



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 20

Breakfast Margarita – D-marmalade, agave syrup, Tequila 20

Peach Bellini – white peach puree, Creme de Peche, prosecco 20

Classic Mimosa – cointreau, orange juice, prosecco 20

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 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, fresh 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	24

HAPPY HENS LAY HAPPY EGGS

Smoked fish cake, poached egg, roquette, brown butter hollandaise, GFO	32
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 12 GFO, DF		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 8 GFO		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	32
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	24
Add egg 4	

Prawn toast, brioche, sesame, miso caramel (three bites)	18
Mercer mushroom parfait, truffle crumpet, pickled mushrooms	27
Asparagus, peppered strawberries, whipped feta, strawberry balsamic	28
Sashimi salad, avocado, cucumber, furikake, Mister D modern dressing	29
Octopus braised, peach amba, red onion, coriander, pomegranate molasses	29
Ploughman’s Lunch, vintage cheddar, pork and pistachio terrine, Buddha hand pickle, ciabatta	35

Roasted cauliflower, manuka smoked tomato, chimichurri, pistachio hummus	38
Market fish, pan roasted, spring vegetable broth, roquette pistou	45
Bone marrow ravioli, sticky beef juices, salsa verde	39.5
Roasted duck risotto, wilted spinach, currants, pinenuts	41
Olive oil poached beef tenderloin, sticky onion butter, wilted greens, red 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
Spring carrots, za’atar, labneh	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 mint & blueberries	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

Marinated Olives, spiced nuts, salted caramel popcorn	12
Fried ciabatta, rosemary, garlic aioli	12
Pacific rock oysters, shallot vinaigrette, cocktail sauce	6.5 each
Spiced pulled pork, mango, Nam Jim, rice crackers (three bites)	18
Prawn toast, brioche, sesame, miso caramel (three bites)	18

STARTERS

Mercer mushroom parfait, truffle crumpet, pickled mushrooms	27
Asparagus, peppered strawberries, whipped feta, strawberry balsamic	29
Sashimi salad, avocado, cucumber, furikake, Mister D modern dressing	29
Octopus braised, peach amba, red onion, coriander, pomegranate molasses	29
Holly pork stars, pork rilette, pork pistachio terrine, apple agrodolce, sourdough	32

MAIN COURSES

Roasted cauliflower, manuka smoked tomato, chimichurri, pistachio hummus	38
Market fish, pan roasted, spring vegetable broth, roquette pistou	45
Bone marrow ravioli, sticky beef juices, salsa verde	39.5
Roasted duck risotto, wilted spinach, currants, pinenuts	41
Olive oil poached beef tenderloin, sticky onion butter, wilted greens, red wine jus	49

MONTHLY MATCH	
Bostock chicken Marbella, roasted leg, herb farce, green olive, balsamic prune, polenta	42
2022 Indigena Garnacha Penedes Spain	19

SIDES

Tossed green leaf salad, D-classic dressing or D-Modern dressing	12
Greek salad, tomato, cucumber, red onion, feta, Kalamata olives	18
Spring carrots, za’atar, labneh	15
Potato gratin, parmesan, cream	16
Umami shoestring fries, kimchi mayo	13

DESSERTS

Roasted pineapple, lime coconut mousse, passionfruit sorbet, pineapple confit	20
Mascarpone bavarois, lemon crisp, raspberry, limoncello ganache	20
Valrhona chocolate, nama ganache, dulce de leche, whiskey cream	20
Basque cheesecake, Heilala vanilla cream	16
add mint & blueberries	6
Petit Fours – miniature dessert plate – changes daily	25

CHEESEBOARD

Craggy Range cow’s milk blue and Origin Earth cam blue, sourdough crisps, oatmeal cookie, quince compote	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	19
2022 Clos Henri Solange Blanc de Noirs Brut Marlborough	24

WHITE

2024 Folium Vineyard Sauvignon Blanc Brancott Valley Marlborough	15	150ml glass	500ml carafe
2023 Te Kano Estate Pinot Gris Otago	17		
2023 Hopesgrove Cumulus Viognier Chardonnay Paki Paki Hawke’s Bay	16		
2024 Laurenz V “Singing” Gruner Veltliner Austria	19		
2025 Beach House Arneis La Plage Gimblett Gravels Hawke’s Bay	17		
2025 Alchemy Chardonnay Havelock Hills Hawke’s Bay	18		
2024 Bilancia Chardonnay Hawke’s Bay	20		

ROSÉ

2025 Poppies Martinborough	19	150ml glass	500ml carafe
2025 Peyrassol Lou Cotes de Provence France	17		

REDS

2016 Mon Petit Cheval Pinot Noir Waipara Valley North Canterbury	22	150ml glass	500ml carafe
2024 Allegrini Valpolicella DOC Fumane Italy	18		
2025 Red Metal Merlot Cabernet Franc Hawke’s Bay	18		
2024 Smith & Sheath CRU Cabernet Franc	22		
2025 Te Mata Estate Syrah Hawke’s Bay	17		
2022 Stormwood Single Estate Meritage Waiheke Island Auckland	22		
2022 Indigena Garnacha Penedes Spain	19		

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
Parrotdog APA Lyall Bay Wellington 5.7%	14

NON ALCOHOLIC BEER

Peroni 0% 330ml Italy	12
Sawmill Bare Beer Hazy IPA Matakana	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

Roasted pineapple, lime coconut mousse, passionfruit sorbet, pineapple confit	20
Mascarpone bavarois, lemon crisp, raspberry, limoncello ganache	20
Valrhona chocolate, nama ganache, dulce de leche, whiskey cream	20
Basque cheesecake, Heilala vanilla cream add mint & blueberries	16 6
Petit Fours – miniature dessert plate – changes daily	25

CHEESEBOARD

Craggy Range Sheeps Dairy pecorino and Origin Earth cam blue sourdough crisps, oatmeal cookie, quince compote	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

Trinity Hill NV Touriga Gimblett Gravels Hawke's Bay	16
Grahams Tawny 20yo Douro Valley Portugal	22

Cognac

Hennessy VS Cognac France	20
Hennessy XO Cognac France	35

Coffee by Supreme

Tea by Tea Total

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.

Dinner bookings accepted.

47 TENNYSON STREET, NAPIER, 06 835 5022

TAP BEER

Peroni	Italy	14
5%		

Brave Brewing Co Tigermilk	Hastings	14
6.6%		

CRAFT BEER

Hawke's Bay Brewing Black Duck Porter		
5% 330ml		14

Sunshine Brewing Gisborne Gold	Gisborne	
3.8% 330ml		14

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

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

ParrotDog APA	Lyall Bay Wellington	14
5.7%		

NON ALCOHOLIC BEER

Peroni 0%	Italy	12
330ml		

Sawmill Bare Beer Hazy IPA	Matakana	12
0%		

CIDER

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

Loic Raison Dry	Domagné Brittany France	14
6% 330ml		

NATURALLY DISTILLED COASTAL BOTANICALS - NON-ALCOHOLIC APERITIF

Spicy Margarita

Pentire adrift, lime, agave, chilli salt	16
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Beach House Paloma

Pentire seaward, grapefruit, lime, agave	16
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Coastal Spritz

Pentire coastal spritz, tonic, orange	16
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COCKTAILS

Tommy's Margarita

22

Patron silver tequila, lime, agave

Dark & Stormy

20

Goslings dark seal rum, lime,
ginger beer, bitters

Hugo Spritz

22

Rose rabbit elderflower, soda,
brut champagne

Spanish Lychee Martini

22

The reid vodka, trading tides coastal gin,
sherry, lychee

Mango Daiquiri

22

Havana 3 year old rum, mango, orange
colombo, lime

Bloody Mary

20

Vodka, spiced tomato, pickled vegetables

Mint Julep

22

Bourbon, mint, crushed ice

WHITEBOX COCKTAILS

Espresso Martini

20

Vodka, espresso, coffee liqueur.

Pocket Negroni

20

Gin, sweet vermouth, campari.

Chipper Old Fashioned

20

Whisky, sugar, bitters.

WINE BY THE GLASS

CHAMPAGNE

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

NV Nino Franco Rustico Prosecco Italy	19
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2022 Clos Henri Solange Blanc de Noirs Brut Marlborough	24
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WHITE

2024 Folium Vineyard Sauvignon Blanc Brancott Valley Marlborough	15
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2023 Te Kano Estate Pinot Gris Otago	17
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2023 Hopesgrove Cumulus Viognier Chardonnay Paki Paki Hawke's Bay	16
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2024 Laurenz V "Singing" Gruner Veltliner Austria	19
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2025 Beach House Arneis La Plage Gimblett Gravels Hawke's Bay	17
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2025 Alchemy Chardonnay Havelock Hills Hawke's Bay	18
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2024 Bilancia Chardonnay Hawke's Bay	20
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ROSÉ

2025 Poppies Martinborough	19
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2025 Peyrassol Lou Cotes de Provence France	17
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REDS

2016 Mon Petit Cheval Pinot Noir Waipara Valley North Canterbury	22
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2025 Red Metal Merlot Cabernet Franc Hawke's Bay	18
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2024 Smith & Sheath CRU Cabernet Franc	22
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2025 Te Mata Estate Syrah Hawke's Bay	17
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2022 Stormwood Single Estate Meritage Waiheke Island Auckland	22
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2022 Indigena Garnacha Penedes Spain	19
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2024 Allegrini Valpolicella DOC Fumane Italy	18
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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” Ay France	150
NV Bollinger Special Cuvee Ay France	195
NV Nino Franco Rustico Prosecco Italy	86
NV Quartz Reef Central Otago	90
2022 Clos Henri Solange Blanc de Noirs Brut 120 Marlborough	

WHITE WINES

Sauvignon Blanc & Sémillon

2025 Greywacke Marlborough	65
2023 Te Mata Estate “Cape Crest” (sauv/semillon/sauv gris) Hawke’s Bay	73
2025 Clos Henri Estate Marlborough	72
2024 Follium Vineyard Brancott Valley Marlborough	74

Pinot Gris, Pinot Grigio	
2025 Te Kano Estate Otago	79
2025 Dragon Bones Waitaki Valley North Otago	74
2025 Amisfield Central Otago	79
2024 Prophet's Rock Bendigo Central Otago	95
2021 Alois Lageder Pinot Grigio Alto Adige Italy	94
Riesling	
2023 Hospices de Colmar Riesling Alsace France	85
2024 Dragon Bones Waitaki Valley North Otago	86
Light, Aromatic and Interesting Whites	
2023 Pieropan Soave Classico Veneto Italy	70
2023 Rippon Gewürztraminer Lake Wanaka Central Otago	98
2024 Askerne Reserve Gewürztraminer Havelock North	90
2024 Laurenz V. "Singing" Grüner Veltliner Austria	86
2023 Red Metal "Sur Lie" Albarino Bridge Pa Hawke's Bay	94
2025 Beach House Arneis – La Plage Gimblett Gravels Hawke's Bay	82
2024 Contra Soarda Bianco Vespaiolo Northern Italy	106
2023 Hopesgrove Cumulus White Blend Viognier Chardonnay Paki Paki Hawke's Bay	78
2025 Jenny Dobson "Florence" Fiano Hawke's Bay	85
2024 Marc Bredif Vouvray France	85

* Vintages may change

Chardonnay	
2025 Alchemy Chardonnay Havelock North Hawke's Bay	92
2024 Elephant Hill Te Awanga Hawke's Bay	79
2025 Craggy Range Cape Kidnappers Te Awanga Hawke's Bay	80
2025 Paritua "Willow" Bridge Pa Hawke's Bay	80
2024 Te Mata Estate "Elston" Havelock North Hawke's Bay	120
2024 Clearview Reserve Chardonnay Te Awanga Hawke's Bay	90
2019 Trinity Hill 125 Gimblett Gravels Hawke's Bay	146
2023 Finca Bacara Four Elements Organic Yeya Moscatel & Chardonnay Spain	76
2024 Bilancia Chardonnay Hawke's Bay	90
2023 Domaine Seguinot Chablis Maligny Chablis France	130
2024 De La Terre Hen's Teeth Taihape Road Sherenden, Hawke's Bay	130

* Vintages may change

RED WINES

Rosé

2024 Elephant Hill “Tempranillo” Te Awanga Hawke’s Bay	65
2025 Poppies “Pinot Noir” Martinborough	90
2024 Peyrassol LOU “Grenache/Cinsault/ Syrah/Rolle” Cotes de Provence France	75
2025 Chateau Garage “Lulu” Hawke’s Bay	75

Pinot Noir

2023 Coal Pit “Tiwha” Gibbston Valley Otago	130
2025 Maude Central Otago	110
2024 Hawkes Ridge Estate Reserve Maraekakaho Hawke’s Bay	80
2025 Ata Rangi “Crimson” Martinborough	100
2016 Mon Petit Cheval Pinot Noir Waipara Valley North Canterbury	110
2024 Clos Henri Waimaunga Windblown Clays Marlborough	120
2024 Domaine Thomson Explorer Central Otago	88

* Vintages may change

**Cabernet, Merlot, Malbec,
Tempranillo, Montepulciano**

2023 Te Mata "Awatea" Cabernet Sauvignon Merlot Havelock North Hawke's Bay	92
2024 Clearview "Old Olive Block" Mer/Cab Sauv/Cab Franc/Malb Te Awanga Hawke's Bay	95
2025 Redmetal Merlot Cab Franc Bridge Pa Hawke's Bay	75
2022 Trinity Hill "The Gimblett" Gimblett Gravels Hawke's Bay	90
2021 Paritua Single Vineyard Cabernet Sauvignon Bridge Pa Hawke's Bay	92
2024 Paritua Scarlet Mer/Cab Sauv/Cab Franc Bridge Pa Hawke's Bay	75
2024 Beach House Montepulciano Gimblett Gravels Hawke's Bay	89
2021 Hawkes Ridge Estate Reserve Tempranillo Maraekakaho Hawke's Bay	80
2023 Petane Station Cabernet Sauvignon Margaret River Australia	114
2022 Stormwood Single Estate Meritage Waiheke Island Auckland	115
2019 Squawking Magpie Malbec Hawke's Bay	110
2024 Smith & Sheath CRU Cabernet Franc Heretaunga	115

* Vintages may change

Syrah	
2025 Te Mata Estate Hawke's Bay	75
2025 Bilancia Bridge Pa Hawke's Bay	82
2022 Alpha Domus "The Barnstormer" Bridge Pa Hawke's Bay	88
2021 Red Metal Basket Press Syrah Bridge Pa Hawke's Bay	120
2021 Trinity Hill Gimblett Gravels Hawke's Bay	90
2020 Elephant Hill Te Awanga Hawke's Bay	78
Reds - Spain, Italy and France	
2024 Domaine du Val Lamartinien Bourgogne Rouge France	96
2022 Vinetti de Fiorini Chianti Tuscany Italy	60
2022 Pieropan Ruberpan Valpolicella Superiore Veneto Italy	75
2019 Marqués de Riscal Reserva Rioja Tempranillo Spain	95
2022 La Valentina Montepulciano D'Abruzzo DOC	72
2024 Allegrini Valpolicella DOC Fumane Italy	75
2022 Indigena Garnacha Penedes Spain	86

* Vintages may change

LIMITED EDITIONS

Whites

2022 Bilancia Trelinnoe Vineyard Hawke's Bay	150
2019 Pegasus Bay "Virtuoso" Chardonnay Waipara Canterbury	145
2021 Neudorf "Rosies Block" Albarino Nelson	85
2018 Craggy Range "Les Beaux Cailloux" Chardonnay Gimblett Gravels Hawke's Bay	300
2021 Neudorf Moutere Chardonnay Nelson	150

Reds

2023 Te Mata Estate Bullnose Havelock North	196
2018 Trinity Hill Homage	250
2017 Elephant Hill "Hieronymus" Hawke's Bay	190

Te Mata Estate

"Coleraine" Collection	250
Cab Sauv/Cab Franc/Merlot Hawke's Bay	
2016	
2017	
2019	
2020	
2021	
2022	
2023	

Magnum

2016 Te Mata Estate "Coleraine" Cab Sauv/Cab Franc/Merlot Hawke's Bay	390
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* Vintages may change

SPIRITS

GIN 30ML

Served with Fever-Tree Tonic, Soda or Lemonade.

Distilleries de Provence XII Gin Haute-Provence France	16
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Stranger and Sons 'Trading Tides' Coastal Gin Australia	16
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Scapegrace Dry Gin Central Otago	18
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Lighthouse Martinborough	16
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The Source Wanaka	16
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VODKA: 30ML

Summum Organic French Vodka Cognac France	16
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The Reid Wanaka	22
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Absolute Vodka	16
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Grey Goose	20
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TEQUILA: 30ML

Patron Silver Mexico	18
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Patron Anejo Mexico	26
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RUM: 30ML

Havanna 3yo Cuba	16
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Havana 7yo Cuba	18
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Gosling Black Seal Bermuda	16
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Sailor Jerry Spiced Rum US Virgin Islands	16
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WHISKY: 30ML

Talisker	16
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J&B	16
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Tullemore Dew Irish Whiskey	16
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Pokeno New Zealand Single Malt 'Revelation' this is a sweet and smooth whisky, with beautiful notes of mango, grapefruit, strawberry bonbons, lychee and sherbet, which combine for a sweet and smooth taste of summer. Aged in Craggy Range 'Sophia' barrels	20
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BOURBONS ETC: 30ML

Buffalo Trace Kentucky USA	16
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Knob Creek Clermont Kentucky	18
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Rittenhouse Rye Louisville USA	18
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COGNAC & BRANDY: 30ML

Hennessy VS Cognac France	16
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Hennessy XO Cognac France	35
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LIQUORS: 30ML

Baileys Ireland	16
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Cointreau France	16
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Disaranno Amaretto Italy	16
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Drambuie Scotland	16
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Frangelico Italy	16
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Quick Brown Fox coffee liqueur	16
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APERITIF/ DIGESTIF/ VERMOUTH: 45ML

Distilleries de Provence Rinquinquin "à la pêche"	16
Distilleries de Provence Le vin d'orange pour un apéritif ensoleillé	16
Distilleries de Provence Le vin de noix un apéritif de caractère	16
Aperol Italy	14
Campari Italy	14
Limoncello Italy	14
Pastis 51 Distilleries de Provence Gin Haute-Provence France	14

PORT: 60ML

Trinity Hill NV Touriga Gimblett Gravels Hawke's Bay	16
Grahams Tawny 20yo Douro Valley Portugal	22

NON-ALCOHOLIC

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
Coconut Water	7

Fruit juices and hot drinks always available.

COFFEE BY SUPREME

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

TEA BY TEA TOTAL 6

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