

## GIN AND RASPBERRY BOUTIQUE BAR

# Cocktails \$18

### MISSIONARY DOWNFALL

Pineapple rum, peach liqueur, honey, lime, mint

### PENICILLIN

Whisky, Laphroaig, lemon, honey, ginger

### EL PALOMA

tequila blanco, lime, grapefruit, agave, salted solution

### TRITTER RICKEY

Gin, lime, absinthe, cucumber, mint, sugar

### RED HOOK

Knob Creek Rye, sweet vermouth, maraschino liqueur

### BULLSHIT SAZERAC

tequila reposado, mezcal, bitters, absinthe, coffee beans, sugar

### 200 DOLLAR FINE

Monkey 47 sloe gin, Cynar liqueur, rosemary, apple juice, maple syrup, lemon, rhubarb bitters

### CELERY SOUR NO. 2

Rutte celery gin, Dolin Blanc, pear liqueur, lemon, sugar, egg white, rhubarb bitters

### THE ROGUE

Maker's Mark, Campari, sweet vermouth, bitters, sugar, smoked cinnamon

### JIMADOR REMEDY

tequila, mezcal, lemon, agave, ginger

### LONDON CALLING

Beefeater gin, Tio Pepe sherry, lemon, orange bitters, sugar

### MOSCOW MULE

Tito's vodka, lime, honey, ginger beer

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# Wine

### SAUVIGNON BLANC

#### **\$9/40 The Maker Fleur de Lis Marlborough Sauvignon Blanc 2016**

Ripe passionfruit, stone fruit, and hints of green capsicum. Finishes well with sweetness and lingering fresh acidity.

#### **\$11/50 Jules Taylor Marlborough 2018**

The palate embraces concentrated tropical fruit flavours of passionfruit, pineapple and with tones of citrus, complimented with fresh lemon-grass. Juicy and dry, with nice acidity, the wine makes you salivate whilst the flavours linger.

#### **\$12/55 Rippon Lake Wanaka Sauvignon Blanc 2018**

Fruity, mineral, stone fruit nose with flowery and some grassy notes. Very long citrusy finish, light honeyed notes, warm mouthfeel.

### RIESLING

#### **\$11/50 Peregrine Rastasburn Central Otago Riesling 2017**

A beautiful balance of delicate minerality and fresh acidity. Aromatics of lime, lemongrass and citrus blossom combine with green apple and lemon peel flavours on the palate.

### PINOT GRIS

#### **\$11/50 Lamont Central Otago Pinot Gris 2018**

Bright with light straw colour, the nose is soft and full, with well concentrated aromas of white and yellow stone fruits along with subtle pear and honeysuckle elements. A drier style Pinot Gris with a voluptuous palate that features a softly rich melange of stone fruits, floral and minerals.

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### CHARDONNAY

#### **\$10/45 Brookfields Hawke's Bay Chardonnay 2017**

Rich in stone-fruits, peaches, melon and a subtle note of vanilla

#### **\$12/55 Aitken's Folly Chardonnay 2016**

An abundance of marmalade and tropical fruit aromas with peach, nectarine, citrus blossom & dill. Warm & intriguing aromas of toasted brioche with shades of roasted nuts

### BUBBLES

#### **\$12/ 60 Akarua Central Otago Brut NV**

Aperitif style with a complex Pinot Noir background that leads to a long, creamy, and crisp finish

#### **\$11/55 Canti Prosecco DOC Italy**

A lively and crisp Prosecco with flavour of pear and peach. Pale straw in colour, with floral and fruity bouquet

#### **\$120 Piper Heidsieck Cuvee Brut NV France**

Mature notes of pineapple, nutmeg, white pepper, and oriental zest

#### **\$140 Pol Roger Brut Reserve NV France**

Exquisitely balanced flavour and texture, the lush, opulent fruit and toast defined by precise, refreshing citrus and acid

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# Wine

### PINOT NOIR

#### **\$9/45 The Maker Fire Eagle Marlborough Pinot Noir 2016**

Lively aromas of blackcurrant and blackberry, full of black fruits with a sweet fruit driven finish.

#### **\$12/58 Lamont Central Otago Pinot Noir 2016**

Ripe plum, dark berry, cherry and spicy oak flavours from the Bendigo region. A delicate aromatic, perfectly keyed freshness and a fine, spicy line of tannin.

#### **\$14/65 Rippon Jeunesse Wanaka Pinot Noir 2017**

Issued from several younger parcels at Rippon, Jeunesse remains a pure and precise expression of its variety: Pinot Noir. As such, this wine is much like a child's crayon drawing: vibrant, spirited, endearing.

#### **\$85 Brennan Central Otago Pinot Noir 2014**

Ripe and vigorous with driven floral notes and underlying cedar char. A mature palate shows earth, mushroom and game with nutmeg spice and dark cherry fruit in this Otago Pinot Noir.

#### **\$120 Wooing Tree Sandstorm Reserve Central Otago**

##### **Pinot Noir 2010**

Aromas of ripe cherries and plums, a rich and silky smooth palate and a long spicy finish. A great example of one of the best Central Otago Pinot Noirs. Rhubarb, black tea, dark chocolate, black cherry, and early berry fruit flavours.

#### **\$280 Peregrine The Pinnacle Central Otago Pinot Noir 2012**

Dark floral and spice scents lead to wonderful red and dark fruits, with a lovely seam of minerality supported by supple tannins.

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### SYRAH / SHIRAZ

#### **\$14 / \$65 Ant Mackenzie Craft Farm Hawkes Bay Syrah 2016**

Concentrated blueberry and raspberry dominate with dark plum fruit notes. Floral scents and spice along with a savoury oak nuance. The palate is aromatic and super silky, very drinkable.

#### **\$14/65 Chaffey Bros. Synonymous Barossa Shiraz 2017**

Deep crimson/purple in colour with a nose of cedar, spice and plum hinting at the mix of dark fruits and chocolate lurking on the rich structured palate. The wine shows powerful depth of flavour with plush lingering mouthfeel.

#### **\$80 d'Arenberg The Laughing Magpie McLaren Vale**

##### **Shiraz Viognier 2014**

Nice round, plump style of Shiraz. Loads of plum and black berry on the nose, with the small Viognier component adding exotic notes of spiced apricots. There's lots of ripe plum flavours, alongside graphite and dried herbs

#### **\$180 Yalumba The Octavius Barossa Shiraz 2006**

Vibrant aromas of dark cherries, aniseed and liquorice, distinctive and seductive with exotic spices and espresso. The dark berry fruit palate is rich and powerful, yet gently evolving, with a classy restrained elegance, displaying silky raspberry, damson and sweet blackberry.

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### OTHER REDS

#### **\$9/45 The Maker Kings Key Gisborne Merlot Malbec 2017**

Our house red; refined, yet structured, with a raft of dark and earthy aroma.

#### **\$12.50/58 Ant Mackenzie Theory & Practise Hawkes Bay Merlot 2018**

Deep red in colour with a purple hue. The palate is very full bodied with amazing weight and fineness. The spice notes are in the range of vanilla, caramelised sugar and toasted raisin bread.

#### **\$85 Geoff Merrill Wickham Park McLaren Vale Merlot 2010**

An elegant stylish wine with strong varietal definition – soft velvety tannins and a palate showing blueberries, red currants and subtle vanillin oak.

#### **\$85 Rippon Wanaka Gamay 2017**

Lovingly grown, wild fermented, barrel matured. No nutrients, no filtering or fining of any kind, the barest whisper of sulphur, a full skin, carbonic maceration Gamay Noir. It's completely alive and quite beautiful.

### ROSE

#### **\$11/50 Mud House Marlborough Pinot Rosé 2017**

A fresh, elegant rosé with soft summer fruit aromas underscored by spice and herbal notes. Beautifully balanced, the strawberry and floral characters enlivened by a clean, lively finish.

#### **\$12/55 Brennan Central Otago Tempranillo Rosé 2018**

Unique, fun, flirtatious, and luscious, perfectly crisp and dry, Watermelon, pomegranate & tea leaf. One of the only Rosé's not made from Pinot Noir in the Central Otago region.

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# Non-Alcoholic

### **\$10 HOT TEA TODDY**

vanilla chai tea, cinnamon, ginger, honey, lemon juice

### **\$12 FRUIT PASSION**

pineapple, orange, passionfruit, lime, soda

### **\$12 APPLE JUICE MOJITO**

apple, lime, mint, soda

### **\$12 KICKING ASS**

ginger beer, lime, mint, bitters

### **\$4 ASSORTED JUICES**

ask for selection

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# Food

### **\$10 MIXED OLIVES**

### **\$22 BAKED CAMEMBERT**

Served with chutney, toasted baguette and crackers

### **\$25 CHEESE BOARD**

A selection of cheeses, crackers, nuts, and dried fruits, served with a sweet chutney and caramelized onion spread

### **\$48 ANTIPASTO PLATTER**

Baked camembert with almonds and honey, moeraki blue, salami, caramelised onions, marinated olives, sweet chutney, served with toasted baguette and crackers

### **\$20 STONE BAKED PIZZA, 12 – INCH**

-Tomato base, mozzarella, fresh basil

-Tomato base, Calabrese salami, sun dried tomato, mozzarella, rocket

-Tomato base, olives, red onion, sun dried tomato, garlic, mozzarella, parmesan, fresh basil

### **\$12 CHOCOLATE FONDANT**

Served with vanilla ice cream

### **\$16 AFFOGATO**

espresso, vanilla ice cream, served with a shot of Frangelico Hazelnut Liqueur