverage list if required

● **MOCKTAILS**

Made upon request – please ask your server or bartender which cocktails can be made non-alcoholic