



THE LOBBY

AT NICE HOTEL

Martinis~\$20

Gin ~ Black Robin Gin, Vermouth & Olives
Vodka ~ Blue Duck Vodka, Vermouth & Lemon
Espresso ~ Vodka, Kahlua, Choc Liq
Chocolate ~ Vodka, Choc Liq, Frangelico

Nice Original Cocktails~\$18

Pimms Punch

Pimms, Green-Ginger Wine, Apple, Cranberry

Winter Daiquiri

Bacardi 8yr Old, Mandarins, Maple Syrup

Mothers Ruin

8yr Old Geneva, Orange, Bitters & Ginger Ale

Smokey Margarita

Illegal Mescal, Cointreau, Lime.

Polish Negroni

Black Scapegrace Gin, Vermouth, Campari,

Banoffee Pie (contains gluten)

Tofka, Butterscotch & Banana schnapps,
shaken w cream & milk

French Lady *(Try our non alcoholic version!)*

Chambord, Cointreau, Pineapple, Cranberry, Lime
Classics available upon request

Mocktails ~ \$12

French Baby

Non Alc French Lady

Autumn Serenade

L&P, Apple, Pomegranate, Soda

Virgin Mojito

Soda, Lime, Mint

Shirley Temple

Pomegranate, Ginger, Lime

Light Beer~\$9.5

Heineken 00 - 0%

Heineken Light - 2.5%

Export Citrus - 2.4%

Pure Blonde 4.2% (low carb)

House Beers~\$10

Heineken 5.0%

Stella Artois 5.0%

Corona 4.5%

Peroni 5.1%

Craft Beers ~\$13

Panhead ~ "Rat Rod" 6.5% (Hazy IPA)

Panhead ~ "Super charger" 5.7% (APA)

Panhead ~ "Blacktop Oat" 5.5% (Stout)

Little Creatures Pale Ale 5.2%

Emmersons Pilsner 4.9%

Aspall - Dry Premier Cru Cyder 6.2% ~ \$12

(All bottles ~ 330ml)

Soft Drinks

Orange, Apple, Pineapple, Cranberry, Tomato Juices ~ \$5

Coke, Sprite, L&P, Coke (No Sugar),

Ginger Ale, Tonic, Soda ~ \$5

Ginger Beer, Lemon/Lime/Bitters ~ \$6

Mineral Water ~ 750ml ~ \$12

(Sparkling or Still)

Hot Drinks - Coffee by Caffare

Flat White/Latte/Cappuccino/Hot Choc ~ \$5

Long Macchiato/Long Black/Americano~\$4

Short Macchiato/Espresso~ \$3

Tea ~ \$4 : Pot for 1 (Ask your waitstaff for variety)

Special Coffees - Black Coffee & Cream ~ \$15

(With your choice of Spirit/Liqueur)

Champagne & Sparkling

All wines are limited
Years are subject to availability

Edenvale - 0% Alcohol	\$10	\$50
Col de'Salici Prosecco DOC Rose <small>(Sweeter)</small> <i>Millesimato 2020 ~ Fresh, Crisp & Lively. Ripe Cherry & Berry flavours with a light body</i>	\$11	\$55
Jansz Premium Cuvee <small>(Dryer)</small> <i>Tasmania ~ Delicate fruit flavour, fine creamy texture & a refreshing natural acidity</i>	\$12	\$60
Collet <small>375ml</small> <i>Champagne, France</i>		\$75
Moet & Chandon Imperial Brut <i>Epernay, Champagne, France</i>		\$130
Veuve Cliquot Yellow Label <i>Reims, France</i>		\$140
Bollinger <i>Champagne, France</i>		\$190

Rose

All wines are limited
Years are subject to availability

Longbush Rose 2021 <i>Gisbourne, New Zealand</i> <i>~ The Kaka loves to eat nectar & berries, like this rose it is also on the comeback. This wine is enhanced by a bouquet of honeysuckle & red berries, best enjoyed with good friends, over a long lunch.</i>	\$10	\$50
Squawking Magpie "Daisy" Rose 2021 <i>Gimblett Gravels Hawkes Bay, New Zealand</i> <i>~ Premium Syrah and Merlot grapes, pressed directly, gives Daisy is delicate colour, bright fruit and floral flavours. Enticing aromas of pink guava, roses and grapefruit followed by a soft, luscious and silky palate with alluring flavours of summer fruits.</i>	\$12	\$60

White Wine

**All wines are limited*
Years are subject to availability*

- Long Bush Chardonnay 2022** \$10 \$50
Gisbourne, New Zealand
~ Full bodied, round & powerful, the wood pigeon, Kereru, shares many similar characteristics with this chardonnay.
- Long Bush Pinot Gris 2021** \$10 \$50
Gisbourne, New Zealand
~ Despite his size the native Fantail, Piwakawaka, dances around with unlimited energy. Fast & Flighty he floats & flutters like this Pinot Gris on the palate.
- 'Saddleback' - By Peregrine - Pinot Gris 2020** \$11 \$55
Central Otago, New Zealand
~ Stable-mate of the high-flying Peregrine, and at the drier end of the spectrum, with fresh acidity and a subtlety to the flavours. Citrus and ginger aromatics complement the mineral-edged notes of pear & stone fruit.
- Big Sky Sauvignon Blanc 2021** \$12 \$60
Te Muna Road, Martinborough, New Zealand
~ A Richly textured Sauvignon Blanc, smacking of lemongrass & lime zest, honeyed stone fruit, flinty minerality & lively acidity.
- Felton Road Bannockburn Riesling 2021** \$13 \$65
Central Otago, New Zealand
~ A saturating & encompassing mouth-feel where it's difficult to discern between the intense fruit flavour and residual sugar. Carefully balanced natural acidity brightens & focuses the sustained finish.
- Squawking Magpie Pinot Gris 2021** \$13 \$65
Hawkes Bay, New Zealand
~ Premium grapes have produced a fresh & vibrant wine with pear, honeysuckle & citrus tones on the nose. The palate is spicy and the wine delivers a long broad finish.
- The Landing 'Boatshed' Chardonnay 2019** \$14 \$70
Bay of Islands, New Zealand
~ Attractive citrus & stone fruit aromatics sit perfectly with a hint of nutty-spice, a full profile with more white stone fruit. A racy stony minerality creates a lovely long finish with drying tannins
- Nautilus Alberino 2021** \$14 \$70
Marlborough, New Zealand
~ On the nose, the 2021 vintage shows fragrant white peaches, white florals, with hints of ginger & ripe citrus. The palate is flavoursome and fleshy with a refreshing zingy finish.
- Auntsfarm Sauvignon Blanc** \$70
Single Vineyard, Marlborough, New Zealand
~ Fresh aromas of passionfruit & citrus integrated with ripe tropical fruit, The underlying minerality balances the generous palate weight & mouth-filling texture.
- Clearview Estate Winery "White Caps" Chardonnay 2020** \$80
Hawkes Bay, New Zealand
~ A very traditional big, ripe, buttery & toasty wine. A tropical fruit profile & lemon like acidity.
- Peregrine Chardonnay 2020** \$90
Central Otago, New Zealand
~ A concentrated & focussed wine with aromas of citrus blossom, white peach and nutmeg. Delicate layers of ripe citrus & preserved lemon flavours combine with lovely acidity & chalky complexity

Red Wine

**All wines are limited*
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- LongBush 'Bird Series' Merlot 2020** \$10 \$50
Gisborne, New Zealand
~ Dark berry fruit with hints of cloves & vanilla overlaid with memories of the forest floor. The Merlot grape like the Kiwi, may be humble, but has a powerful secret charm.
- Porta 6 2017 Reserva** \$11 \$55
Cortes, Leiria, Portugal
~ Black & Wildberries mingle with exotic spices & hints of chocolate on the palate. A wine with complexity & character, yet it is also soft & fresh with a persistent & luxuriously smooth finish.
- Paritua Scarlet "Stone Paddock" 2018** \$12 \$60
Hawkes Bay, New Zealand
~ Merlot/Cabernet-Franc/Cabernet-Sauvignon/Malbec
The palate shows dark fruits dominated by plum and blackberry with a rich full mid palate supported by firm, ripe tannins and a long, sumptuous finish. Subtle oak influence provides spicy notes and added structure.
- Decibel Pinot Noir 2019** \$14 \$70
Martinborough, New Zealand
~ A structured front palate turns quickly into luscious, juicy tannins with a lingering suppleness. The finish is dry with hints of spice.
- Thomas Goss Shiraz 2019** \$15 \$75
McLauren Vale, Australia.
~ Deep dark colour, flavour packed palate that almost feels silky, velvety with the warmth of 14.5% alcohol but balanced out by a fine layer of tannins on the back.
- The BoneLine Iridium 2018** \$90
Waipara, North Canterbury, New Zealand
~Cabernet Franc/Merlot/Cabernet Sauvignon
Juicy plums, blackberries and redcurrants intertwined with spicy cider and dried herbs on the palate balanced with elegant dusty tannins, gentle acidity and a refreshing mineral reprise.
- Two Paddocks Pinot Noir 2021** \$95
Gibbston Valley, Central Otago, New Zealand
~ Dark blackberry, wild herb, spice and intrigue aromatically. The wine then moves into a dense richly textured mouthfeel. Elegance, finesse abound holding the wine into a tightly knit package whilst will drink superbly in its youth will also reward those who choose to cellar the wine.
- Squawking Magpie Malbec 2019** \$180
Single Vineyard, Gimblett Gravels, Hawkes Bay, New Zealand
~ It's an intense malbec with cassis, dried berry, dark chocolate, vanilla, liquorice, anise and spicy oak flavours. It's a generously-proportioned wine that still retains drinkability thanks to a fine balancing act between fruit sweetness, gentle acidity and ripe tannins.
- Te Mata Coleraine 2020** \$260
Havelock Hills, Hawkes Bay, New Zealand
~Cabernet Sauvignon/Merlot/Cabernet Franc
A gleaming obsidian-dark, Coleraine '20 flashes in the glass. From its depths glimmers wild roses and cedar, blackcurrants, dark cherries, plums – a rapid symmetry of perfectly ripe dark fruit. Notes of cocoa-nib, thyme, and layer upon layer of fine tannin are polished to a mirror-finish, shimmering the length of the wine
- Peregrine Pinot Noir 2016 – Magnum (1.5L)** \$295
Central Otago, New Zealand
~ Dark floral and spice scents lead to wonderful red and dark fruits, with a lovely seam of minerality supported by supple tannins.

To Finish

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60ml 375ml

Limoncello	\$10	
Don Zoilo Pedro Ximenez 12yr old Sherry <i>Dark Mahogany colour, is sweet, rich & full bodied with a perfumed and long lasting after taste.</i>	\$12	
Sandeman Fine Tawny <i>Aroma of red fruit, cherry, vanilla, caramel and the taste of all carry through especially the cherry and caramel with some raisin and molasses plus a hint of black licorice. ... Faint notes of dried fruit, honey and molasses on the nose.</i>	\$12	
Sandeman Fine Ruby <i>Brilliant red ruby in colour, with clean aromas of red fruits, plums and strawberries, Sandeman Porto Fine Ruby has full rich flavours and is very well balanced. Rich, round, balanced in the mouth, with overt flavours of fresh plums and red fruits.</i>	\$12	
Sandeman Founders Reserve Ruby <i>Intense ruby red colour, brilliant and clean. Rich red fruit aromas with a touch of age create an elegant reflection of powerful flavours, the fruit and fire characteristic of young classic Porto balanced with the finesse of age.</i>	\$15	
Warres King Tawny <i>Lighter in style than Ruby, through selective and skilful blending it brings together the youthful fruit aromas of young wines and the fine balance and mellowness achieved through maturation in oak casks. On the tongue, Medium red, Smoky, high-toned aromas of cassis, marzipan and maple syrup.</i>	\$18	
Otima Warres 10yr <i>Rich tawny colour, with an excellent nose of nuts and hints of mature fruit. On the palate light and delicate, beautifully rounded, with hints of dried fruits, and a long elegant finish.</i>	\$20/\$140	
Otima Warres 20yr <i>Rich and delicate, but never cloying; the tannins and acidity ensure balance and perfect length.</i>	\$25/\$175	
Scoundrel & Rouges Ice (Noble) Cider Cold Shoulder 10.1% (apple) <i>Central Otago, New Zealand ~This Ice Cider is just a selection from the best barrels of freeze concentrated juice. It is made like dessert wine, with no carbonation, and is very sweet, with notes of toffee apple, honey, and tropical fruits, but balanced with great acidity and tannin</i>	\$12	\$40
FROMM Riesling Beerenauslese 2018 <i>Central Otago, New Zealand ~Rich, ripe fruit with a lifting mineral backbone. Sweet and lush on the palate with cleansing acidity that ensures the wine is not sticky or cloying</i>	\$12	\$55
Wooring Tree Vineyard "Tickled Pink" <i>Central Otago, New Zealand ~Aromas of strawberries and honeycomb on the nose with intense flavours of pineapple and pawpaw show on the palate, leading to a long and balanced finish with the hazel nuts and red berries.</i>	\$13	\$60
Yalumba "Antique" Muscat NV <i>Angaston, Barossa Valley Australia ~ Soft, silken and luscious in texture, quite viscous and concentrated, then richly flavoured showing a melange of raisin fruit, wood aged characters, fruitcake and spices, finishing with delicate and integrated spirit. This is an indulgent and seamless wine.</i>	\$15	\$70



THE LOBBY

AT NICE HOTEL

Snacks \$9

Dusted Bar Chips & Aioli Dip

Mixed Platter for two \$42

(Add more people for extra \$12 p/p)

Cured Meats, Sundried Tomatoes, Gherkins, Cheese, Mixed Olives,
Pickled Mushrooms, Hummus of the day, Fresh Vegetables, & Mixed Breads

Cheeseboard & Crackers for two \$25

Small Plates \$21

Coconut-marinated Snapper w Black Rice & Tropical Salad

Chicken Liver Parfait, Smoked Maple Butter, Brioche & House-made pickles

Chefs Special

Please advice of any Dietary Requirements
Menu is subject to Change



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Mains

\$43

Panfried Snapper, Carrots two ways, Broccoflower, Parsley & Anchovy
Sauce GF DF

\$44

Medium Rare Eye Fillet, Crispy Bacon & Chive Potato Mash, Mushroom Puree
& Beef-tea GF

\$45

Duck Breast, Jerusalem Artichoke Puree, Beetroot Chutney, Roasted
Buckwheat, Orange Sauce

\$41

Crispy Pork Belly, Kumara Puree, Sautéed Cabbage, Mushrooms & Jus GF

\$32

Preserved Eggplant Salad with Chickpeas, Courgette, Black Beans, Quinoa &
Spiced Dressing
(Vegan/GF)

Sides \$14

Fresh Mediterranean Cos Salad using Local & Seasonal Produce with a creamy
dressing GF

Brussel Sprouts with Mandarins, Fresh Herbs, Sherry Vinaigrette

Potato Bake & Parmesan Cheese GF

Sweets \$16

Berry Tiramisu, Little Liberty Berry Sorbet & Taranaki Macadamias

Snickers Cake & Little Liberty Almond Mocha Ice-Cream

Puff Pastry Chocolate & Plum Cream-Horns

Spiked Affogato — Vanilla Ice Cream, Espresso, Choc Stout, Waffle cone
Add a liqueur of choice for an extra \$8 GF

* = Limited Stock available

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