



47 TENNYSON STREET, NAPIER

START ME UP MINERAL WATER INFUSIONS

The Energiser – ginger, Arataki manuka honey, burnt cinnamon, basil seed 9

The Cure – beetroot, turmeric, lemongrass, apple cider vinegar, maple syrup 9

Clean Green – kale, kiwi, kaffir lime, pandan leaf, spirulina, palm sugar 9

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 5 Cappuccino 6.5
Long Black 5 Mochaccino 7
Flat White 6.5 Hot Chocolate 7
Latte 6.5 D-Chai Latte 6.5
Syrups 1 Alternate milk 1
Iced available

BRUNCH TAILS

Bloody Mary – vodka, spiced tomato
juice, pickled vegetables 18

Breakfast Margarita – D-marmalade,
agave syrup, Patron Tequila 18

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

Classic Mimosa – cointreau, orange
juice, prosecco 18

JUICES

Orange 6.5 Grapefruit 6.5
Apple 6.5 Cranberry 6.5
Pineapple 6.5 Tomato 6.5

OFF THE WAGON

Homemade Lemonade 7
Coconut Water 7
Fever Tree Ginger Beer 7
Bundaberg Blood Orange 7
Fever Tree Lime & Yuzu Soda 7

M A D 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**

RISE AND SHINE

Toasted muesli, compote of dried fruits, Greek yoghurt	20
Seasonal fruit plate, Greek yoghurt GF, DF	20

CROWDS LOVE THESE

Waffles, D-bottled fruits, coconut yoghurt, palm sugar caramel add "Holly" middle bacon 10	25
Smashed avocado, toasted sourdough, Hohepa feta, hazelnut dukkah GFO*, DF* add cured Marlborough salmon 12 or "Holly" middle bacon 10	24
D-corn fritter, "Holly" middle bacon, maple syrup, GFO, DF	28
The Benson, slow cooked beef cheek mince, Mister D sourdough toast salsa verde, GFO*, DF add free range egg 4	30
Bacon butty, toasted brioche, "Holly" middle bacon, barbecue sauce add egg 4	22

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake, poached egg, roquette, brown butter hollandaise, GFO	30
Eggs Benedict, free ranged poached eggs, ciabatta, "Holly" middle bacon, brown butter hollandaise	30
Big rock'n roll breakfast, eggs poached or fried, sunny side up or over easy, "Holly" middle bacon, breakfast sausage, confit mushrooms, roasted tomato, ciabatta, barbecue sauce, GFO*, DF*	32
Mister D cheesy eggs, two baked eggs, spinach, cheese sauce, ciabatta add "Holly" middle bacon 10	28
Bourekas, feta and ricotta pastry, pickles, hard boiled egg	25

SIDE KICKS

Roasted tomato	7	Steamed spinach, DF*	8
Confit portobello mushrooms	8	Avocado	7
Cured Marlborough King salmon GFO, DF	12	Free range egg fried or poached	4
"Holly" middle bacon	10	Hohepa greek yoghurt	4
Black pudding	8	D-barbeque sauce, GFO, D	3
"Holly" Toulouse breakfast sausage GFO	8	Hollandaise	3
		Bottled fruits	10

TOAST

Sourdough	8	Add your choice of:	
Ciabatta	8	D-jam	
Gluten free	8	Marmalade	
served with butter		Vegemite / Marmite	
		Organic peanut butter	
		Arataki manuka honey	4 each

BAKER'S CORNER

D-doughnut		Gluten free cornbread with	
Cinnamon sugar plain	8.5	Mister D jam	6.5
☛ with one fix of custard, jelly, chocolate, caramel	10	Savoury brioche (changes daily)	8.5
☛ extra fix	1.5		
Takeaway "4 pack" with all four syringes	35		
D-adult syringes R18			
☛ Hennessy Cognac custard	4		
☛ Stolen Dark Rum and chocolate	4		
☛ 42 Below Manuka Honey vodka jelly	4		

GFO = Gluten Free Option
DF = Dairy Free
V = Vegan
* = Can be modified

Dietaries /allergies -
Please inform us if you have any
dietary restrictions or allergies.
Most of our menu can be
prepared gluten free however we
cannot guarantee the absence of
gluten from our food.



DAY

Smoked fish cake, poached egg, roquette, brown butter hollandaise	30
Eggs Benedict, free ranged poached eggs, ciabatta, "Holly" middle bacon, brown butter hollandaise	30
Smashed avocado, sourdough, feta, hazelnut dukkah	24
Add vodka cured Marlborough salmon	12
Add "Holly" middle bacon	10
Bacon Butty, toasted brioche, "Holly" middle bacon, barbecue sauce	22
Add egg 4	
Italian broccoli soup, Craggy Range Sheeps Dairy pecorino croutons	20
Ploughman's Lunch, vintage cheddar, pork and pistachio terrine, apricot chutney, ciabatta	32
Marlborough Sounds green lipped mussels, savoury custard, miso beurre blanc, sea lettuce, shitake mushrooms, rice crisp	28
Sashimi salad, avocado, cucumber, furikake, Mister D modern dressing	29
Braised octopus, amba, pickled onions, lime, mango, coriander	28
Beetroot risotto, salted roasted beets, feta, radish	37
Market fish of the day, butter poached leeks, potato broth, black truffle	45
Roasted duck risotto, wilted spinach, currants, pinenuts	39.5
Bone marrow ravioli , sticky beef juices, salsa verde	39.5
Beef tenderloin, olive oil poached, black garlic butter, wilted spinach, port wine jus	49
Umami shoestring fries, kimchi mayo	13
Green leaf salad, Mister D Classic dressing or Mister D modern dressing	12
Greek Salad, tomato, cucumber, red onion, feta, Kalamata olives	18
Asian greens, garlic puree, D-Modern dressing	15

BAKERS CORNER

Cake of the Day	14
Savoury brioche (baked daily)	8.5
Cornbread, Mister D seasonal jam	6 GF
Basque cheesecake, Heilala vanilla cream	16
Add honey roasted pears 6	
D-Doughnut	
Cinnamon sugar plain	8.5
-with one fix of custard, chocolate, jelly, caramel	1.5

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MENU

FOR THE TABLE

Telegraph Hill Olives, spiced nuts, salted caramel popcorn	12
Fried ciabatta, rosemary, garlic aioli	12
Pacific rock oysters, shallot vinaigrette, cocktail sauce	6 each

STARTERS

Italian broccoli soup, Craggy Range Sheeps Dairy pecorino croutons	20
Pork and pistachio country terrine, sauce gribiche, cornichons, pickled shallots, Dijon mustard	27
Marlborough Sounds green lipped mussels, savoury custard, miso beurre blanc, sea lettuce, shitake mushrooms, rice crisp	28
Sashimi salad, avocado, cucumber, furikake, Mister D modern dressing	29
Braised octopus, amba, pickled onions, lime, mango, coriander	28

MAIN COURSES

Beetroot risotto, salted roasted beets, feta, radish	37
Market fish of the day, butter poached leeks, potato broth, black truffle	45
Roasted duck risotto, wilted spinach, currants, pinenuts	39.5
Bone marrow ravioli, sticky beef juices, salsa verde	39.5
Beef tenderloin, olive oil poached, black garlic butter, wilted spinach, port wine jus	49

AUTUMN MATCH

Ovation braised lamb shoulder, butter bean puree, ras el hanout, preserved lemon, fried brussel sprouts	47
2021 Chateau de Montmal Fitou France	18 gl

SIDES

Tossed green leaf salad, D-classic dressing or D-Modern dressing	12
Greek salad, tomato, cucumber, red onion, feta, Kalamata olives	18
Asian greens, garlic puree, D-Modern dressing	15
Potato gratin, parmesan, cream	16
Umami shoestring fries, kimchi mayo	13

DESSERTS

D-Tiramisu, whipped mascarpone, coffee crisp, marsala, espresso	20
Sticky date pudding, roasted macadamia nuts, sour cream ice cream	20
Pinenut custard tart, vineyard peaches, chantilly cream	20
Basque cheesecake, Heilala vanilla cream	16
add honey roasted pears	6
Petit Fours – miniature dessert plate – changes daily	25

CHEESEBOARD

Craggy Range Sheeps Dairy pecorino and Origin Earth cam blue sourdough crisps, oatmeal cookie, port wine figs	39
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CHAMPAGNE

NV Brut Charles le Bel "Inspiration 1818" by Billecart-Salmon Mareuil-sur-Aÿ France	30
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SPARKLING

NV Nino Franco Rustico Prosecco Italy	18
2022 Clos Henri Solange Blanc de Noirs Brut Marlborough	22

WHITE

2024 Folium Vineyard Sauvignon Blanc Brancott Valley Marlborough	15	46
2025 Dragon Bones Pinot Gris Waitaki Valley North Otago	16	48
2023 Hopesgrove Cumulus Viognier Chardonnay Paki Paki Hawke's Bay	16	48
2023 Hospices de Colmar Riesling Alsace France	19	65
2025 Jenny Dobson "Florence" Fiano Hawke's Bay	19	65
2025 Beach House Arneis La Plage Gimblett Gravels Hawke's Bay	17	50
2025 Alchemy Chardonnay Havelock Hills Hawke's Bay	18	60
2024 De La Terre Chardonnay EVB Taihape Road Sherenden Hawke's Bay	23	75

ROSÉ

2023 Poppies Martinborough	19	65
2025 Peyrassol Lou Cotes de Provence France	17	50

REDS

2015 Mon Petit Cheval Pinot Noir Waipara Valley North Canterbury	22	71
2023 Honoro Vera Tempranillo Rioja Spain	16	48
2021 Chateau de Montmal Fitou France	18	60
2025 Red Metal Merlot Cabernet Franc Hawke's Bay	18	60
2024 Te Mata Estate Syrah Hawke's Bay	17	50
2023 Petane Station Cabernet Sauvignon Margaret River Australia	22	71
2022 Stormwood Single Estate Meritage Waiheke Island Auckland	22	71

TAP BEER

Peroni 5% Italy	14
Brave Brewing Co Tiger Milk 6.6% Hastings	14

CRAFT BEER

Hawke's Bay Brewing Black Duck Porter 5% 330ml	14
Sunshine Brewing Gisborne Gold 3.8% 330ml Gisborne	14
McLeod's Brewery Paradise Pale Ale 5.5% 330ml Waipu	14
Brave Brewing Co The Peoples Pils 4.8% 330ml Hastings	14
Parrot Dog APA Lyall Bay Wellington 5.7%	14

NON ALCOHOLIC BEER

Peroni 0% 330ml Italy	12
State of Play IPA 0.5% Hawke's Bay	12

CIDER

Paynters "The Pilgrim" Dry Cider 6% 330ml Hawke's Bay	14
Loic Raison Dry 6% 330ml Domagné Brittany France	14

Phone 06 835 5022

THE LONG WEEKEND BREAKFAST

Saturday, Sunday, Monday from 7.30am - 11am

BRUNCH/LUNCH Thursday to Monday from 11am - 3pm

DINNER 4 nights - Wednesday to Saturday from 5pm

CLOSED Tuesday

CLOSED Wednesday Breakfast and Lunch

Guitars by Music Machine

Dietaries /allergies -

Please inform us if you have any dietary restrictions or allergies.

Most of our menu can be prepared gluten free however we cannot guarantee the absence of gluten from our food.

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



DESSERTS

D-Tiramisu, whipped mascarpone, coffee crisp, marsala, espresso	20
Sticky date pudding, roasted macadamia nuts, sour cream ice cream	20
Pinenut custard tart, vineyard peaches, chantilly cream	20
Basque cheesecake, Heilala vanilla cream add honey roasted pears	16
Petit Fours – miniature dessert plate – changes daily	25

CHEESEBOARD

Craggy Range Sheeps Dairy pecorino and Origin Earth Cam blue sourdough crisps, oatmeal cookie, port wine figs	39
Match with Noix de la Saint Jean “walnut distilled wine” Distilleries de Provence France	75ml pour 16

SWEET TREATS

D-Baked sugar pastry, custard	12
D-Nougat	8
Macadamia nut caramel slice	8
D-Moonshine biffs	6
D-Macaron	6

D-DOUGHNUT

Cinnamon sugar plain	8.5
- with one fix of custard, jelly, chocolate, caramel	10
- 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

2013 Carmes de Rieussec Sauterne Bordeaux France	20
NV Hawkes Ridge Late Harvest Pinot Noir Maraekakaho	16

Ports 60ml pour

Grahams 20yr Portugal	20
Trinity Hill NV Touriga Gimblett Gravels	16

Cognac

Hennessy VS Cognac France	20
Hennessy XO Cognac France	35

Coffee by Supreme

Tea by Tea Total

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Dinner bookings accepted.

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McLeod's Brewery, Paradise Pale Ale 5.5% 330ml Waipu	14
Brave Brewing Co The Peoples Pils 4.8% 330ml Hastings	14
ParrotDog APA Lyall Bay Wellington 5.7%	14

NON ALCOHOLIC BEER

Peroni 0% 330ml Italy	12
State of Play IPA 0.5% Hawke's Bay	12

CIDER

Paynters "The Pilgrim" Dry Cider 6% 330ml Hawke's Bay	14
Loic Raison Dry 6% 330ml Domagné Brittany France	14

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CHAMPAGNE

NV Brut Charles le Bel "Inspiration 1818" by Billecart-Salmon Mareuil-sur-Aÿ France	30
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SPARKLING

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2022 Clos Henri Solange Blanc de Noirs Brut Marlborough	22

WINE BY THE GLASS AND BY THE CARAFE

WHITE

	150ML GLASS	500ML CARAFE
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Brave Brewing Co Tigermilk 6.6% Hastings 14

CRAFT BEER

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Sunshine Brewing, Gisborne Gold 3.8% 330ml Gisborne 14

McLeod's Brewery, Paradise Pale Ale 5.5% 330ml Waipu 14

Brave Brewing Co The Peoples Pils 4.8% 330ml Hastings 14

LOW AND NON ALCOHOLIC BEER

Renaissance Empathy 2.4% 330ml Blenheim 12

Peroni 0% 330ml Italy 12

CIDER

Paynter's "The Pilgrim" Dry Cider 6% 330ml Hawke's Bay 14

Zeffer Cider Co. Crisp Apple 5% 330ml Fernhill Hawke's Bay 14



WINE BY THE GLASS

CHAMPAGNE

Charles le Bel NV Brut "Inspiration 1818" by Billecart-Salmon Mareuil-sur-Aÿ France 30

SPARKLING

NV Nino Franco Rustico Prosecco Italy 18

NV Cloudy Bay Pelorus Marlborough 22

WHITE

2024 Corofin "Meltwater" Sauvignon Blanc Marlborough 14

2024 Dragon Bones Pinot Gris Waitaki Valley, North Otago 16

2023 Bilancia Uvaggio Viognier Marsanne Roussanne Roy's Hill Hawke's Bay 29

2023 Alchemy Chardonnay Dartmoor Valley Hawke's Bay 18

2020 Trinity Hill "125 Gimblett" Chardonnay Hawke's Bay 28

2022 Alois Lageder Chardonnay Alto Adige Italy (un-oaked) 18

2024 Red Metal Albarino "Sur Lie" Bridge Pa Hawke's Bay 18

ROSÉ

2023 Poppies Martinborough 18

2023 Peyrassol "Lou" Cotes de Provence France 16

REDS

2022 Rock Ferry "Trig Hill" Pinot Noir Central Otago 22

2020 Elephant Hill Gimblett Gravels Syrah Hawke's Bay 18

2019 Hopesgrove "Silver Lining" Srayh Paki Paki Hawke's Bay 26

2022 Mokoroa by Puriri Hills Bordeaux Blend Clevedon Auckland 20

2024 Te Mata Estate Gamay Noir Havelock North Hawke's Bay 16

2019 Hawkes Ridge Estate Reserve Tempranillo Maraekakaho Hawke's Bay 16

2023 Beach House Montepulciano Gimblett Gravels Hawke's Bay 16

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CHAMPAGNE & METHODE

NV Charles le Bel Brut "Inspiration 1818" by Billecart-Salmon Mareuil-sur-Aÿ France 150 NV

Collet Brut "Art Deco" Aÿ France 145

NV Bollinger Special Cuvee Aÿ France 185

NV Nino Franco Rustico Prosecco Italy 76

NV Quartz Reef Central Otago 80

NV Cloudy Bay Pelorus Marlborough 95

Rosé

2022 Domaines des Pothiers "Eclipse" Methode Ancestrale Loire Valley 135

WHITE WINES

Sauvignon Blanc & Sémillon

2023 Astrolabe Sauvignon Blanc Awatere Marlborough 72

2023 Greywacke Marlborough 65

2022 Te Mata Estate "Cape Crest" (sauv/sémillon/sauv gris) Hawke's Bay 73

2023 Clos Henri Estate Marlborough 72

2024 Corofin Meltwater Marlborough 70

Pinot Gris, Pinot Grigio

2022 Te Kano Estate Otago 79

2024 Dragon Bones Waitaki Valley North Otago 74

2022 Amisfield Central Otago 79

2019 Prophet's Rock Bendigo Central Otago 95

2022 Alois Lageder Pinot Grigio Alto Adige Italy 94

Riesling

2022 Fromm Spatlese Marlborough 69

2022 Framingham Classic Reising Marlborough 65

2024 Dragon Bones Waitaki Valley North Otago 86

2020 Mt Edward Otago 79

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Light, Aromatic and Interesting Whites

- 2023 Askerne Viognier Havelock North Hawke's Bay 70
- 2022 Hopesgrove Viognier Paki Paki Hawke's Bay 85
- 2023 Pieropan Soave Classico Veneto Italy 63
- 2021 Rippon Gewürztraminer Lake Wanaka Central Otago 72
- 2024 Askerne Reserve Gewürztraminer Havelock North 90
- 2022 Marc Bredif Vouvray Loire Valley France 70
- 2024 Red Metal "Sur Lie" Albarino Bridge Pa Hawke's Bay 94
- 2023 Bilancia Uvaggio Viognier/Marsanne/Roussanne Roy's Hill Hawke's Bay 150
- 2024 Meltwater by Corofin Chenin Blanc Marlborough 96
- 2023 Askerne Viognier Havelock North Hawke's Bay 70

Chardonnay

- 2023 Alchemy Chardonnay Dartmoor Valley Hawke's Bay 85
- 2023 Elephant Hill Te Awanga Hawke's Bay 79
- 2022 Felton Road Bannockburn Central Otago 110
- 2023 Craggy Range Cape Kidnappers Te Awanga Hawke's Bay 75
- 2023 Black Barn Havelock North Hawke's Bay 79
- 2022 Paritua "Willow" Bridge Pa Hawke's Bay 72
- 2023 Te Mata Estate "Elston" Havelock North Hawke's Bay 95
- 2022 Clearview Reserve Chardonnay Te Awanga Hawke's Bay 90
- 2023 Collaboration Aurulent Chardonnay Hawke's Bay 100
- 2023 Helio Te Awanga Hawke's Bay 95
- 2022 Kenzie Mangatahi Vineyard Hawke's Bay 85
- 2020 Trinity Hill 125 Gimblett Hawke's Bay 146
- 2022 Bilancia Trelinnoe Vineyard Roys Hawke's Bay 120
- 2022 Alois Legedar Alto Adige Italy 94 (un-oaked)

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RED WINES

Rosé

- 2023 Chateau Garage Orca Corca Rosato Hawke's Bay 79
- 2022 Elephant Hill Hawke's Bay 65
- 2023 Poppies Martinborough 90
- 2023 Čuvar "Guardian Collection" Cornerstone Hawke's Bay 79
- 2023 Peyrassol "Lou" Cotes de Provence France 75

Pinot Noir

- 2021 Coal Pit "Tiwha" Gibbston Valley Otago 120
- 2023 Maude Central Otago 95
- 2021 Helio Martinborough 120
- 2022 Mount Edward "Ted" Central Otago 75
- 2023 Ata Rangī "Crimson" Martinborough 100
- 2022 Rock Ferry "Trig Hill" Central Otago 110

Cabernet, Merlot, Malbec, Tempranillo, Montepulciano, Gamay

- 2023 Te Mata "Awatea" Cabernet Sauvignon Merlot Hawke's Bay 92
- 2021 Clearview "Old Olive Block" Merlot/Cab Sauv/Cab Franc/Malbec Hawke's Bay 95
- 2021 Black Barn Merlot Cabernet Hawke's Bay 70
- 2022 Trinity Hill Tempranillo Gimblett Gravels Hawke's Bay 89
- 2020 Redmetal Merlot Cab Franc Bridge Pa Hawke's Bay 75
- 2021 Trinity Hill "The Gimblett" Gimblett Gravels Hawke's Bay 90
- 2021 Paritua Single Vineyard Cabernet Sauvignon Blanc Hawke's Bay 92
- 2024 Te Mata Estate Gamay Noir Hawkes Bay Hawke's Bay 75
- 2022 Puriri Hills Bordeaux Blend Clevedon Auckland 96
- 2021 Trinity Hill "The Gimblett" Gimblett Gravels Hawke's Bay 90
- 2020 Paritua Single Vineyard Cabernet Sauvignon Blanc Hawke's Bay 92
- 2024 Te Mata Estate Gamay Noir Hawke's Bay 75

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Syrah

- 2022 Bilancia Bridge Pa Hawke's Bay 82
- 2021 Alpha Domus "The Barnstormer" Bridge Pa Hawke's Bay 75
- 2020 Red Metal Basket Press Syrah Hawke's Bay 110
- 2022 Hopesgrove "Silver Lining" Paki Paki Hawke's Bay 150
- 2023 Oak Estate Bridge Pa Hawke's Bay 68
- 2021 Trinity Hill Gimblett Gravels Hawke's Bay 90
- 2020 Elephant Hill Gimblett Gravels Hawke's Bay 78

Reds - Spain, Italy and France

- 2021 Vinetti de Fiorini Chianti Tuscany Italy 60
- 2019 Pieropan Ruberpan Valpolicella Superiore Veneto Italy 75
- 2019 Marqués de Riscal Reserva Rioja Tempranillo Spain 95
- 2022 La Valentina Montepulciano D'Abruzzo DOC Italy 72



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
- 2013 Mounford Estate "Homage" Waipara Valley 80
- 2021 Neudorf Moutere Chardonnay Nelson 150

Reds

- 2021 Mt Edward Gamay Central Otago 95
- 2018 Trinity Hill "Homage" Hawke's Bay 250
- 2018 Paritua "21•12" Cab Sav/Merlot Hawke's Bay 195
- 2017 Elephant Hill "Hieronymus" Hawke's Bay 190
- 2016 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 250
- 2017 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 250
- 2019 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 250
- 2020 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 250
- 2021 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 250
- 2022 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 250
- 2023 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 250

Magnum

- 2016 Te Mata Estate "Coleraine" Bordeaux Blend Hawke's Bay 390

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SPIRITS

GIN 30ML Served with Fever-Tree Tonic, Soda or Lemonade.

Mister D House Gin National Distillery Hawke's Bay 14

Roku Gin Osaka Japan 16

Roots Dry Gin Marlborough NZ 16

Tanqueray 10 Edinburgh Scotland 16

Scapegrace Dry Gin Central Otago 18

Lighthouse Martinborough 16

The Source Wanaka 16

VODKA: 30ML

Mister D House Vodka National Distillery Hawke's Bay 14

Grey Goose France 16

The Ried Wanaka 22

TEQUILA: 30ML

Gran Centenario Reposada 18

Patron Silver 18

Patron Anejo 26

RUM: 30ML

Havannah 3yo Cuba 14

Havana 7yo Cuba 18

Gosling Black Seal 16

Sailor Jerry Spiced Rum US Virgin Islands 16

Port O Ahuriri Hawke's Bay 16

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WHISKY: 30ML

J&B Blended Scotch Whisky 14
Tullamore Dew Irish Whiskey 14
Glenfiddich 12 yr old Single Malt Scotch 18
Talisker 10 yr old Single Malt Scotch 18
Oban 14 yr old Single Malt Scotch 22
Glenlivet 18 yr old Single Malt Scotch 30
Laguvulin 16 yr old Islay Single Malt Scotch 25

BOURBONS ETC: 30ML

Maker's Mark Kentucky Bourbon 14
Buffalo Trace 14
Rittenhouse Rye 18

COGNAC & BRANDY: 30ML

Hennessy VS 14
Hennessy XO 35

LIQUORS: 30ML

Baileys 14
Cointreau 14
Disaranno Amaretto 14
Drambuie 14
Frangelico 14

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APERITIF/ DIGESTIF/ VERMOUTH: 45ML

- Aperol 16
- Averna 16
- Campari 14
- Grappa 16
- Limoncello 14
- Pernod Ricard 14

PORT: 60ML

- Trinity Hill NV Touriga Gimblett Gravels Hawke's Bay 16
- Grahams Tawny 20yr old 22

NON-ALCOHOLIC

- Ecology & Co. London Dry Botanical Gin 16
- Pentire Range: Coastal Spritz (Blood Orange, Sea Rosemary, Oakwood) 16
 - Adrift (Rock Samphire, Headland Sage, Lemon Citrus) 16
 - Seaward (Pink Grapefruit, Sea Buckthorn, Wild Seaweed) 16
- Antipodes Sparkling Water 1ltr 13
- Antipodes Sparkling Water 500ml 6.50
- Schwepps Range: Coke 6
 - Coke Zero 6
 - Lemonade 6
 - Ginger Ale 6
 - Soda 6
- Fever-Tree: Yuzu soda 7
 - Indian Tonic Water 7
 - Ginger Beer 7
- Homemade Lemonade 7

Fruit juices and hot drinks always available.