

NON ALCHOLIC DRINKS

SOFT DRINKS & JUICES

COKE / COKE ZERO	6	GINGER BEER	7
ADD RASPBERRY \$1		LEMON LIME BITTERS	7
SPRITE	6	RED BULL	7
ADD RASPBERRY \$1		FRUIT JUICES	7
FANTA	6	APPLE, PINEAPPLE, ORANGE, CRANBERRY	
L&P	6	VOYAGE STILL/SPARKLING WATER	8



COFFEES & TEAS

	REGULAR	LARGE		
FLAT WHITE	6	7	MACCHIATO SHORT/LONG	5
LATTE	6	7	HOT CHOCOLATE	6.50
CAPPUCCINO	6	7	SHORT/LONG BLACK	4.50
MOCHACCINO		7	ENGLISH BREAKFAST TEA	6
SHORT/LONG BLACK	4.50		EARL GREY TEA	6
AMERICANO	4.50		GREEN TEA	6
VIENNA	5			



MILKSHAKES

COOKIES & CREAM	16	BISCOFF MADNESS	17
CRUSHED OREOS, HERSHEY'S CHOC SAUCE, WHIPPED CREAM, VANILLA ICE CREAM		CRUSHED BISCOFFS, WHIPPED CREAM, VANILLA ICE CREAM, BISCOFF SAUCE	
NAUGHTY KITKAT	16.50	BANANA PEANUT BUTTER	17
CHCOLATE CARAMEL BASE, KITKAT, WHIPPED CREAM, VANILLA ICE CREAM		CRUNCHY PEANUT BUTTER, BANANA BASE, WHIPPED CREAM, VANILLA ICE CREAM	



MOCKTAILS

VIRGIN GRAPEFRUIT MARTINI	11	TROPICAL SUNRISE	13
GRAPEFRUIT SYRUP, LIME JUICE, RASPBERRY SYRUP, TONIC WATER, MARASCHINO CHERRY		PINEAPPLE JUICE, CREAM OF COCONUT, RASPBERRY CORDIAL	
ORANGE PASSION CRUSH	12	MANGO MULE	13.50
PASSIONFRUIT PULP, ORANGE JUICE, LEMONADE		MANGO, LIME, GINGER BEER	
VIRGIN MOJITO	12		
LIME, MINT, SUGAR, LEMONADE			

ALCOHOLIC DRINKS

BEERS ON TAP

	PINT	JUG		PINT	JUG
SOUL CAT	13	26	TIGER	14	75 3L
HEYDAYS HAZY 5.5% IPA			ABV LAGER 5%		
EXPORT GOLD	10	20	PARROTD OG	13	26
IMPERIAL PILSNER	14.90	30	BIRDSEYE HAZY 5.8% IPA		
HEYDAYS 6.9%			JANDEL	12	24
HEINEKEN SILVER	13.50	27	TE ARO BREWERY 5.5% IPA		
LOW CARB 4%			HAPI DAZE	13	26
PANHEAD SUPERCHARGER	14	28	GARAGE PROJECT 4.6% PACIFIC PALE ALE		
APA 5.7%			TUI	10	20



BOTTLED BEERS

GUINNESS	15	CORONA ZERO	11
CORONA	12	0% ALCOHOL	
HEINEKEN	11	HEINEKEN ZERO	11
STEINLAGER	11	0% ALCOHOL	
DVB	10	DVB APPLE & PASSIOINF RUIT CIDER	11
LIGHT HAZY IPA 2.3%		MONTEITHS APPLE CIDER	10
EXPORT GOLD QUARTS	13.90		
LION RED QUARTS	13.90		



READY TO DRINK

KIRIN HYOKETSU	10	CRIMSON BADGER ALCOHOLIC	12
LONG WHITE	10	GINGER BEER	
WOODSTOCK	10		

WINES

ROSE

	GLASS	BOTTLE
JULES TAYLOR (GISBORNE)	13.50	52
RUA PINOT ROSE (CENTRAL OTAGO)		58

CHAMPAGNE

	BOTTLE
DRAPPIER CARTE D'OR BRUT NV (200ML)	38
ANDRE DELORME CREMANT	120
DE BROUGONE BURTE NV	
POL ROGER BRUTE RESERVE (375ML)	78

PROSECCO

	GLASS	BOTTLE
CANTI PROSECCO	15	58
CANTI ROSECCO ROSE	16	60
DE BORTOLI KING VALLEY	14	42

SAUVIGNON BLANC

	GLASS	BOTTLE
JULES TAYLOR (MARLBOROUGH)	13	58
ALLAN SCOTT (MARLBOROUGH)	11	48
LAKE CHALICE THE FALCON (MARLBOROUGH)		48
DUCK HUNTER (MARLBOROUGH)		50

CHARDONNAY

	GLASS	BOTTLE
LAKE CHALICE THE RAPTOR (MARLBOROUGH)	13	58
AKARUA (CENTRAL OTAGO)		65
TRINITY HILLS (HAWKS BAY)		58

PINOT GRIS

	GLASS	BOTTLE
MUD HOUSE (SOUTH ISLAND)	11	42
WAIPARA HILLS (WAIPARA VALLEY)		55
DUCK HUNTER (MARLBOROUGH)		55

PINOT NOIR

	GLASS	BOTTLE
LAKE CHALICE THE RAPTOR (MARLBOROUGH)	11	45
AKARUA PINOT ROUGE (CENTRAL OTAGO)	12	55
WAIRAU RIVER (MARLBOROUGH)		55
ALLAN SCOTT (MARLBOROUGH)		45
CRIMSON PEAK (CENTRAL OTAGO)		65

CABERNET & BLENDS

	GLASS	BOTTLE
TRINITY HILL	12	58
HAWKES BAY MERLOT		
GRANT BURGE BAROSSA INK CAB/SAV		50

SHIRAZ

	GLASS	BOTTLE
GRANT BURGE FITHG G	12	48
JAM SHED (AUSTRALIA)		38
DE BORTOLI WOODFIRED SHIRAZ		58

MARTINI'S ON JACKSON

CLASSIC OR DIRTY MARTINI	17
GREENALLS GIN, VERMOUTH, OLIVES	
ESPRESSO MARTINI	18
FRİS VODKA KAHLUA, ESPRESSO, SUGAR	
LYCHEE MARTINI	19
FRİS VODKA, KWAI FEH, LYCHEE SYRUP CRANBERRY JUICE	
FRENCH MARTINI	19
FRİS VODKA, CHAMBORD, PINEAPPLE JUICE	

HAWAIIAN MARTINI	19
FRİS VODKA, MALIBU, TRIPLE SEC, PINEAPPLE JUICE, GRENADINE	
SPICED APPLE MARTINI	19
FRİS VODKA, AGAVE, LIME JUICE, APPLE JUICE, CINNAMON	
PASSIONFRUIT MARTINI	20
FRİS VODKA, PASSIONFRUIT LIQUOR, LIME, SUGAR	



COCKTAILS

GIN

POMEGRANATE GIN SOUR	19
GREENALL'S GIN, POMEGRANATE JUICE, LIME JUICE, CRANBERRY JUICE, EGG WHITE	
ELDERFLOWER GIN GARDEN	20
GREENALL'S GIN, ST GERMAIN ELDERFLOWER INFUSED LIQUOR, ELDERFLOWEREXTRACT, LIME, APPLE JUICE, EGG WHITE	
LONG ISLAND ICED TEA LIIT	21
GIN, VODKA, RUM, TEQUILA, TRIPLE SEC, LIME, COKE	

VODKA

SEX ON THE BEACH	18
FRİS VODKA, PEACH SCHNAPPS, CRANBERRY JUICE, ORANGE JUICE	
SCREWDRIVER	19
FRİS VODKA, BLUE CURACAO, ORANGE JUICE, LEMONADE	
ROSEBUD	21
FRİS VODKA, PINEAPPLE & CRANBERRY JUICE, LIME, PASSIONFRUIT SYRUP	

TEQUILA

MARGARITA	18
TEQUILA, LIME, SUGAR ADD PASSIONFRUIT 4	
TEQUILA SUNRISE	18
TEQUILA, ORANGE JUICE GRENADINE, MARASCHINO CHERRY	

WHISKEY

MIDNIGHT SOUR	18
GRANT'S WHISKEY, LIME JUICE, SIMPLE SYRUP, EGG WHITE, BITTERS	
NEON BARREL	18
GRANT'S WHISKEY, BLUE CURACAO, LIME JUICE, SUGAR, LEMONADE	

RUM

DARK 'N' STORMY	17
CORUBA RUM, GINGER BEER, LIME JUICE	

MOJITO

ANGOSTURA RUM, MINT, LIME JUICE, SUGAR	
SODA, BITTERS	
ADD MANGO	4
ADD PASSIONFRUIT	4

PINA COLADA	19
MALIBU, CREAM OF COCONUT, PINEAPPLE JUICE	



MINIATURE COCKTAILS (SHOT-TAILS)

CHECK BAR FOR AVAILABILITY

BRAINS	12
BAILEYS, PEACH SCHNAPPS, GRENADINE	
BABY GUINNESS	12
KAHLUA, IRISH CREAM	
JELLY BEAN BOMB	12
SAMBUCA, GRENADINE, CHAMBORD	
FIRE SAMBUCA	13
SAMBUCA SERVED WITH FIERY FLAME	

LIQUORS

30 ML SHOTS

KAHLUA	9	CHAMBORD	12
APEROL	10	COINTREAU	12
BAILEYS	10	DRAMBUI	12
CAMPARI	10	FRANGELICO	12
JAGERMEISTER	10	SAMBUCA	13
MIDORI	11		



SPIRITS

ALL SPIRITS INCLUDE YOUR CHOICE OF MIXER:
COKE, FANTA, SPRITE, L&P, GINGER ALE, GINGER BEER.
RED BULL MIXER IS \$2 EXTRA

VODKA

WYBOROWA	12
FINLANDIA	13
ABSOLUTE	14
CRYSTAL HEAD	15
GREYGOOSE	15
SCAPEGRACE	15
UKIYO	15

BRANDY

ST REMY	12
CHATTELLE NAPOLEON	13

RUM

HAVANA CLUB	12
STOLEN DARK	13
BACARDI	13
RATU SPICED RUM	14
APPLETON ESTATE	15

TEQUILA

JOSE CUERVO	13
EL-JIMADOR	13
HERRADURA	14
AGAVERO	15

BOURBON

JIM BEAM	12
JACK DANIEL	13

GIN

GREENALLS	12
BEEFEATER	13
CITY OF LONDON	13
HAYMANS	13
LARIOS	13
BOMBAY SAPHIRE	14
SCAPEGRACE	15

WHISKEY

CANADIAN CLUB	12
FIREBALL	12
GRANT'S	12
JAMESON	12
THE FAMOUS GROUSE	12
BALLENTINES	13
BOWMORE	13
BLACK LABEL	14
TEELING	14
THE ARDMORE	14
CHIVAS REGAL	15
SCAPEGRACE	15
SHACKLETON	15
AUCHENTOSHAN	16
MONKEY SHOULDER	17
LAPHROAIG	17
GLENFIDDICH	17
THE MACALLAN	22
BLUE LABEL	30

TAPAS / ENTREE

KOREAN-STYLE CHICKEN WINGS | 22.50

GLAZED IN A FLAVOURFUL KOREAN SAUCE, TOPPED WITH FRESH MICRO-GREENS

FRIED CAULIFLOWER | 18.50 (V)(D.F)

CRISPY FRIED CAULIFLOWER BITES SERVED WITH SPICY MAYO

TANDOORI DRUMS | 21.99 (G.F)

CHICKEN DRUMSTICKS IN TANDOORI SPICES SERVED WITH GARLIC-MINT YOGHURT

GARLIC PITA BREAD | 14.99

SOFT GARLIC PITA PAIRED WITH RICH, CREAMY HUMMUS & SLAW

POPCORN CHICKEN | 20.99

CRISPY, BITE-SIZED FRIED CHICKEN TOPPED WITH A SPICY MAYO DRIZZLE

THICK-CUT CHIPS | 11.99 (D.F)(G.F)

GOLDEN, THICK-CUT FRIES SERVED WITH RICH TOMATO SAUCE AND CREAMY AIOLI

FRIED CALAMARI | 18.99 (D.F)

LIGHTLY BATTERED CALAMARI, SERVED WITH ZESTY LIME MAYO AND FRESH LEMON



BURGERS & SILDERS

SMASHED BEEF BURGER | 28.99

JUICY BEEF PATTY WITH MELTED CHEESE, PICKLES, LETTUCE, ONION AND THOUSAND ISLAND DRESSING SERVED WITH CHIPS

CHICKEN SLIDERS | 22.50

CRISPY FRIED CHICKEN, CARROT AND CABBAGE SLAW SERVED WITH SRIRACHA MAYO

FRIED CHICKEN BURGER | 27.99

CRISPY FRIED CHICKEN SERVED WITH LETTUCE, TOMATO, PICKLES, AND CREAMY CHIPOTLE MAYO SERVED WITH CHIPS

ALOO TIKKI SLIDERS | 20.50

ELEVEN SPICE POTATO PATTY, CARROT AND CABBAGE SLAW SERVED WITH TAMARIND MAYO

FRIED HALLOUMI BURGER | 26.99

GOLDEN FRIED HALLOUMI WITH LETTUCE, TOMATO, PICKLES, AND HONEY SOY SERVED WITH CHIPS



DUMPLINGS

PAN-FRIED CHICKEN DUMPLINGS | 22.50

FILLED WITH CHICKEN, CABBAGE, CHIVES, GARLIC SERVED WITH HONEY SOY

WATER CHESTNUT & SHIITAKE DUMPLINGS 20.50 (V)(D.F)

WATER CHESTNUT, MUSHROOM, CABBAGES DUMPLINGS, SERVED WITH CHILLI OIL AND SOY SAUCE

PORK & PRAWN DUMPLINGS | 21.50

FILLED WITH PORK, PRAWN, SPRING ONION GARLIC SERVED WITH CHILLI SOY SAUCE

(D.F) DAIRY FREE (G.F) GLUTEN FREE (V) VEGAN

IF YOU HAVE SPECIAL DIETARY REQUIREMENTS
PLEASE LET OUR STAFF KNOW WHEN YOU ORDER

A LA CARTE

OYSTERS

FRESH TE KOUMA

24 (HALF DOZEN), 48 (DOZEN) (D.F)(G.F)

PREMIUM FRESH OYSTERS SERVED WITH PICKLED
ONIONS AND LEMON

TEMPURA OYSTERS

26 (HALF DOZEN), 52 (DOZEN) (D.F)

LIGHTLY CRISPY BATTERED
OYSTERS, SERVED WITH ZESTY LIME MAYO AND LEMON



LIGHT MEALS

FISH & CHIPS | 35.50

CRISPY BATTERED FISH, SERVED WITH GOLDEN THICK-
CUT CHIPS, CABBAGE SLAW, TARTARE AND TOMATO
SAUCE

GRILLED LEMON GARLIC SCALLOPS & FRIED CALAMARI | 29.50 (D.F)(G.F)

GRILLED SCALLOPS AND CRISPY FRIED CALAMARI,
SERVED WITH A ZESTY LEMON CAPER MAYO AND A
TOUCH OF FRESH ORANGE

MARTINI CREAMY SEAFOOD CHOWDER 29.50

A CREAMY, COMFORTING SEAFOOD CHOWDER WITH
PRAWNS, FISH, MUSSELS, AND SEASONAL VEGETABLES,
SERVED WITH WARM CIABATTA BREAD AND BUTTER

THAI SALAD | 28.99 (G.F) (D.F)

CHOOSE FROM BEEF, CHICKEN OR HALLOUMI

BABY COS MASCULINE SALAD WITH, CARROT,
EDAMAME BEANS, RADISH, AND AVACADO SERVED
WITH THAI SAUCE

GNOCCHI ALFREDO | 26.99

SILKY GNOCCHI IN A RICH ALFREDO SAUCE, SERVED
WITH SMOKED CHICKEN, PRESERVED LEMON, AND
CRISPY FRIED PARSLEY

MARTINI GRILLED PORK RIBS WITH CHIPS 26.50 (G.F) (D.F)

TENDER PORK RIBS GLAZED IN A BOLD GOCHUJANG
SAUCE, SERVED WITH CHIPS



SHARING BOARDS

HOT MEAT BOARD | 69.99

PORK RIBS, CHICKEN WINGS, CHICKEN
DUMPLING, CARROT AND CABBAGE SLAW AND
THICK-CUT CHIPS

CHEESE BOARD | 51.50

A SELECTION OF LOCAL CHEESES (BRIE, BLUE,
CHEDDAR), SERVED WITH FRESH GRAPES, OLIVES,
CRISP CRACKERS, QUINCE PASTE, AND RUSTIC WALNUT
BREAD

ONE KG CHICKEN WINGS & CHIPS | 44.50

WINGS GLAZED IN FAVOURFUL KOREAN SAUCE SERVED
WITH CHIPS

MARTINI FRIED FOOD BOARD | 39.50

A SELECTION OF CRISPY FINGER FOODS (SAMOSAS,
SPRING ROLLS, SQUID TENTACLES TWISTERS) SERVED
WITH GOURMET DIPPING SAUCES

(D.F) DAIRY FREE (G.F) GLUTEN FREE (V) VEGAN

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A LA CARTE

MAINS

LAMB SHANK | 42.50 (G.F)

BRAISED LAMB SHANK GLAZED WITH MAKHNI SAUCE
SERVED WITH GREEN PEAS RISOTTO & SEASONAL
STIRFRY VEGETABLES

RIBEYE STEAK | 45.50 (G.F)

JUICY RIBEYE STEAK SERVED WITH THICK-CUT CHIPS,
RICH JUS, BROCCOLINI, BABY CARROTS AND A DOLLOP
OF INDULGENT CAFÉ DE PARIS BUTTER

LIME FISH | 39.50

DELICATE FISH FILLET INFUSED WITH FRAGRANT
MAKRUT LIME, SERVED WITH ROASTED BABY POTATOES,
FENNEL, DILL, AND ORANGE SALAD. COMPLEMENTED
BY A VELVETY BEURRE BLANC SAUCE

CHICKEN MARYLANDS | 36.50 (G.F)

GRILLED HERB SPICED CHICKEN MARYLANDS SERVED
WITH CREAMY MUSHROOMS SAUCE AND SEASONED
VEGETABLES

VEGAN ROOT-FIVE CURRY WITH RICE 31.50 (G.F) (D.F) (V)

VEGAN CURRY WITH EXOTIC SEASONAL VEGETABLES,
COCONUT CREAM, THAI HERBS AND SPICES,
LEMONGRASS, KAFFIR LIME & BASIL SERVED WITH
FLUFFY STEAMED RICE.



SIDES

ASPARAGUS OR BRUSSELS SPROUTS WITH CRISPY BACON

14.99 (G.F) (D.F)

FRESH SEASONAL ROASTED ASPARAGUS OR BRUSSELS
SPROUTS PAIRED WITH CRISPY BACON FOR A
DELIGHTFUL BALANCE OF FLAVOURS

STEAMED VEGETABLES WITH GARLIC SOY 13.99 (G.F) (D.F) (V)

A MEDLEY OF FRESH STEAMED VEGETABLES,
DELICATELY TOSSED IN SAVORY GARLIC SOY
SAUCE

ANGRY EDAMAME | 12.99 (G.F) (D.F) (V)

TENDER EDAMAME BEANS, LIGHTLY STEAMED
AND SEASONED FOR A SIMPLE YET SATISFYING
SNACK

THICK-CUT CHIPS WITH TOMATO SAUCE AND AIOLI | 11.99 (G.F) (D.F)

GOLDEN, CRISPY THICK-CUT CHIPS SERVED WITH
TANGY TOMATO SAUCE AND CREAMY AIOLI

(D.F) DAIRY FREE (G.F) GLUTEN FREE (V) VEGAN

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DESSERTS

SACHER TORTE | 17.99

LUXURIOUS SACHER TORTE, WITH SILKY CHOCOLATE MOUSSE, MASCARPONE, AND A SCOOP OF INDULGENT CHOCOLATE ICE CREAM

TIRAMISU | 17.50

TIRAMISU LAYERED ON CHOCOLATE SPONGE SERVED WITH PLUM ICE CREAM AND BERRY COULSIS

ORANGE AND ALMOND FRIAND | 16.99 (GF)

A MOIST ORANGE AND ALMOND FRIAND, TOPPED WITH WALNUT PRALINE, CANDIED ORANGE, AND A SCOOP OF VELVETY VANILLA ICE CREAM

VEGAN CHOCO-BERRY CHEESECAKE 16.50 (V)

A CREAMY VEGAN CHOCOLATE BERRY CHEESECAKE, SERVED WITH BERRY COULIS, COCONUT CREAM AND COCONUT CHOCOLATE

ICE CREAM TRIO | 11.99

A DELIGHTFUL TRIO OF ICE CREAM: SMOOTH CHOCOLATE, CLASSIC VANILLA, AND TANGY PLUM

AFFOGATO | 10.90

VANILLA ICECREAM TOPPED WITH ESPRESSO SHOT
ADD KAHLUA OR BAILEYS | \$8

MARTINI LAMINGTON | 18.90

LAMINGTON INSPIRED COCKTAIL MADE WITH VODKA, MALIBU, COCONUT MILK AND RASPBERRY & CHOCOLATE SAUCE



KIDS MENU

WAFFLES WITH FRIED CHICKEN | \$15

FRESH WAFFLES WITH MAPLE SYURP SERVED WITH CRISPY FRIED CHICKEN

FISH HOUJOUS | \$15

FRIED BATTERED FISH STRIPS SERVED WITH CRISPY CHIPS AND TOMATO SAUCE

FRESH FRUIT BOWL | \$11.50 (G.F) (V)

SEASONAL FRUIT SERVED CUT

KIDS HOTDOG WITH TOMATO SAUCE \$10.90

FRIED HOTDOG SERVED WTH TOMATO SAUCE

KIDS SUNDAE | \$10

THREE SCOOPS OF ICE CREAM SERVED WITH SALTED CARAMEL SAUCE

KIDS CHIPS | \$8.90 (V)

CRISPY FRIED CHIPS SERVED WITH TOMATO SAUCE



(D.F) DAIRY FREE (G.F) GLUTEN FREE (V) VEGAN

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