

THE BAR

Cocktails

Classic Margarita	21
Tequila, Cointreau, lime juice, agave nectar	
Kiwi Margarita	21
Tequila, Cointreau, kiwifruit juice, lime juice, agave nectar	
Passionfruit Margarita	21
Tequila, Cointreau, lime juice, passionfruit pulp	
Spicy Margarita	21
Tequila, Cointreau, fresh jalapeño, agave nectar	
Aperol Spritz	20
Aperol, sparkling wine, soda water	

Spirits

Tanqueray Gin	14
Bacardi White Rum	14
Smirnoff Vodka	14
Jack Daniel's Bourbon	14
Johnnie Walker Red Label	14

Bottle Beer & Cider

Corona	14
Speight's Master Brewers Gold Medal Ale	11
Mac's Cloudy Apple Cider	11
Speight's Summit Alcohol Free	11

Wine

	Glass	Bottle
Bubbles		
Gibbston Valley Méthode Traditionelle NV, Central Otago	18	95
Veuve Clicquot Brut Yellow Label, Champagne		180
White		
Gibbston Valley Collection Sauvignon Blanc, Central Otago	16	70
Gibbston Valley GV Collection Pinot Gris, Central Otago	15	65
Pink		
Gibbston Valley Collection Rosé, Central Otago	16	70
Red		
Gibbston Valley Collection Pinot Noir, Central Otago	16	80
Domaine Thomson 'Surveyor Thomson' Pinot Noir, Central Otago	20	90
Huntaway Syrah, Hawke's Bay	15	60
Huntaway Merlot Carbnnet, Hawke's Bay	16	65

Tap Beer

Emerson's Pilsner	12
Steinlager Ultra Low Carb	14

Soft Beverages

Coca Cola, Coca Cola Zero, Sprite, Ginger Beer, Tonic Water, Soda Water, Ginger Ale	7
Orange Juice, Apple Juice, Pineapple Juice	6
Still & Sparkling Water	7



THE KITCHEN

Starters

Warm Olives & Artichokes (V)	10
Focaccia & Dips (V)	16
Baked Lake Pukaki Brie, Quince Paste, Bread & Honey (V)	18

Small Plates

Cardrona Gin Cured Alpine Salmon Mānuka honey and herb sour cream, dill oil, pickled radishes, rye crostini	26
Winter Bruschetta (V) Buffalo mozzarella, pepperonata, olive crumbs, balsamic glaze	24
Za'atar Fried Chicken Mānuka honey glaze, fermented Kaitaia chilli yoghurt, paprika aioli	24
Crispy Cauliflower (V) Eggplant baba ghanoush, dukkah, pomegranate dressing	23

Large Plates

Crispy Pork Belly Smoky cauliflower purée, radishes, winter roots, maple gravy	44
Beer Battered Fish & Chips Fish of the day, gribiche sauce, house slaw, lemon	42
Smoky Eggplant (V) Fried egg, capsicum cream, labneh, olives, steamed rice	39
Caesar Salad Cos lettuce, bacon, parmesan, GF croutons, boiled eggs, grilled chicken breast	36

Pizza

22cm deep-dish pizza, with GF base available upon request	
The Godfather Pepperoni, mozzarella, pizza sauce	28
Margherita (V) Buffalo mozzarella, cherry tomato, basil, pizza sauce	28
Butter Chuck Buttery Indian chicken, feta, greens	28
Healthy Bee (V) Halloumi, cherry tomato, courgette, honey, mozzarella	28

From The Grill

Please choose one protein, one sauce, and any item from our sides menu to curate your plate

Angus Rib Eye 300g	58
High Country Salmon	48
Free Range Chicken Breast	46

Sauce

Maple Gravy
Pinot Noir Jus
Béarnaise
Mushroom Gravy

Sides

Winter Mesclun Salad (V) Kawarau blue cheese, fennel, mandarins, candied seeds, maple vinaigrette	16
Zucchini & Brussels Sprouts (V) Whipped tofu cream, candied walnuts, pomegranate glaze	16
Roasted Cauliflower & Kumara Gratin (V) Mornay, triple brie	16
Makikihi Fries (V) Truffle mayonnaise	16

Seasonal Special

Cardrona Valley Merino Lamb Shank Slow Braised, roots mix, mash potato, gravy	50
--	----

From the alpine farms of Cardrona Valley, this merino lamb celebrates the rich pastoral heritage of Otago

Dessert

Queenstown Pavlova Mango coulis, passionfruit curd, kiwi, boysenberry sorbet	16
Lava Cake (72% chocolate) Chocolate mousse, spiced pineapple, nuts mix, hokey pokey	16
Danish Butter Pudding Otago berry compote, white chocolate anglaise, vanilla bean ice cream	16

While every effort is made to accommodate dietary requirements, our kitchen is not allergen-free. Please inform our team of any dietary needs, and we will do our best to accommodate them.