



47 TENNYSON STREET, NAPIER

START ME UP MINERAL WATER INFUSIONS

The Energiser – ginger, Arataki manuka honey, burnt cinnamon, basil seed 8

The Cure – beetroot, turmeric, lemongrass, apple cider vinegar, maple syrup 8

Clean Green – kale, kiwi, kaffir lime, pandan leaf, spirulina, palm sugar 8

TEA BY TEA TOTAL

- English Breakfast all 6
- Earl Grey
- Sencha Green Tea
- Otago Summer Fruit
- Peppermint
- Fresh Lemon Honey Ginger
- Chamomile
- Ginger Kawakawa Spice

FULL STEAM AHEAD COFFEE BY SUPREME

- | | |
|-----------------|------------------|
| Espresso 4 | Cappuccino 6 |
| Long Black 4.5 | Mochaccino 6 |
| Flat White 5.5 | Hot Chocolate 6 |
| Latte 6 | D-Chai Latte 6 |
| Vanilla Syrup 1 | Alternate milk 1 |

BRUNCH TAILS

Bloody Mary – No 47, horseradish infused vodka, port, spiced tomato juice, pickled vegetables 18

Breakfast Martini – house gin, cointreau, D-marmalade 18

D Fizz – house gin, orange juice, maraschino cherry liqueur, prosecco 18

Peach Bellini – white peach puree, Creme de Peche, prosecco 18

Daily Mimosa – a perfect way to start the day 18

JUICES

- | | |
|------------|-----------|
| Orange | Cranberry |
| Apple | Tomato |
| Pineapple | |
| Grapefruit | all 6.5 |

OFF THE WAGON

- Homemade Lemonade 7
- Coconut Water 7
- Fever Tree Ginger Beer 7

M A D E T O O R D E R

FROM THE BOTTLED PRESERVES TO THE HOUSE MADE BAKED BREADS MISTER D DINING IS PROUD TO PRESENT THIS BREAKFAST MENU

NOT SO CEREAL

House made granola, gluten free, Hohepa greek yoghurt, fresh fruits 19 GF, DF*

Chia seed pudding, berry compote, tumeric, carrot and honey shot 20

FRUITY

Seasonal fresh fruit plate, mascarpone 19 GF, DF*

Waffles, D-bottled fruits, coconut yoghurt, palm sugar caramel 23

add Holly Bacon 8

CROWDS LOVE THESE

Smashed avocado, toasted sourdough, Hohepa feta, hazelnut dukkah 22 GF*, DF*

add cured Marlborough salmon 12 or Holly bacon 8

D-corn fritter, Holly Bacon, maple syrup 23 GF, DF

The Benson, slow cooked beef cheek mince, Mister D sourdough toast salsa verde 28

add free range egg 4

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake, "Benny" poached egg, watercress, brown butter hollandaise 27 GF

River Range Free Range Eggs, poached or fried, sunny side up or over easy, confit mushrooms, roasted tomato, ciabatta 22 GF*, DF*

Big rock'n roll breakfast, poached or fried, sunny side up or over easy, Holly Bacon, breakfast sausage, confit mushrooms, roasted tomato, ciabatta, barbeque sauce 27 GF*, DF*

Mister D cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 25
add Holly Bacon 8

Bourekas, feta and ricotta pastry, pickles, hard boiled egg 22

SIDE KICKS

Roasted tomato 7

Confit portobello mushrooms 7

Cured Marlborough King salmon 12
GF, DF

Holly Bacon 8

Black pudding 8

Holly Toulouse breakfast sausage 8 GF

Steamed spinach 7 DF*

Avocado 7

Free range egg fried or poached 4

Hohepa greek yoghurt 4

D-barbeque sauce 3 GF, DF

Bottled fruits 10

TOAST

Sourdough 6

Ciabatta 6

Gluten free 8

served with butter

Add your choice of artisan:

D-jam

Marmalade

Vegemite / Marmite

Organic peanut butter

Arataki manuka honey 3 each

BAKER'S CORNER

D-doughnut

Cinnamon sugar plain 7.5

☛ with one fix of custard, jelly, chocolate, caramel 9

☛ extra fix 1.5

Takeaway "4 pack" with all four syringes 30

D-adult syringes R18

☛ Hennessy Cognac custard 4

☛ Stolen Dark Rum and chocolate 4

☛ 42 Below Manuka Honey vodka jelly 4

Gluten free cornbread
with Mister D jam 6

Savoury brioche
(changes daily) 8

GF = Gluten Free
DF = Dairy Free
V = Vegan
* = Can be modified
Dietaries /allergies -
please advise your waiter

MISTER D

DINING

EST. 2012

...presents a taste sensation...



THE INJECTABLES

D-DOUGHNUT

CINNAMON SUGAR PLAIN

With one fix of custard, jelly, chocolate or caramel

D-ADULT SYRINGES R18

- ☞ — Hennessy Cognac Custard
- ☞ — Stolen Dark Rum and Chocolate
- ☞ — 42 Below Manuka Honey Vodka Jelly



ALL DAY BRUNCH

- Cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta 25
- Smoked fish cake "Benny", poached egg, watercress, brown butter hollandaise 27
- Smashed avocado, toasted sourdough, Hohepa feta, hazelnut dukkah 22
add Marlborough salmon, fino sherry cured 12
or Holly Bacon 8

SNACKS

- Parmesan shortbread 10
- Fried bread, rosemary, garlic aioli 11
- Telegraph Hill olives, spiced nuts, salted caramel popcorn 12
- Kumara lāngos, whipped feta, bread and butter pickles 16
- Cheese balls, truffle salt, tamarind chutney 16
- Pinchos Plate 21
 - White anchovy, tomato, pistachio crumb
 - Polenta chip, prosciutto
 - Mount Eliza Blue Monkey Cheese, bruschetta, fig

STARTERS

- Spring vegetable soup - carrots, beans, asparagus, tomato, nasturtium pesto 20
- Asparagus panzanella salad, olives, tomatoes, basil, capers 28
- Portobello mushroom parfait, pickled Te Mata oyster mushrooms, sourdough toast 27
- Sashimi salad, avocado, orange, modern dressing 28
- Octopus, grilled, whitloof, smoked paprika caramel, salted lemon aioli 29
- Ovation lamb croquette, spice crusted, whipped feta, caponata 28

MAINS

- Savoury pumpkin pie, roasted red capsicum, toasted seeds, harissa pistachio vinaigrette 38
- Bone marrow ravioli, sticky beef juices, salsa verde 38
- Risotto, roast duck, wilted spinach, currants, pinenuts 38
- Pan-roasted market fish, new season asparagus, parmesan crumb, potato chervil broth 42
- Freedom Farms pulled pork, apple and fennel salad, candied walnuts, creamy polenta 39
- Prime steer beef tenderloin, olive oil poached, served medium rare, porcini butter, port wine jus, polenta chips 44

SIDES

- Leaf salad, D-classic dressing or D-Modern dressing 12
- Greek salad, tomato, cucumber, red onion, Hohepa feta, kalamata olives 16
- Steamed green beans, toasted hazelnut butter 14
- Potato gratin, parmesan, cream 14
- Umami shoestring fries, kimchi mayo 12

DESSERTS

- Peanut butter ice cream bar, spiced cherries, sweet grains 18
- Passionfruit cremeux, black sesame, lemongrass syrup, macadamia nuts 18
- Vanilla rose parfait, kiwifruit, whipped yoghurt, rhubarb, rose syrup 18
- Basque cheesecake, Heilala vanilla cream 12
- Petit Fours – miniature dessert plate (changes daily) 18

CHEESEBOARD

- Whitstone Mt Domet Brie, Craggy Range Dairy Danbo, Mount Eliza Blue Monkey, sourdough crisps, oatmeal cookie, port wine figs 45

CHAMPAGNE

- Charles le Bel NV Brut "Inspiration 1818" by Billecart-Salmon 29

BUBBLES

- NV Nino Franco Rustico Prosecco Italy 16

WHITE

- 2023 Clos Henri Estate Sauvignon Blanc Marlborough 15
- 2023 Cloud Cuckoo Land Fiano Zibibbo Australia 14
- 2022 Te Kano Estate Pinot Gris Otago 17
- 2023 Hawkes Ridge Reserve Viognier Hawke's Bay 16
- 2023 Alchemy Chardonnay Dartmoor Valley Hawke's Bay 18

ROSÉ

- 2023 Poppies Martinborough 18

REDS

- 2023 Ata Rangī "Crimson" Pinot Noir Martinborough 20
- 2022 Bilancia Syrah Hawke's Bay 17
- 2022 Smith & Co FDR Hawke's Bay 16
- 2021 Trinity Hill "The Gimblett" Gimblett Gravels Hawke's Bay 19

BRUNCH TAILS

- Bloody Mary** – No 47, horseradish infused vodka, port, spiced tomato juice, pickled vegetables 18

- Breakfast Martini** – house gin, cointreau, D-marmalade 18

- D Fizz** – house gin, orange juice, maraschino cherry liqueur, prosecco 18

- Peach Bellini** – white peach puree, Creme de Peche, prosecco 18

- Daily Mimosa** – a perfect way to start the day 18

TAP BEER

- Sawmill Pilsner 4.8% Matakana 12
- Sawmill Aotearoa Series 12

D-DOUGHNUTS

- Cinnamon sugar plain 7.5
- with one fix of custard, jelly, chocolate, caramel 9
- extra fix 1.5

D-ADULT SYRINGES R18

- ☞— Hennessy Cognac Custard 4
- ☞— Stolen Dark Rum and Chocolate 4
- ☞— 42 Below Manuka Honey Vodka Jelly 4

SWEET TREATS

- D- Baked sugar pastry, custard 8
- D- Nougat 7.5
- D- Moonshine biffs 5
- Basque cheesecake, Heilala vanilla cream 12
- Macadamia nut caramel slice 7.5
- Daily macaron 5
- Biscotti 4

Allergies, please advise your waiter



MENU

SNACKS

- Parmesan shortbread 10
- Fried bread, rosemary, garlic aioli 11
- Telegraph Hill olives, spiced nuts, salted caramel popcorn 12
- Kumara lāngos, whipped feta, bread and butter pickles 16
- Cheese balls, truffle salt, tamarind chutney 16
- Pinchos Plate 21
 - White anchovy, tomato, pistachio crumb
 - Polenta chip, prosciutto
 - Mount Eliza Blue Monkey Cheese, bruschetta, fig


STARTERS

- Spring vegetable soup - carrots, beans, asparagus, tomato, nasturtium pesto 20
- Asparagus panzanella salad, olives, tomatoes, basil, capers 28
- Portobello mushroom parfait, pickled Te Mata oyster mushrooms, sourdough toast 27
- Sashimi salad, avocado, orange, modern dressing 28
- Octopus, grilled, whitloof, smoked paprika caramel, salted lemon aioli 29
- Ovation lamb croquette, spice crusted, whipped feta, caponata 28

MAIN COURSES

- Savoury pumpkin pie, roasted red capsicum, toasted seeds, harissa pistachio vinaigrette 38
- Bone marrow ravioli, sticky beef juices, salsa verde 38
- Risotto, roast duck, wilted spinach, currants, pinenuts 38
- Pan-roasted market fish, new season asparagus, parmesan crumb, potato chervil broth 42
- Prime steer beef tenderloin, olive oil poached, served medium rare, porcini butter, port wine jus, polenta chips 44

SEASONAL MATCH

- Freedom Farms pulled pork, apple and fennel salad, candied walnuts, creamy polenta 39
-  gl 2023 Cloud Cuckoo Land Fiano Zibibbo Australia 14

SIDES

- Leaf salad, D-classic dressing or D-Modern dressing 12
- Greek salad, tomato, cucumber, red onion, Hohepa feta, kalamata olives 16
- Baby carrots, honey, ginger 14
- Creamed Spinach 14
- Steamed green beans, toasted hazelnut butter 14
- Potato gratin, parmesan, cream 14
- Umami shoestring fries, kimchi mayo 12

DESSERTS

- Peanut butter ice cream bar, spiced cherries, sweet grains 18
- Passionfruit cremeux, black sesame, lemongrass syrup, macadamia nuts 18
- Vanilla rose parfait, kiwifruit, whipped yoghurt, rhubarb, rose syrup 18
- Basque cheesecake, Heilala vanilla cream 12
- Petit Fours – miniature dessert plate (changes daily) 18

CHEESEBOARD

- Whitestone Mt Domet Brie, Craggy Range Dairy Danbo, Mount Eliza Blue Monkey, sourdough crisps, oatmeal cookie, port wine figs 45

CHAMPAGNE

- Charles le Bel NV Brut "Inspiration 1818" by Billecart-Salmon 29

BUBBLES

- NV Nino Franco Rustico Prosecco Italy 16

WHITE

- 2023 Clos Henri Estate Sauvignon Blanc Marlborough 15
- 2023 Cloud Cuckoo Land Fiano Zibibbo Australia 14
- 2022 Te Kano Estate Pinot Gris Otago 17
- 2023 Hawkes Ridge Reserve Viognier Hawke's Bay 16
- 2023 Alchemy Chardonnay Dartmoor Vallley Hawke's Bay 18

ROSÉ

- 2023 Poppies Martinborough 18

REDS

- 2023 Ata Rangī "Crimson" Pinot Noir Martinborough 20
- 2022 Bilancia Syrah Hawke's Bay 17
- 2022 Smith & Co FDR Hawke's Bay 16
- 2021 Trinity Hill "The Gimblett" Gimblett Gravels Hawke's Bay 19

TAP BEER

- Sawmill Pilsner 4.8% Matakana 12
- Sawmill Aotearoa Series 12

CRAFT BEER

- Brave Tiger Milk IPA 6.6% 330ml Hastings 14
- Lakeman "5 O'Clock Somewhere" Hazy IPA 6% 330ml Taupo 14
- Peroni 5% 330ml Italy 12
- Hawke's Bay Brewing Black Duck Porter 330ml 14

LOW AND NON ALCOHOLIC BEER

- Sawmill Bare Beer 330ml Matakana 0% 12
- Renaissance Empathy 2.4% 330ml Blenheim 12

CIDER

- Mount Brewing Tart Rhubarb 4.5% Tauranga 12
- Paynters "The Pilgrim" Dry Cider 6% 330ml Hawke's Bay 14

Phone 06 835 5022

BREAKFAST THU - MON 7:30 - 11:00

BRUNCH/LUNCH THU - MON 11:15 - 3

DINNER WED, THURS, FRI, SAT from 5:30

CLOSED TUE / CLOSED WED BREAKFAST/LUNCH

No bookings for breakfast and brunch/lunch.

Dinner bookings accepted.

Guitars by Music Machine

Allergies, please advise your waiter

From the bottled preserves to the house baked breads
Mister D Dining is proud to present this dinner menu.



DESSERTS

Peanut butter ice cream bar, spiced cherries, sweet grains 18

Passionfruit cremeux, black sesame, lemongrass syrup, macadamia nuts 18

Vanilla rose parfait, kiwifruit, whipped yoghurt, rhubarb, rose syrup 18

Basque cheesecake, Heilala vanilla cream 12

Petit Fours - miniature dessert plate (changes daily) 18

CHEESEBOARD

Whitestone Mt Domet Brie, Craggy Range Dairy Danbo, Mount Eliza Blue Monkey, sourdough crisps, oatmeal cookie, port wine figs 45

SWEET TREATS

D-Baked sugar pastry, custard 10

D-Nougat 7.5

Macadamia nut caramel slice 7.5

D-Moonshine biffs 5

D-Macaron 5

D-DOUGHNUT

Cinnamon sugar plain 7.5

- with one fix of custard, jelly, chocolate, caramel 9

- extra fix 1.5

D-Adult syringes R18

☞☞☞☞☞ Hennessy Cognac Custard 4

☞☞☞☞☞ Stolen Dark Rum and Chocolate 4

☞☞☞☞☞ 42 Below Manuka Honey Vodka Jelly 4

Dessert Wines 75ml pour

2016 De la Terre Noble Viognier Hawke's Bay 14

2021 Askerne Dessert Cabernet 14

Alvear Moscatel Cordoba Spain 14

Alvear PX Spain 16

2019 Paul Jaboulet Muscat de Beaugues-de-Venise France 14

Ports 60ml pour

Taylors 20yr 18

Trinity Hill NV Touriga Gimblett Gravels 16

Cognac

Remy Martin VSOP 20

Hennessy XO 35

Coffee by Supreme Tea by Tea Total

BREAKFAST THU - MON 7:30 - 11am

BRUNCH/LUNCH THU - MON 11:15am - 3pm

DINNER WED, THU, FRI, SAT 5:30pm - late

CLOSED TUE / CLOSED WED BREAKFAST/LUNCH

No bookings for breakfast and lunch.

Dinner bookings accepted.

47 TENNYSON STREET, NAPIER, 06 835 5022



THE ART OF EATING

BEVERAGES

Juices all 6.5

Orange
Apple
Pineapple
Grapefruit
Cranberry
Tomato

Coffee by Supreme

Espresso 4
Long Black 4.5
Flat White 5.5
Latte 6
Cappuccino 6
Mochaccino 6
Hot Chocolate 6
Mister D chai latte 6
Iced Coffee 7




Tea by Tea Total 6

English Breakfast
Earl Grey
Sencha Green Tea
Feng Shui Green Tea
Otago Summer Fruit
Peppermint
Fresh Lemon Honey Ginger
Chamomile
Ginger Kawakawa Spice

D-DOUGHNUT

Cinnamon sugar plain 7.5
-with one fix of custard, jelly, chocolate, caramel 9
-extra fix 1.5
Takeaway "4 pack" with all four syringes 30

D-Adult syringes R18

☞  Hennessy Cognac Custard 4
☞  Stolen Dark Rum and Chocolate 4
☞  42 Below Manuka Honey Vodka Jelly 4

SAVOURY BRIOCHE changes daily 8

GLUTEN FREE CORNBREAD

with Mister D jam 6

Mineral Water Infusions 8

The Energiser - Ginger, Arataki manuka honey, burnt cinnamon, basil seed

The Cure - Beetroot, turmeric, lemongrass, apple cider vinegar, maple syrup

Clean Green - Kale, kiwi, kaffir lime, pandan leaf, spirulina

Non Alcoholic

Home made Lemonade 7
Coconut Water 7
Fever Tree Ginger Beer 7
Coca Cola Range 6
Antipodes Sparkling mineral water, litre 12
Iced Chocolate 7

BRUNCH TAILS

Bloody Mary – No 47, horseradish infused vodka, port, spiced tomato juice, pickled vegetables 18

Breakfast Martini – house gin, cointreau, D-marmalade 18

D Fizz – house gin, orange juice, maraschino cherry liqueur, prosecco 18

Peach Bellini – white peach puree, Creme de Peche, prosecco 18

Daily Mimosa – a perfect way to start the day 18

SWEET TREATS

D- Baked sugar pastry, custard 8
D- Nougat 7.5
D- Moonshine biffs 5
Basque cheesecake, Heilala vanilla cream 12
Macadamia nut caramel slice 7.5
Daily macaron 5
Biscotti 4
Mister D petit fours plate - changes daily 18

BREAKFAST THU - MON 7:30 - 11:00

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Allergies, please advise your waiter

47 TENNYSON STREET, NAPIER, 06 835 5022



TAP BEER

Renaissance Lager 4% 350ml Blenheim 12

Guest Tap – check with your waiter – POA

CRAFT BEER

Zeelandt Jerry Rig Helles Lager 5% 330ml Hawke's Bay 14

Whistling Sisters Wintery Hazy IPA 6% 440ml New Plymouth 18

Garage Project Hatsukoi Neo Tokyo Lager 5% 330ml Wellington 14

Sawmill Pale Ale 4.9% 330ml Auckland 14

Lefe Blonde 6.6% 330ml Hawke's Bay 14

8 Wired Imperial Stout 10% 440ml Auckland 20

LOW AND NON ALCOHOLIC BEER

Peroni Nastro Azzurro 0% 330ml Italy 12

Renaissance Empathy 2.4% 330ml Blenheim 12

CIDER

Hallertau Granny Smith Apple Cider 5.1% 330ml Auckland 14



WINE BY THE GLASS

BUBBLES

Nino Franco Rustico Prosecco Italy 16

2021 De La Terre Cuvée Methode Traditionelle 20

BUBBLES Half Bottles 375ml

NV Champagne Taittinger Reims France 120

NV Champagne Taittinger Rose France 140

WHITE

2022 Astrolabe Sauvignon Blanc Awatere Marlborough 15

2022 Te Kano Estate Pinot Gris Otago 17

2022 Askerne Viognier Hawke's Bay 15

2021 Mt Edward Riesling Otago 16

2021 Elephant Hill Chardonnay Hawke's Bay 17

2022 De la Terre Estate Chardonnay Havelock Hills Hawke's Bay 16

ROSÉ

2022 Coal Pit Otago 18

2022 Helio Te Awanga Hawke's Bay 16

REDS

2019 Gladstone Vineyard Estate Pinot Noir 18

2021 Bilancia Syrah Hawke's Bay 17

2019 Paritua Stone Paddock "Scarlet" Bridge Pa
Hawke's Bay 15

2020 Beach House Montepulciano Hawke's Bay 18

2020 Collaboration Wines Argent Cabernet Sauvignon Hawke's Bay 25

CELLAR TREASURES

2016, 2019, 2021 Te Mata Estate Coleraine Hawke's Bay
(POA discuss with waiter)



CHAMPAGNE & METHODE

NV Collet Brut "Art Deco" Ay France 145
NV Bollinger Special Cuvée Ay France 750ml 185
NV Champagne Taittinger Brut Reserve Reims 375ml 120
NV Nautilus Estate Cuvée Marlborough 80
Nino Franco Rustico Prosecco Italy 76
NV Quartz Reef Central Otago 80
2021 de la Terre Cuvée II Methode Traditionelle 100

Rosé

NV Champagne Taittinger Rosé Reims 375ml 135
Squawking Magpie Methode Traditionelle Brut 69

WHITE WINES

Sauvignon Blanc & Sémillon

2022 Nautilus Sauvignon Blanc Marlborough 65
2022 Astrolabe Sauvignon Blanc Awatere Marlborough 72
2022 Greywacke Marlborough 60
2021 Te Mata Estate "Cape Crest" Hawke's Bay 73
2020 Smith & Co Marlborough 60

Pinot Gris, Pinot Grigio

2022 Te Kano Estate Pinot Gris Otago 79
2021 Amisfield Central Otago 79
2019 Prophet's Rock Bendigo Central Otago 95
2020 Elephant Hill Hawke's Bay 72
2021 Alois Lageder Alto Adige Italy 72

Riesling

2020 Fromm Spatlese Marlborough 69
2022 Framingham Classic Reisling Marlborough 65
2023 Craggy Range "Te Muna Road" Martinborough 75
2021 Mt Edward Otago 79

*Vintages are subject to change without notice



Light, Aromatic and Interesting Whites

- 2021 Giunta Daniel Brennan Crispy White Blend Hawke's Bay 65
- 2021 Jim Barry Assyrtiko Clare Valley Australia 72
- 2020 Elephant Hill "Sea" Viognier Te Awanga 75
- 2021 Pieropan Soave Classico Veneto Italy 63
- 2021 Rippon Gewürztraminer Lake Wanaka Central Otago 72
- 2020 Martin Codax Albarino Rias Baixas Galicia Spain 72
- 2020 Marc Bredif Vouvray Loire Valley France 70
- 2016 Capricho Godello Bierzo Spain 69
- 2022 Askerne Viognier Hawke's Bay 70
- 2021 Millton "Te Arai" Chenin Blanc Gisborne 90

Chardonnay

- 2021 Elephant Hill Hawke's Bay 79
- 2021 Beach House Selection Hawke's Bay 65
- 2022 Te Mata Estate Chardonnay Hawke's Bay 65
- 2022 Felton Road Bannockburn Central Otago 110
- 2022 Craggy Range Cape Kidnappers Te Awanga 75
- 2022 Black Barn Hawke's Bay 79
- 2022 Paritua "Willow" Hawke's Bay 72
- 2021 Decibel "Testify" by Daniel Brennan Te Awanga 88
- 2022 Te Mata Estate "Elston" Hawkes Bay 95
- 2020 Rod McDonald 1/4 Acre Hawke's Bay 65
- 2022 Clearview Reserve Chardonnay Hawke's Bay 85
- 2022 de la Terre Estate Chardonnay Havelock Hills 80
- 2022 Collaboration Aurulent Chardonnay Hawke's Bay 100
- 2022 Zaria Bridge Pa 75

*Vintages are subject to change without notice



RED WINES

Rosé

- 2023 Chateau Garage Orca Corea Rosato 79
- 2022 Helio Hawke's Bay 79
- 2022 Black Barn Hawkes Bay 75
- 2021 Hancock & Sons Lillies Hawke's Bay 60
- 2021 Elephant Hill Hawke's Bay 65
- 2021 Poppies Martinborough 90
- 2022 Coal Pit Otago 89

Pinot Noir

- 2021 Coal Pit "Tiwha" Pinot Noir Gibbston Otago 110
- 2021 Maude Central Otago 95
- 2021 Helio Martinborough 120
- 2021 Mount Edward "Ted" Pinot Noir Central Otago 75
- 2020 Burn Cottage Vineyard Central Otago 135
- 2018 Domaine Rewa Central Otago 100
- 2019 Gladstone Vineyard Estate Wairarapa 89

Cabernet, Merlot, Malbec, Tempranillo, Montepulciano, Gamay

- 2019 Te Mata "Awatea" Cabernet Sauvignon Merlot Hawke's Bay 92
- 2020 Clearview "Old Olive Block" Merlot Cabernet Sauvignon Cabernet Franc Malbec Hawke's Bay 95
- 2021 Black Barn Merlot Cabernet Hawke's Bay 70
- 2021 Trinity Hill Tempranillo Hawke's Bay 89
- 2019 Stone Paddock by Paritua "Scarlet" Hawke's Bay 75
- 2020 Redmetal Merlot Cab Franc Bridge Pa 75
- 2021 Smith & Sheth Cru Cabernet Franc Heretaunga 85
- 2020 Paritua Cabernet Franc Bridge Pa Hawke's Bay 72
- 2020 Beach House Montepulciano Hawke's Bay 89
- 2020 Collaboration Wines Argent Cabernet Sauvignon Hawke's Bay 110

*Vintages are subject to change without notice



Syrah

- 2021 Bilancia Hawke's Bay 82
- 2020 Craggy Range Gimblett Gravels Hawke's Bay 85
- 2020 Swift Syrah Bridge Pa Hawke's Bay 85
- 2021 Esk Valley Hawke's Bay 65
- 2020 Alpha Domus "The Barnstormer" 75
- 2020 Petane Paki Paki Hawke's Bay 65

Reds - Spain, Italy and France

- 2020 Vinetti de Fiorini Chianti Tuscany 60
- 2019 Pieropan Ruberpan Valpolicella Superiore Veneto 75
- 2016 Marqués de Riscal Reserva Rioja Tempranillo Spain 95
- 2019 La Valentina Montepulciano D'Abruzzo DOC 72
- 2020 Ogier Heritages Côtes du Rhône France 75

*Vintages are subject to change without notice



LIMITED EDITIONS

Whites

- 2019 Pegasus Bay Virtuoso Chardonnay Waipara Canterbury 145
- 2021 Neudorf "Rosies Block" Albarino Nelson 85
- 2018 Craggy Range "Les Beaux Cailloux" Gimblett Gravels Hawke's Bay 300
- 2019 Topsy Turvey "Menage a Trois" Chardonnay Te Awanga 145
- 2013 Mountford Estate Hommage Waipara Valley 80
- 2021 Neudorf Moutere Chardonnay Nelson 150

Reds

- 2021 Mt Edward Gamay Central Otago 95
- 2019 Craggy Range "Le Sol" Gimblett Gravels 165
- 2020 Craggy Range "Sophia" Gimblett Gravels 150
- 2018 Trinity Hill "Homage" Hawkes Bay 160
- 2018 Paritua "21•12" Cab Sav/Merlot Hawke's Bay 195
- 2017 Craggy Range "Aroha" Te Muna 185
- 2016 Rod McDonald Trademark Syrah Hawke's Bay 130
- 2017 Elephant Hill "Hieronymus" Hawke's Bay 190
- 2016 Te Mata Estate "Coleraine" Cabernet Sauvignon Cabernet Franc Merlot Hawke's Bay 210

Magnum

- Te Mata Estate "Coleraine" 390 (*check vintages with your waiter*)

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