

# bar & lounge

## beer on tap

	500 ml
Peroni	12
Sawmill IPA	12
Asahi Black	12

## bottled beer

Heineken	9
Stella Artois	9
Garage Project Hapi Daze	13.5
Garage Project Hops on Pointe Pilsner	14.5
Garage Project Garagista IPA	13.5
Garage Project Fugazi 2.5%	11
Boundary Road Bouncing Czech Pilsner	9
Boundary Road Hazy Pale Ale	10.5
Boundary Road Chocka Hopa Pale Ale	11.5
Boundary Road Amendment APA	11.5
Boundary Road Mumbo Jumbo IPA	10.5
Citizen Hazy IPA	18
Sawmill Doctor	18.5
Sawmill Baltic Porter	18.5
Peroni Libera 0%	9
Amstell Lite	8

## cider

Somersby Cider	9
<i>choice of apple, blackberry, pear vodka, elderflower, peach, passionfruit, citrus</i>	

## aperitif

Pallini Limoncello	12
Galliano Sambuca White	12
Opal Nera Black Sambuca	12
Pernod	7
Averna Amaro	9
Frangelico	12
Glayva	12
Baileys	12
Cointreau	12
Chambord	10

## spirits

Glenmorangie 10 year old	14.5
The Glenlivet 12 year old	17.5
Talisker 10 year old	17.5
Lagavulin 16 year old	21
Ardbeg 10 year old	13
Glengoyne 18 year old	17.5
The Macallan 12 year old	25
The Macallan 15 year old	27
Laphroaig 10 year old	17.5
Chivas Regal 12 year old	13
Thomson Rye	18
Thomson Folk & Smoke Malt	25
Knob Creek	19.5
Woodford Reserve	13
Jefferson Reserve	15
Little Bidy Gold	25
Little Bidy Oak Bourbon Cask	30
The Botanist	18
Tanqueray 10	17
Scapegrace Gold	19.5
Scapegrace Black	15
Hendricks	17.5
Victor Gin	11
Victor Kaffir Lime	12
Exhibit A	10
Grey Goose	15
Zubrowska Bison Grass	13
Belvedere Vodka	13

*Please speak to the bartender if you have a spirit of choice.*

## cognac

Delamain Très Vénérable	42
Hennessy X.O	37
Tesseron Lot No.76 X.O Tradition	26
Tesseron Lot No. 53 X.O Tradition	53
Remy Martin VSOP	16.5
J Painturaud X.O	35

## armagnac

Delord Bas-Armagnac X.O	18
Château du Tariquet Bas-Armagnac X.O	52

## entrées

Pumpkin & Coconut Soup <small>GF, DF, NF, VG</small>	13
Salt Baked Beetroot <small>GF, V</small> <i>meredith goat cheese, hazelnuts, blood orange</i>	16.5
Crab & Prawn Bake <small>NF</small> <i>wasabi tobiko, jalapeño crème fraîche, grilled ciabatta</i>	17.5
Calamari Popcorn <small>NF</small> <i>aromatic chilli oil, yuzu aioli</i>	17.5
Venison Tartare <small>NF</small> <i>sardinian crackers, cured egg yolk, labneh, smoked chipotle</i>	19
Serrano Wrapped Goat Cheese <small>GF, V OPTION</small> <i>rocket, candied walnuts, caramelised balsamic</i>	16.5
Crayfish Linguini <small>NF</small> <i>semidried cherry tomatoes, chilli, garlic, butter sauce</i>	35

## shared

Oysters <small>SUBJECT TO AVAILABILITY</small> <i>½ doz natural <small>GF, DF, NF</small></i> <i>1 doz natural <small>GF, DF, NF</small></i> <i>½ doz battered <small>DF, NF</small></i> <i>1 doz battered <small>DF, NF</small></i>	<i>Please see your waiter</i>
Bread & Dips <small>DF</small> <i>EVO, balsamic vinegar, tomato pesto</i>	8
Crumbed Goat Cheese <small>NF, V</small> <i>thyme honey</i>	12.5
Garlic Mushrooms <small>GF, NF, VG OPTION</small>	12.5
Halloumi <small>GF, V</small> <i>green beans, dukkah</i>	12.5
Malaysian Style Chicken Bites <small>NF</small>	16.5
Baked Camembert <small>NF, V</small> <i>toasted ciabatta</i>	17.5
Fish Goujons <small>DF, NF</small> <i>house tartare</i>	18.5
250g Scotch Fillet <small>GF, NF</small> <i>port wine butter or café de Paris</i>	32.5

## main affair

Caesar Salad <small>NF</small> <i>red onion, ortiz anchovies, pancetta, reggiano parmesan, poached egg, croute - add smoked chicken</i>	19.5
Beer Battered Fish <small>DF, NF</small> <i>chips, tartare, lemon</i>	28
Pan Fried Market Fish <small>GF</small> <i>roasted butternut purée, nori granola, sage beurre noisette</i>	37.5
200g Sirloin <small>NF</small> <i>potato hash, butternut purée, TCH béarnaise</i>	29.5
250g Scotch Fillet <small>NF</small> <i>potato hash, butternut purée, TCH béarnaise</i>	38.5
Cider Braised Pork Belly <small>GF, DF, NF</small> <i>candied apple, kumara, watercress</i>	36
Truffle Scented Chicken Breast <small>GF, NF</small> <i>jerusalem artichokes, braised cabbage, truffle jus</i>	36
Miso Glazed Cauliflower <small>GF, DF, VG</small> <i>kumara &amp; ginger purée, nori granola</i>	26.5
Aloo Matar Gajar <small>NF, DF, VG</small> <i>naan bread</i>	26
Confit Duck Leg <small>GF, NF</small> <i>cauliflower purée, balsamic raspberries, black garlic, kale</i>	29.5
18 Hour Lamb Shoulder Sharing Platter <small>NF, GF</small> <i>roasted yams, artichokes, turnips and carrots, minted peas, marinated white beans, chimichurri, lamb jus</i>	79

## sides

Parmesan Truffle Shoestring Fries <small>NF, V</small>	8
Confit, Thyme & Garlic Baby Potatoes <small>GF, NF, V</small>	8
Rocket Salad <small>GF, NF</small> <i>pear, parmesan, serrano</i>	8
Green Beans <small>GF, DF, VG</small> <i>dukkah</i>	8
Garden Salad <small>GF, NF, DF, VG</small> <i>cucumber, red onion, tomato</i>	8
Roasted Seasonal Vegetables <small>GF, NF, DF, VG</small> <i>yams, artichokes, baby carrots, turnips</i>	8

# desserts

## menu

### sweet

<b>Mirror Mousse</b> <small>GF</small>	16
<i>black forest dark chocolate mousse, cream cheese mousse, cherry, feuilletine, chantilly cream</i>	
<b>Open-Top Apple Pie</b> <small>NF</small>	16
<i>flaky puff pastry, apple, salted caramel sauce, ginger crumble, fig &amp; honey ice cream</i>	
<b>Kaffir Lime Meringue</b> <small>GF, NF, DF</small>	16
<i>raspberry sorbet, flambé apricot</i>	
<b>Trio of Ice Cream</b>	12
<b>Additional Scoop of Ice-Cream</b>	4
<b>Petits Fours</b>	12
<i>nine delicious sweet bites</i>	

### cheese

<b>New Zealand Seasonal Cheese</b>					
one	16.5	two	26.5	three	36.5

*NF = Nut Free DF = Dairy Free GF = Gluten Free V = Vegetarian VG = Vegan  
Please inform your waiter if you have any dietary requirements or allergies.  
We will do our best to accommodate your needs.*