

# Table @ Nice

## 5 Course Tasting Menu - \$85

(To be enjoyed by the whole table)

## 5 Course Tasting Wine Match - \$50

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## A la Carte

### Entrees

Cured Salmon. Freekah. Koji Crème Fraiche. Pickled Turnip gf	\$18
Asparagus. Clam XO. Almond. Grapefruit -gf/df	\$17
Pork + Sumac Sausages. Swede Remoulade. Apple Mustard -gf	\$18
Cauliflower Hummus. Crudités. Wild Onion. Everything Furikake -gf/df/v	\$17
Paua Toast. Radish. Lardo. Chive	\$18
Chicken Liver Mousse. Pickled Tamarillo. Red Ale. Billow Brioche	\$18

## Mains

Lamb Rump. Eggplant. Legumes. Herb Tahini. Semidried Tomato -gf	\$39
Market Fish. Fennel. Gold Beetroot. Buttermilk. Broadbean -gf	\$39
Scotch Fillet. (Medium-Rare) Smoked Potato. Leek. Mussel Hollandaise -gf	\$41
Roman Gnocchi. Pumpkin. Courgette. Nasturtium. Pinenut Crumble -v	\$37
Duck Breast. Cauliflower. Pickled Rhubarb. Endive. Liquorice	\$40

## Sides

Chicories. Citrus-Aleppo Vinaigrette. Shallot Za'Atar gf.df.v	\$10
Agrias. Burnt Onion Buttermilk. Herbs -gf/v	\$10
Jammy Carrots. Sunflower Seed Dressing + shoots -gf/df/v	\$10

## Sweets

Chocolate Semifreddo. Mandarin. Liquorice	\$18
Banana Sticky Pudding. Dried Manuka Honey. Truffle Custard -v	\$18
Rhubarb. Lemon Curd. Crème Fraiche. Matcha Milk Crisp -gf.v	\$18

## Cheese

NZ Cheese. Egmont Honey. Pear. Lavash -v	\$35
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## Affogato Coffee

Vanilla Ice-cream. Espresso. Toasted Almonds (add a liqueur of your choice for \$12)	\$8.50
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Please advise us of any special dietary requirements.

## *Cider* 330ml

**Hallertau**  
Granny Smith Apple Cider 5.1% **\$11**  
**Three Wise Birds** Apple Cider  
"Acoustic Collection" 8.7% **\$12**  
"Moulin Rouge" 11% **\$14**

## *Beer* 330ml *craft beers subject to availability*

**\$8.5**  
**Heineken** 0.0% / **Heineken Light** 2.5%  
**Export Citrus – Lime & Ginger** 2% / **Lemon** 0%  
**\$9**  
**Heineken** 5.0%  
**Monteiths - Original** 4.0% / **Black** 5.2%  
**Stella Artois** 5.0%  
**Steinlager Pure** 5.0%  
**Corona** 4.5%  
**Peroni** 5.1%  
**Pure Blonde** 4.2%  
**Sunshine Brewery "The Cut"** 2.4% (Pilsner)  
**\$10**  
**Moa – "Session"** 4.3% Pale Ale  
**Emersons** **\$10**  
**"Big Rig"** 5.2% (APA)  
**"Orange Roughy"** 4.2% (Hazy Tropical Pale Ale)  
**Harringtons "Rouge Hop"** 5.0% (Pilsner) **\$10**  
**Pan Head** **\$11**  
**"Super Charger"** 5.7% (APA)  
**"Rat Rod"** 6.5% (Hazy IPA)  
**Mike's** 330ml  
**\$11**  
**Pils-Nah** 5.0%  
**LongLine Lager** 4.8%  
**\$12**  
**TIPA** (Taranaki IPA) 7.0%  
**Without Warning** (India Red Ale) 5.8%  
**Three Sisters Brewery**  
**500ml**  
**Oakura Blonde** 5.8% (Blonde Ale) **\$14**  
**Fuzzy Panda** 6.4% (NEIPA) **\$17.5**  
**Sup Bro** 5.8% (Sabro NEIPA) **\$17.5**

## *Spirits*

Spirits - served as doubles **\$10**  
Premium Spirits - served as doubles **From \$15**  
Liqueurs - served as doubles **From \$16**

### *Limoncello*

**Pallini**  
**Glass \$12 / Bottle \$60**  
*Powerful rich palate balanced  
with refreshing zingy acidity.*

## *Sparkling* \$16

**Kir Royale**  
*Cuvee / Crème de Cassis*  
**The Hugo**  
*Prosecco / St Germain / Mint / Lime*  
**Champagne Cocktail**  
*Brut / Vodka / Passionfruit*  
**Aperol Spritz**  
*Prosecco / Aperol / Sparkling Water*

## *Martinis* \$18

**Apple**  
*Tanqueray / Apple Sours / Lime*  
**Pink**  
*Blush Boysenberry Gin / Bianco Vermouth*  
**Classic Gin**  
*Black Robin Rare Gin / Dry Vermouth / Olives*  
**Classic Vodka**  
*Blue Duck Rare Vodka / Dry Vermouth / Olives*  
**Mexican**  
*1800 / Grand Marnier / Manuka Honey / Lime / Salt*  
**Pearadise**  
*Mt Edward Vermouth / Pearadise Cognac / Vodka*  
**Junotini**  
*Juno Extra Fine / Rose Rabbit Cherry / Lemon*  
**Espresso**  
*Absolut Vanilla / Kahlua / Espresso*

## *Cocktails* \$18

**Taranaki Tango**  
*Vanilla Vodka / Cointreau / Rosé*  
**Senorita**  
*1800 Coconut Tequila / Vanilla / Lime*  
**Elderflower Pimms**  
*Pimms / St Germain / Seasonal Fruit / Mint / Soda*  
**Juno Sours**  
*Juno Extra Fine / Bianco Vermouth / Blueberries / Lime*  
**Ginger Mojito**  
*Oakheart Rum / Stones Ginger / Seedlip Spice 94 / Mint / Lime*  
**Passionfruit Mojito**  
*Barcadi / Chambord / Passionfruit / Lime / Soda / Mint*  
**Whiskey Sour**  
*Wild Turkey American Honey / Lemon Juice / Egg White*  
**Old Fashioned**  
*Sailor Jerry Spiced Rum / Bitters / Palm Sugar / Citrus*  
**Dreamy Dark Forest**  
*Crème de Cacao / Frangelico / Chambord / Cream*  
**Brandy Alexander**  
*Brandy / Kahlua / Cream / Nutmeg*  
**Baileys Orange Bliss**  
*Baileys / Grand Mariner / Cream*

# Champagne

YEARS SUBJECT TO AVAILABILITY PLEASE CHECK WITH WAITING STAFF

## Collet Brut

Glass \$20

½Bottle \$65

*Ay, Champagne, France* ~ A harmonious combination of Champagne's trusty trio - Chardonnay, Pinot Noir and Pinot Meunier - a dazzlingly good drop of sparkling representing an even greater union of taste & complexity. Intensely flavoured and with an attention-grabbing weight. Preposterously good.

## Moët & Chandon Imperial Brut

\$130

*Epernay, Champagne, France*

Generous palate combining sumptuousness and subtlety. White-fleshed fruits and the soft vivacity of citrus fruit and nuances of gooseberry.

## Pierre Péters Blanc de Blancs Reserve Grand Cru Brut

\$150

*Le Mensil-Sur-Oger, Champagne, France* ~ The first impression is frank, associating both finesse and smoothness, and is dominated by white flower fruits (lemon and pear) and floral notes (acacia). The mid-palate is nervy and taut. The finish is persistent with pure citrus flavours and a twist of salinity.

## Billecart Salmon Brut Rosé

\$160

*Mareuil-sur-Ay, Champagne, France* ~ Luscious and utterly mouth watering; soft red fruit and strawberry shortcake flavours add seduction to the invigorating, finely bubbled, captivating finish. It delivers superb complexity of flavour; very expressive in the mid palate and very delicate/searching throughout the mouth-watering finish.

## Moët & Chandon Grand Vintage 2009/2011

\$190

*Epernay, Champagne, France* ~ The initial impression is welcoming, full-bodied and smooth, an instant sensation of an enveloping, soothing cocoon. Silky texture, notes of honey & mild spices, underscored by a stimulating nuance of pink grapefruit. Overall, the palate is simultaneously accomplished, generous and airy.

## Dom Perignon 2008/2009

\$390

*Champagne, France* ~ The wine's opulence – contained and succulent, round at heart – reveals itself on the palate. The envelope slides and stretches, and the wine becomes more complex and edgy, silkier than it is creamy. The whole eventually melts into an exquisite bitterness tinged with the briny taste of the sea.

# Sparkling

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## Madame Coco NV Blanc de Blancs Brut

Glass \$10

Bottle \$50

*Aude Valley, France* ~ A beautifully expressed sparkling wine from southern France, the elegantly fragrant bouquet shows white peach, citrus, floral and subtle yeasty complexity. The palate is equally charming with delicate fruit intensity and silky texture, perfectly framed by refreshing acidity.

## Col De Salici Valdobbiadene Prosecco Superiore D.O.C.G. Brut

Glass \$12

Bottle \$60

*Compagna, Italy* ~ Zesty green fruit pallet with finely controlled acidity & a harmonious finish.

## "Pelorus" Rosé - Cloudy Bay

Glass \$16

Bottle \$70

*Marlborough, New Zealand* ~ The palate is an abundance of red fruit, strawberry & cranberry balanced by a lingering finish of rose petals and ginger.

## Nautilus Cuvee NV

\$80

*Marlborough, New Zealand* ~ An elegant finely structured wine in which the fruit flavours harmonise with biscuity, yeast derived complexities and crisp acidity to give a lingering dry finish.

# Sauvignon Blanc

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## **"Convergence" Two Rivers**

**Glass \$11**

**Bottle \$50**

*Marlborough, New Zealand* ~ An abundance of fennel, fresh herbs and tomato leaf aromas, mingle with subtle notes of passionfruit, zesty citrus and Greengage plum. Dry and salty to taste, the flinty yet lively palate has a lovely creamy texture and a long smooth finish.

## **Clos Marguerite**

**Glass \$13**

**Bottle \$60**

*Marlborough, New Zealand* ~ An Impressionist bunch of subtle aromas that blossoms both on the bouquet and in the mouth. Layers by layers, come pure vibrant fruits; citrus, mandarin, nectarine, pear, passion fruit, delicate floral notes, and elusive mineral undertone. Lees characters are stating the mouth-feel; it is textural, rich yet elegant and refined, with a long round finish. A wine of great definition.

## **"Wild" Greywacke**

**Glass \$15**

**Bottle \$75**

*Marlborough, New Zealand* ~ Imagine - shortbread and friends, quinces and apricots, lemon zest and ginger, honeysuckle and vanilla bean – a delicious, sweet-scented fragrance of ripe fruit and Asian spices infused with a tarragon-like herbal thread and a faint whiff of wood smoke. Fermented entirely with naturally occurring yeast, this is an alternative style of sauvignon blanc that is both intricate and textural with a rich, succulent palate finishing crisp and long with a flinty dryness.

## **Mountain Road**

**\$45**

*Taranaki, New Zealand* ~ Be prepared for an elegant, sophisticated wine that showcases local grapes, (Harvested during a perfect growing season) and with a smooth refreshing finish. White nectarine, melon and citrus notes stimulate the nose with creamy complexity, fresh acidity and a lingering finish.

## **"The Starlet" Misha's Vineyard 2016**

**\$55**

*Central Otago, New Zealand* ~ With an expressive lifted nose of tropical fruits, lime and aniseed, this wine has a gentle citrus sweet palate, bright mineral acidity and a lingering pink grapefruit finish.

## **"Single Estate" Te Awa 2015**

**\$60**

*Hawkes Bay, New Zealand* ~ The nose has intense notes of Tahitian lime supported by elderflower and fennel. The palate is refreshingly elegant with more citrus fruit notes being balanced by a subtle mineral texture.

## **"Te Koko" Cloudy Bay 2014/15**

**\$100**

*Marlborough, New Zealand* ~ This complex and savoury wine is both deliciously aromatic and richly textured. Released as a mature wine, Te Koko is a full-bodied style with a hint of smoky oak.

# Chardonnay

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## **"Barebone" The Bone Line**

**Glass \$11**

**Bottle \$55**

*Waipara, New Zealand* ~ Un-oaked. Delicate and refined. Citrus, peach, white flowers, crushed stone, hint of flint on nose, opening up to yellow fruits, mineral salts & toffee. Beguilingly soft & enticing entry builds through the mid palate around a chalky spine – cloaked by subtle fruit & minerals, underpinned with crunchy acidity.

## **"White Caps" Clearview Estate Winery**

**Glass \$12**

**Bottle \$65**

*Hawkes Bay, New Zealand* ~ A big, ripe, buttery & toasty wine. A tropical fruit profile & lemon like acidity.

## **Archangel**

**Glass \$15**

**Bottle \$70**

*Central Otago, New Zealand* ~ Fragrant aromas of stone fruit, pineapple and melon, lifted florals and hints of grapefruit and melon. A complex and concentrated wine with sweet peach, nectarine, grapefruit and pineapple. Mouth-filling and creamy textured with a juicy entry of ripe nectarine and citrus. Nice ripe phenolics lead to a lovely long and mouth-watering finish.

## **Alchemy 2016**

**\$60**

*Hawkes Bay, New Zealand* ~ Wonderfully fruited and complex, the bouquet shows golden peach, rockmelon, vanilla, cedar and subtle spice aromas, followed by a succulent palate that is plump and creamy. The wine offers lovely balance and harmony with excellent fruit weight and intensity, beautifully complemented by stylish oak infusion, finishing persistent and silky.

**"Endeavour" Clearview Estate Winery 2013****\$190**

*Hawke's Bay, New Zealand* ~ Made from a selection of grapes from 24 year-old vines and aged from three years in French oak barriques. Strong nutty yeast lees and spicy oak with peach, grapefruit and some mineral fruit characters. A unique Chardonnay showing great integration and plenty of complexity. Very intense.

## White Wine

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**"Te Awanga Estate" Pinot Gris - Rod McDonald Wines****Glass \$11****Bottle \$50**

*Hawkes Bay, New Zealand* ~ Ripe and nicely perfumed on the nose displaying white peach, pear and floral characters. The palate is immediately attractive showing a touch of sweetness, crisp acidity and a pleasant long finish. It's rounded, juicy and very tasty!

**"Hellblock" Riesling - The Boneline****Glass \$12****Bottle \$55**

*Waipara, New Zealand* ~ Intense flavours of lemonade, guava and honey-dew melon. Lighter in alcohol the wines body is attributed to the soft clover honey sweetness from the residual sugar. Thai inspired balance is achieved by this sweetness perfectly tempering the driving saline acidity. All elements are left to ring out on the finish from a drying nashi pear crunch, tempered by the bright acidity. It's a knife edge balance that's so critical to give the wine such poise and presence. Fine, detailed and zingy.

**Esk Valley Verdelho****Glass \$13****Bottle \$60**

*Hawkes Bay, New Zealand* ~ Full-bodied and dry style wine with a fresh acidity. It exhibits the exotic flavours and aromas of peach, orange citrus and passionfruit.

**Peregrine Riesling - Dry****Glass \$13****Bottle \$60**

*Central Otago, New Zealand* ~ Fresh & bright with a beautiful balance of delicate minerality and fresh acidity. Aromatics of lime, lemongrass & citrus blossom combine with green apple and lemon peel flavours on the palate.

**Linden Estate Viognier****Glass \$15****Bottle \$65**

*Esk Valley, Hawke's Bay, New Zealand* ~ Full mouth-feel and off dry structure offer complexity. Apricots, creaming soda, banana and honeysuckle flavours on the palate accompanied with a gentle spicy oak finish.

**"Vouvray" - Marc Bredif 2017****\$75**

*Loire Valley, France* ~ A powerful, intense nose with notes of white flowers and quince. Off dry in style, the palate displays honey, apple and citrus blossom characters tempered by a crisp acidity. Ripe and refreshing.

**Petane Station Gewürztraminer 2017/18****\$55**

*Esk Valley, Hawkes Bay, New Zealand* ~ Intense, full-bodied gewürztraminer with mandarin blossom and Turkish delight notes, leading to a lush palate of ginger and rose petals with a silky off-dry finish.

**"Moutere" - Neudorf Pinot Gris 2017****\$70**

*Nelson, New Zealand* ~ Rich, complex and spicy. plump and powerful with excellent fruit flavours.

**Burn Cottage Riesling Gruner Veltliner 2016****\$85**

*Central Otago, New Zealand* ~ Beeswax, mineral and pepper notes followed with limeflower, chamomile and lemoncurd. The palate lends richness which slowly yields to a hint of phenolics and excellent but gentle acidity. Lovely length and energy.

## Rosé

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**"Single Estate" Cabernet Franc Rosé - Te Awa Estate****Glass \$11****Bottle \$55**

*Hawkes Bay, New Zealand* ~ Floral aromas with berry notes. The palate is dry. Fully ripe grapes and some barrel fermentation, give luscious and rich mouth feel.

**Clos Marguerite Pinot Rosé****Glass \$13****Bottle \$60**

*Marlborough, New Zealand* ~ This charming Rosé offers much more than just blossoming ripe red summer berry fruits; strawberry, raspberry, red plum and rhubarb. A hint of blood orange uplifts the bouquet, while some

elusive sweet spices and savoury notes undertone the fruits. In the mouth, it is pure lush and cream, yet refreshing with a crisp finish. A weighty wine with an attractive silky texture and a lengthy finish.

## Pinot Noir

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### One Off "Red Planet" - Rod McDonald Wines

Glass \$13

Bottle \$65

*Martinborough, New Zealand* ~ Spice of star anise, tobacco and sandalwood layer with dark cherry and rose petal on the nose, with an alignment of savoury earthy, herbal notes on the palate.

### Peregrine

Glass \$16

Bottle \$75

*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. Purity, elegance combine with texture, concentration and length.

### Clos Marguerite

Glass \$18

Bottle \$85

*Marlborough, New Zealand* ~ Deep & elegant. Bouquet shows a wide range of aromas; from light fruits cake, fresh dark summer berry fruits - cherry, black current, plum to earthy, nutty, dry forest floor, and spices. Mouthfeel rich, powerful with great length. Layers of flavours reflect the complexity of the bouquet. A silky yet firm tannin structure, hallmark of Clos Marguerite, allows the good aging potential of this wine.

### Mountain Road 2016

\$50

*Taranaki, New Zealand* ~ A clean fresh nose with a smooth, rich and generous palate giving subtle smoky oak flavours alongside the supporting fruit and cherries with soft tannins.

### Urlar "The Mediator" 2017

\$60

*Gladstone, New Zealand* ~ Medium-bodied the fruit flavours of dark-red cherry and berry fruit are light and entwined with subtle spice notes, hints of liquorice, dark herbs and floral elements. The flavours are up-front and uncomplicated and flow smoothly, underlined by light, fine-grained tannins and integrated acidity.

### Burn Cottage "Moonlight Race" 2016

\$75

*Central Otago, New Zealand* ~ Enticing savoury aromatics of freshly rubbed thyme, dark berry fruits, rosehip, autumnal earth, truffle and black tea. Dark toned and dense, this wine has vibrancy, suppleness and power. The textural tannins yield to a lingering and powerful finish.

### Dog Point 2016

\$80

*Marlborough, New Zealand* ~ The wine carries to a refined, lingering finish of dark fruits and savoury herb and floral detail. This is an elegantly concentrated, rich Pinot Noir with dark berry fruit and complexing herb and spice notes, and a refined structure.

### Two Paddocks 2018

\$90

*Gibbston Valley, Central Otago, New Zealand* ~ Scotch thistle, redcurrant spice and aromatic highland herbal and spice aromas on the nose, gives way to an intriguing textural, flowing palate. This wine shows great strength intertwined with elegance, depth and poise.

### Mt Difficulty "Havoc Farm" 2016

\$130

*Central Otago, New Zealand* ~ Leading you through a forested glade with wildflower florals, mingled with violets & wild raspberry. Sweet brambly raspberry kicks off the wine, the acidity is apparent from mid flow & tightens the wines focus. Briary tannins compete with acidity whilst violet infused raspberry notes drive the finish.

### Grant Taylor "Signature Selection" Crown Range Cellar 2016

\$190

*Central Otago, New Zealand* ~ Engaging aromas of dark berry, smoked meat, clove and truffle with nuances of cedar and vanilla on the nose. The palate exhibits awesome power and concentration, remaining poised and structured. Outstanding fruit richness, beautifully enhanced by velvety texture and fine tannins, leading to a sumptuous, seductive finish.

## Blends

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### Elephant Hill "Le Phant Rouge"

Glass \$12

Bottle \$60

*Hawkes Bay, New Zealand* ~ Merlot/Syrah/Malbec. Blackberry and plum flavours with a succulent texture and great finish.

### Man 'O' War "Iron Clad" Bordeaux Blend 2014

\$90

*Waiheke, New Zealand* ~ Cabernet Franc/Merlot/Cabernet Sauvignon/Malbec/Petit Verdot. An abundance of red and black berry fruit with oriental spices and classic earthy notes. On the palate the wine is generous with a soft texture and fine integrated tannins.

**Villa Maria “Ngakirikiri” – The Gravels” 2013****\$240**

*Hawkes Bay, New Zealand ~ Cabernet Sauvignon/ Merlot. Layers of concentrated flavours emerge and flow beautifully across the palate from start to finish, with optimally ripe fruit, fine-grained tannins and supportive oak enhancing overall texture and richness at each point along the way.*

## **New Zealand Reds**

*YEARS SUBJECT TO AVAILABILITY PLEASE CHECK WITH WAITING STAFF*

**“Cape Kidnappers” Merlot – Clearview Estate Winery****Glass \$11****Bottle \$55**

*Hawkes Bay, New Zealand ~ Dense, rich aromas of plum & tar, a plush round palate with fine grained tannins, blended with Malbec to create richness & roundness.*

**Stanley Estates Lagrein****Glass \$13****Bottle \$65**

*Awatere Valley, Marlborough, New Zealand ~ A palate of Black Doris plums, Liquorice, leather and sweeter red berry fruits such as boysenberries, blackberries, blackcurrants. Soft on the nose, the effect of the oak maturation is subtle and noticeable, giving the wine balance, depth and structure with strong silky tannins and a spicy finish. Medium to full bodied.*

**“Soler” Cabernet Sauvignon – Vidal****Glass \$14****Bottle \$65**

*Gimblett Gravels, Hawkes Bay, New Zealand ~ Lifted aromatic notes of Doris plum, dark fruits and dusty herbs. The palate is big and fruity with a ripe tannic finish.*

**“Amphitheatre” Cabernet Franc - The Bone Line****Glass \$15****Bottle \$70**

*Waipara, New Zealand ~ Fresh primary fruits of cranberry & raspberry over dried herbs and blackberry bramble. Understated oak of liquorice & char. Ripe fruit forward palate of dense plum, mocha & violets. Fine powdery tannins balance soft juicy acidity – plush.*

**“Winemakers Reserve” Syrah - Esk Valley****Glass \$18****Bottle \$80**

*Hawkes Bay, New Zealand ~ The palate is super silky and supple belying the structure of the wine. Weight and concentration are not built from alcoholic sweetness, rather, low cropping and careful maturation. This Syrah highlights an aromatic and palate weight direction that is perhaps at odds with most expectations.*

**“Monte” Montepulciano - Kahurangi Estate 2018****\$50**

*Hawkes Bay, New Zealand ~ An inviting wine that displays aromas and flavours of dark black berries and plums, with savoury, dark chocolate and star anise overtones.*

**“Church House” Malbec - Matawhero 2018****\$60**

*Gisborne, New Zealand ~ Lifted aromatic notes of Doris plum, dark fruits and dusty herbs. The palate is big and fruity with a ripe tannic finish.*

**“Single Estate” Tempranillo - Te Awa Estate 2018****\$60**

*Hawkes Bay, New Zealand ~ The palate is medium bodied with red fruit flavours supported by complex and savoury richness. Firm tannins give this wine impressive length and concentration.*

**“Craft Farm” Syrah - Ant Mackenzie – Lyons Vineyard 2016****\$65**

*Hawkes Bay, New Zealand ~ The palate is super silky and supple belying the structure of the wine. Weight and concentration are not built from alcoholic sweetness, rather, low cropping and careful maturation. This Syrah highlights an aromatic and palate weight direction that is perhaps at odds with most expectations.*

**“Two Pinnacles” Reserve Malbec – Clearview Estate Winery 2018****\$65**

*Hawkes Bay, New Zealand ~ Dense, rich aromas of plum & tar, a plush round palate with fine grained tannins, blended with Malbec to create richness & roundness.*

**“The Nest” Merlot - Squawking Magpie 2013/14****\$70**

*Gimblett Gravels, Hawkes Bay, New Zealand ~ Single vineyard, super premium, hand selected grapes. Aged in French oak for 18 months. An exceptional wine, huge concentration, a firm structure with intense fruit characteristics.*

**Mount Edward Gamay Noir 2018****\$70**

*Central Otago, New Zealand ~ Refreshing, delicious beautiful vibrant wine, red fruits and super acidity. Preservative free. Unfined, Unfiltered, Unadulterated.*

**Pegasus Bay Merlot Cabernet 2016****\$75**

*Waipara, New Zealand ~ Abundant aromas suggest blackberries, dark plums, cassis and mocha, with underlying hints of vanilla, spice, cigar box and game. Rich but muscular palate, with a backbone of ripe tannins that provide a savoury aftertaste of black olive tapenade. Full bodied, the Merlot component ensures it remains smooth and succulent, with generous fruit weight.*



**"The Clonal" Single Vineyard Syrah - Sam Harrop Cedralion 2015** **\$110**  
*Waiheke, New Zealand* ~ Pepper and fresh red fruits, fine tannins and pronounced acidity. Low intervention and respectful use of oak ensured that vineyard and colonel characters can be clearly identified.

## International Red Wine

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**Pablo Claro Cabernet Sauvignon Graciano** **Glass \$12      Bottle \$60**  
*Vino de la Tierra de Castilla, Spain* ~ A deep dark cherry colour. Aromas of spice, vanilla and ripe fruits, on the palate. Well structured, with sweet tannins, full body, harmonious and long finish.

**Francis Ford Coppola "Diamond" Zinfandel** **Glass \$13      Bottle \$65**  
*California, USA* ~ Exceptional depth and complexity. Petite Sirah is blended in to further enhance the luscious strawberry jam, cassis and briar flavours that follow its perfume of dark fruit, sweet spice and toasty vanilla.

**Pont de Gassac Rouge – Mas De Daumas Gassac** **Glass \$13      Bottle \$70**  
*Languedoc, France* ~ A powerful and elegant wine. A delight with red meat, game, duck and spicy dishes. Choice of old vines and terroirs with strong personality.

**"Paradox" Shiraz - Yalumba** **Glass \$15      Bottle \$75**  
*Barossa Valley, Australia* ~ Rich, dense Shiraz with old vine feel. Strong & savoury, from a superior and special vineyard site.

**Dalfarras Sangiovese 2016** **\$55**  
*Victoria, Australia* ~ Layers of spice, savoury, dark plum, cherries and tarry, earthy notes.

**"Papa Luna" El Escoces Volante 2014/15** **\$70**  
*Calatayud, Spain* ~ Ancient vine Garnacha/Syrah/Mazuelo. Full bodied & well balanced tannins. Dense black fruits & cherries with a long smoky/toasty finish. Mineral & complex.

**"The Dead Arm" Shiraz - D'arenberg 2015** **\$120**  
*McLaren Vale, Australia* ~ spicy red fruit aromas & a palate that offers red & black fruits, spice, liquorice & chocolate flavour with finesse & elegance.

**Trabucchi d'Illasi Amarone della Valpolicella DOC 2007** **\$180**  
*Verona, Italy* ~ intense ruby red in colour with fine garnet at the rim. The nose is explosive with pleasant and intense aromas of chocolate, graphite, prune, chlorophyll and black truffle, followed by coffee, black pepper, nutmeg, bay leaves and rosemary. The finale is aromatic and persistent, finishing with black truffle, prune and morello cherry.

**Patrick Leon "Signature Selection" Syrah - Crown Range Cellar 2012** **\$190**  
*St. Chinian, France* ~ On the nose - complex savoury and earthy aromas of truffle and black olives with a note of garrigues (sun-baked wild herbs) overlaid with dark fruits. On the palate the wine provides a voluptuous combination of ripe blackcurrant fruit, cured meats, vanilla and smooth tannins. Long and lingering finish.

**"Sassicaia" - Tenuta San Guido 2011** **\$245**  
*Tuscany, Italy* ~ Excellent vintage with intense flavours of black cherry, rosemary, sage & plums with white pepper & oriental spice. Classic aromas & a vibrant palate.

## Dessert Wine

YEARS SUBJECT TO AVAILABILITY PLEASE CHECK WITH WAITING STAFF

**Lime Rock Late Harvest Sauvignon Blanc** **Glass \$12      Bottle \$55**  
*Hawkes Bay, New Zealand* ~ Aromatic, floral, fruity and mineral laden bouquet. Flavours of sweet peach, apple, apricot and honey, with herbal notes adding complexity and depth.

**"Tickled Pink" - Wooing Tree Vineyard** **Glass \$13      Bottle \$60**  
*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.

**"Sea Red" – Clearview Estate Winery** **Glass \$14      Bottle \$65**  
*Hawkes Bay, New Zealand* ~ Sweet & weighty palate, oily with dense berry fruits & plums followed by an opulently rich finish, Perfect with Cheese & Chocolate.

**Maison Noire Late Harvest Arneis** **Glass \$14      Bottle \$65**  
*Hawkes Bay, New Zealand* ~ Aromas of grapefruit, frangipani, quince jelly and dried apricots. Fresh and lively on the palate with a generous layer of honey, jasmine and kaffir lime zest, followed by a long lingering finish.

**"Rutherglen" Muscat - Campbells**

**Glass \$15**

**Bottle \$70**

*Rutherglen, Australia* ~ A traditional style of wine with finesse and a subtle use of oak complimenting the full fruit flavour.

## ***Non-Alcoholic***

### ***Mocktails*** \$12

#### **Appletini**

*Apple / Monin Triple Sec / Lime*

#### **Passionflower**

*Mint / Lime / Passionfruit / Soda*

#### **Spiced Rose**

*Rose Syrup / Ginger / Lime / Cranberry / Soda*

#### **Miss Coco**

*Coconut / Vanilla / Mint / Blueberries / Cucumber / Soda*

#### **Elderflower Collins**

*Elderflower / Fruit / Lime / Ginger Ale / Sprite*

#### **Spiced Mango**

*Mango Syrup / Ginger / Mint / Lime / Soda*

#### **Rose Garden**

*Rose / Mint / Chocolat Blanc / Soda / Lime*

#### **Watermelon Sours**

*Watermelon / Lime / Soda*

## ***Affinity*** *by Ackerman*

#### ***"Nature" - Light***

***0% Alcohol & Calories***

***Glass \$8 / Bottle \$40***

## ***Fresh Juice*** \$6

Orange, Apple, Pineapple, Cranberry, Feijoa, Tomato

## ***Soft Drinks***

**\$5**

Coke

Sprite

Diet Coke / Coke Zero

Diet Sprite / Sprite Zero

Raspberry Coke

Raspberry Sprite

Soda

Lime & Soda

Tonic Water

Diet Tonic

Ginger Ale

**\$6.50**

Lemon, Lime & Bitters

Ginger Beer / Diet Ginger Beer

Red Bull

Monsoon Sparkling Coconut Water / Sparkling Ginger Beer