



## BEER

### TAPPED

	Sml gls	Big gls
Heineken 5%	9.5	12.5
Monteith's Wayfarer Pilsner 4.9%	9.5	12
Monteith's Original 4%	9	11
Tuatara Hazy 5.5%	10	13
Tuatara IPA 6.1%	10	13
Guest Tap – ask the crew	10	13

### BOTTLED

Sol 4.5%	10
Tiger 5%	10
Heineken 5%	10
Duncans Yum Yum Yuzu Lager 4.7%	12
Export 33 (Low Carb) 4.6%	10
Sawmill Pilsner 4.8%	12
Garage Project Golden Path Hazy IPA 4%	11
Cassels Nectaron IPA 6.1%	11.5
Cassels Milk Stout 5.2%	12
Duncan's Coco Husk Stout 6%	12
Heineken Light 2.5%	9
Garage Project Fugazi 2.2%	11
Heineken 0%	9
Garage Project Tiny Hazy IPA 0%	11
Monteith's Apple Cider 4.5%	10
Rochdale Ginger & Lime Cider 500ml 4%	13

## WINE

### SPARKLING/METHODE TRADITIONELLE

	120ml	BTL
NV Veuve du Vernay Brut Sparkling Burgundy, Fr 200ml		14.5
NV Veuve du Vernay Brut Sparkling Rosé Burgundy, Fr 200ml		14.5
NV DA LUCA Prosecco DOC Veneto, It	12.0	49.5
NV Akarua Methode Traditionelle Brut Central Otago	14.0	69.5
NV Langmeil Sparkling Shiraz Barossa, Au		89.0

### CHAMPAGNE

NV Moët & Chandon Champagne, Fr 200ml	33.0
NV Moët & Chandon. Champagne, Fr	115.0
NV Piper-Heidsieck Cuvee Brut Reims, Fr	139.0

<b>ROSÉ</b>		150ml	250ml	BTL
20/21	M. Chapoutier <i>Grenache Rosé</i> Roussillon, Fr	11.0	18.5	49.5
20/21	Arrogant Frog Ribet Pink <i>Syrah Rosé</i> Languedoc, Fr			52.5
21	Main Divide <i>Pinot Cabernet Sauvignon</i> <i>Cabernet Franc Rosé</i> N.Canterbury	13.5	22.5	59.5

### **SAUVIGNON BLANC**

22	Picton Bay Marlborough	10.5	17.5	47.5
22	Mount Riley – Sandhills Marlborough	10.5	17.5	47.5
22	Hāhā Marlborough	11.0	18.5	49.5
21/22	St Clair Bright Light 9.5% Marlborough			57.5
22	Jules Taylor Marlborough	15.5	25.5	69.5

### **RIESLING**

21	Mudhouse N.Canterbury	10.5	17.5	47.5
19	Main Divide N.Canterbury			59.5

### **PINOT GRIS**

22	Hāhā Hawkes Bay	11.0	18.5	49.0
20	Mount Brown Grand Reserve N. Canterbury	13.5	22.5	59.5
21/22	Jules Taylor Marlborough	15.0	25.0	67.0
21	Peregrine Central Otago			77.5

### **CHARDONNAY**

21	Thornbury Gisborne	10.0	16.5	45.0
19/20	Dark Horse California	13.0	22.0	57.5
21	Lake Chalice The Raptor Marlborough	14.5	24.0	65.0
20/21	Palliser Estate Pencarrow Martinborough			67.5
21	Chard Farm Closeburn Central Otago			72.5
17	Giesen Brothers Puligny-Montrachet Burgundy, Fr			79.5
20	Peregrine Central Otago			97.5
14	Sacred Hills Riflemans Hawke's Bay			175

<b>CABERNET / MERLOT BLENDS</b>		150ml	250ml	BTL
20/21	Giesen Vineyard Selection <i>Merlot</i> Maule Valley, Ch	10.5	17.5	47.5
20/21	Hãhã <i>Merlot</i> Hawke's Bay	11.0	18.5	49.5
19	Main Divide <i>Merlot Cabernet Sauvignon</i> N.Canterbury	13.5	22.5	59.5
19/20	Jim Barry Cover Drive <i>Cabernet Sauvignon</i> Clare Valley, Au	13.5	22.5	59.5
19	Craggy Range TE KAHU <i>Merlot Cabernet</i> N.Canterbury			89.0
18/19	Terrazas Reserve <i>Malbec</i> Mendoza, Arg			97.5
15/16	Pegasus Bay MAESTRO <i>Merlot Cabernet Malbec</i> N.Canterbury			145
13	Craggy Range SOPHIA <i>Merlot Cabernet Sauvignon Cabernet Franc</i> Hawkes Bay			375

### **SYRAH/SHIRAZ/GRENACHE/RHONE BLENDS**

20	La Vieille Ferme The Old Farm <i>Cotes du Ventoux</i> , Fr	12.5	21.0	55.0
19/20	Jim Barry Lodge Hill Clare Valley, Au	13.5	22.5	59.5
18	Craggy Range Hawke's Bay			85.0
15/16	Henschke Keyneton Barossa, Au			195

### **PINOT NOIR**

20	Barton & Guestier Burgundy, Fr			45.0
20	The Crater Rim From the Ashes N.Canterbury	11.0	18.5	49.5
20	Main Divide N.Canterbury	15.5	25.5	69.5
21	Devils Staircase Central Otago	16.5	27.5	72.5
19/20	Palliser Estate Pencarrow Martinborough			79.5

### **ITALIAN RED**

19/20	Pasqua Le Collezioni <i>Montepulciano</i> d'Abruzzo, It	11.0	18.5	49.5
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## **CLASSIC COCKTAILS**

### **BLOODY MARY 14**

Vodka, Worcestershire, Tabasco, tomato juice, lemon

### **SUMNER SANGRIA 17**

Our secret recipe with either Red, White or Rosé wine

### **BEACH PINA COLADA 15**

Rum, coconut cream, pineapple

### **APEROL SPRITZ 15**

Aperol, Prosecco, soda

### **ESPRESSO MARTINI 18**

Vanilla vodka, Kahlua, Crème de Cacao, espresso

### **MOJITO – CLASSIC, BERRY OR PASSIONFRUIT 16.5**

White rum, lime, mint, sugar, soda

## **BEACHED COCKTAILS**

### **5 O’CLOCK FRIDAY 16**

Tequila, Triple sec, prosecco, lime, pink lemonade

### **ELDERFLOWER & APPLE SPRITZ 15**

Gin, elderflower, apple, mint, cucumber

### **WINTER PIMMS 15**

Pimm’s, orange, berries, mint, cucumber, lemonade, ginger ale

### **BERRY BRAMBLE 16**

Gin, Chambord, berry compote, lemon

