



OYSTERS + FROMAGE

Live Oysters - Market Price

with grapefruit vinaigrette & mignonette

One Cheese \$11 / Two Cheeses \$21

Three Cheeses \$30

accompanied by bread & chutney

CHARCUTERIE

Lamb Prosciutto - \$7.5 / 30g

Lamb - New Zealand

Chorizo Bellota - \$7 / 30g

Pork - Spain

Milano Salami - \$7/ 30g

Pork - Italy

Free Range Finocchiona - \$6.5 / 30g

Pork - Australia

Ventricina Piccante - \$7 / 30g

Pork - Italy

Wagyu Bresola - Score 9 - \$8.5 / 30g

Beef - Australia

charcuterie is served with
pickled root vegetables & bread

SMALL PLATES

Duck Liver Parfait \$8

Pickles, Brioche

Organic Hens Terrine \$18

Pistachio mayo, brioche, pickles

Scallops \$18

Apple, Soy, Cucumber, Wakame

Soba \$16

Mushrooms, Hens Egg, Daikon, Radish

Pork Jowl \$17

Celeriac, Shrimp, Alium

DESSERT

Pavlova \$16

Summer Berries, Pineapple Curd, Passionfruit

Fruit Mince Pie \$16

House Made Eggnog, Guava

50% Whittakers Chocolate Delice \$16

Stone Fruits, Hazelnut

Noble Rot Truffle Selection, \$5 each

JUICE

Cold Pressed Juice Orange / Apple 400ml	\$6
Cranberry / Tomato	\$5

SODA

Karma Cola / Gingerella	\$6
All Good Organics <i>(*no added sugar);</i>	
Raspberry & Lemon Dry* / Pear & Ginger Dry */ Apple & Feijoa Dry*	\$6
Diet Coke	\$5
Lemonade	\$5

WATER

Otakiri Sparkling or Still (750ml)	\$9
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T LEAF TEA

English Breakfast / Earl Grey / Peppermint / Green / Rooibos / Chamomile / Berrylicious	\$4
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L'AFFARE ESPRESSO

Black / White	\$4 / \$5
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SOFT DRINK

TAP BEER

We have two draught beers that change regularly.
Please enquire about the current selection.

BOTTLED BEER

Heineken European Lager 5%	Auckland, NZ	\$9
ParrotDog 'Boodhound' Red Ale, 6.3%	Wellington, NZ	\$10.5
Garage Project Cereal Milk Stout 4.7%	Wellington, NZ	\$11
Rodenbach Grand Cru, Sour Red-Brown 6%	Palm, Belgium	\$15
Harrington's 'Harry's Light' Low Alc. Lager 2.5%	Christchurch, NZ	\$8.5

CIDER

Eddies Cider 5%	Nelson, NZ	\$9.5
Abel Methode Cider 6.5% - 500ml	Nelson, NZ	\$22
Coat Albret Cider Brut NV - 750ml	Brittany, France	\$54

BEER

French 75	\$18
Cognac or Gin, Lemon, Sugar, Prosecco di Conegliano Valdobbiadene	
Queens Park Swizzle	\$17
Dark Rum, Lime, Sugar, Mint, Bitters	
An American in Piedmont	\$15
Barolo Chinato, Cocchi Americano, Blood Orange, Soda	
La Paloma Fresa	\$17
Tequila Blanco, Aperol, Grapefruit, Lime, Strawberry, Sugar, Soda, Salt	
East Side	\$16
Gin, Lime, Sugar, Mint, Cucumber	
Old & Noble	\$18
Bourbon, Dessert Wine, Bitters	
Aversion	\$19
Aged Rum, Averna, Sweet Vermouth, Bitters	

COCKTAILS

APERITIF

Aperol	\$10
Campari	\$10
Dubonnet	\$10
Suze	\$10

VODKA

42 Below	\$9
Belvedere	\$12

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Tanqueray	\$9
Bombay Sapphire	\$10
Lighthouse	\$11
Tanqueray 10	\$16
Hendricks	\$17

TEQUILA

Arette Blanco	\$9
Arette Reposado	\$11

BRANDY

Hennessy V.S.	\$10
Courvoisier V.S.O.P	\$13
Hennessy X.O.	\$25
Calvados du Breuil D'Auge V.S.O.P	\$10
Calvados Gontier Domfrontais 2011	\$11
Delord Bas Armagnac X.O.	\$15
Delord Bas Amagnac Vintage 1995	\$20

RUM

Havana Club 3 Years	\$9
Diplomatico Reserva Exclusiva	\$13
Matusalem 15 year old	\$13

DIGESTIF

Amaro Montenegro	\$10
Averna	\$10
Fernet Branca	\$10
Bénédictine	\$10

Add \$2 for mixed drinks. Tonic / Cola / Lemonade / Dry / Soda

SPIRITS

SINGLE MALT WHISKY

Isle of Skye

Talisker 10 years old \$16

Highlands

The Dalmore 12 years old \$14

Glenmorangie Nectar D`or \$14

Old Pulteney 17 years old \$21

Speyside

Glenrothes 2001 Vintage \$18

Glenfarclas 15 years old \$18

Islay

Ardbeg 10 years old \$16

Kilchoman 'Sanaig' \$15

Campbeltown

Springbank 12 years old \$15

Cask Strength

BLENDED SCOTCH

Grants \$9

Johnnie Walker Red \$10.5

Chivas 18 year old \$21

AMERICAN WHISKEY

Jim Beam \$9

Maker's Mark \$10.5

Woodford Reserve \$13

Jack Daniels \$9

JAPANESE WHISKEY

Nikka Takesuru \$14

IRISH WHISKEY

Jameson \$9

Teeling Irish Whiskey \$10

LIQUEUR

Limoncello \$10

Drambuie \$10

Patron Cafe XO \$11

Cointreau \$14

Grand Marnier \$12

St.Germain Elderflower \$10

Frangelico \$10

Kahlua \$10

Baileys \$10

