

SOFT DRINKS

Juicy Lucy - \$5

Tomato • Cranberry • Pineapple

Hardieboys Freshly Squeezed Orange Juice - \$7

Mela Apple Juice - \$6

Almighty Juices- \$6

Blackcurrant w/ beetroot & ginger • Orange w/ carrot & turmeric

Kombucha - \$6

Fermented Iced Tea

Sparkling

Otakiri Sparkling Water

300ml \$5

750ml \$10

Six Barrel Soda - \$6

Cherry & Pomegranate • Hibiscus • Vanilla Cream • Raspberry and Lemon

Karma Cola, Lemmy Lemonade - \$6

All Good Inc - \$6

White Grapefruit • Blood Orange • Red Grapefruit • Blackcurrant

All Good Inc – Dry – No Added Sugar \$5

Apple & Feijoa • Cranberry & Lime

Hardieboys - \$7 (0.7%)

Original Ginger Beer • Lime

Aroha Sparkling Drinks - \$6

Elderflower • Rhubarb

HOT DRINKS

Coffee from Flight Coffee Co.

(Bomber Blend)

Short Black • Short Macchiato

Piccolo • Vienna • Long Black • Long Macchiato • Americano - **\$4**

Latte • Cappuccino • Mocha • Flat White • Iced Coffee - **\$4.5**

Iced Coffee w/ ice cream - **\$8**

Affogato - **\$5**

Soy + **.50c**

Decaf + **.50c**

Large +**\$1**

Ti Kouka Hot Chocolate - \$4.5

Ti Kouka Lemon, Honey & Ginger - \$4.5

Kerikeri Organic Tea - \$4 per pot (serves 1)

Bay Of Islands Breakfast • Earl Grey • Jasmine Green
Manuka Mint • Chamomile & Cinnamon • Vanilla Roiboos •
Lemongrass, Ginger & Kawakawa.

BEER

Local

Renaissance \$10

Voyager IPA – Malty & mildly hoppy w/ notes of fruit & spice **6%**

Empathy - Hoppy, low alcohol beer **2.5%**

330ml (Marlborough)

Kereru \$9

Pohutukawa Golden Ale – Mildly hopped w/ honey & toasted malt **5%**

Maidstone Lager – Lightly hopped & malty w/ a crisp finish **5%**

330ml (Wellington)

Panhead \$8

XPA – Mildly hopped w/ tropical fruit notes & a slightly bitter aftertaste **4.6%**

APA – Lightly hoppy w/ citrus notes & a dry finish **5.7%**

Stout – Dark roasted coffee & chocolate **5.5%**

330ml (Wellington)

Garage Project \$8

Beer – Very lightly hopped w/ a crisp, clean finish **4.8%**

Hapi Daze – Hoppy w/ notes of citrus & a smooth finish **4.2%**

Garagista – Medium bitter balanced with caramel & fruity notes **5.8%**

330ml cans (Wellington)

International

Maeloc Cider \$9

Sidra Seca - Dry Apple 4.5%

Sidra con Pera – Apple & Pear 4%

330ml (Spain)

Heineken \$8

Light body w/ malt & banana notes & a crisp finish **5%**

330ml (Netherlands)

WHITE WINE

Bubbles

George Michel Methode Traditionelle N.V. (Marlborough) G 11 B 44

Blanc de blanc fermented in the bottle. A crisp, delicate and fruity bubbles.

Menu Match: Hot-Smoked Salmon

Pinot Gris

Gustave Lorentz 2015 (Alsace, France) G 13 B 52

Generous and full-bodied with balanced acidity this is a fruit-forward Pinot Gris with aromas of dried fruit and nuts.

Menu Match: Kumara Gnocchi

Sauvignon Blanc

Catalina Sounds 'Sound of White' 2014 (Marlborough) G 12 B 48

Fermented in oak this is a textural Sauvignon Blanc with citrus, guava, passionfruit and pineapple flavours and a herbaceous, blackcurrant leaf and flinty aroma.

Menu Match: Fresh Fish of the Day

Riesling

Georges Road 'Block Three' Reisling 2013 (Waipara) G 12 B 48

An off-dry Riesling with a textural mouth feel, this wine shows citrus, apple and zest flavours with citrus peel, toast and honey aromas.

Menu Match: Harissa Chicken Burger

Chardonnay

Charles Wiffen 2014 (Marlborough) G 12 B 48

A medium-bodied Chardonnay with subtle richness and smooth textures. Soft and full on the nose with notes of white stone fruit, citrus, nuts and vanilla.

Mahi 'Twin Valleys' 2014 (Marlborough) G 14 B 56

Lush, citrus and nectarine flavours show with barrel ferment nuttiness and a creamy texture. This chardonnay is beautifully balanced and has good weight.

Menu Match: Organic Chicken Breast

Rosé

36 Bottles Pinot Rosé 2014 (Central Otago) G 12 B 48

Aromas of strawberry, red cherry and watermelon with a full mouth feel. and a lingering finish.

Menu Match: Fresh Seasonal Salad

RED WINE

Pinot Noir

Parr & Simpson 2010 (Golden Bay) G 12 B 48

Ruby hued and fragrant with fruity, spicy and earthy notes. This medium-bodied Pinot Noir tastes of ripe cherry and plum with firm tannins, great length and a well-rounded finish.

(Dad and Wendy's wine)

Hawkshead 2014 (Central Otago) G 14 B 56

With violet, wild herb and bramble aromas this is a soft wine yet it has a beautifully textured mouth feel and a long finish.

Menu Match: Marmalade Lamb

Shiraz

Billi Billi Mt Langi Ghiran 2012 (Victoria, Aus.) G 11 B 45

An elegant, medium bodied Shiraz with plum and red berry fruit flavours and spiciness typical to Mt Langi wines.

Menu Match: BBQ Beef Burger