THE BAR

Signature Margaritas

Kiwi Margarita 24
Tequila, Cointreau, kiwifruit juice, lime juice, agave nectar

Passionfruit Margarita 24
Tequila, Cointreau, lime juice, passionfruit pulp

Spicy Margarita 24
Tequila, Cointreau, fresh jalapeño, agave nectar, lime juice

Classic Cocktails

Classic Margarita 21
Tequila, Cointreau, lime juice, simple syrup

Aperol Spritz 21
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

Bottled Beer & Cider

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

Beer On Tap

Emerson's Pilsner	14
Steinlager Ultra Low Carb	14

Wine

	Glass	Bottle
Bubbles		
Gibbston Valley Méthode Traditionnelle NV, Central Otago	18	90
Veuve Clicquot Brut Yellow Label, Champagne		190
White		
Gibbston Valley Collection Sauvignon Blanc, Central Otago	18	90
Gibbston Valley GV Collection Pinot Gris, Central Otago	16	80
Pink		
Gibbston Valley Collection Rosé, Central Otago	18	80
Red		
Gibbston Valley Collection Pinot Noir, Central Otago	18	90
Domaine Thomson 'Surveyor Thomson' Pinot Noir, Central Otago		90
Huntaway Syrah, Hawke's Bay	16	70
Huntaway Merlot Cabernet, Hawke's Bay		70

Non-Alcoholic

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

Mocktails

Lychee Lychee 12
Lychee syrup, lemon juice, cranberry juice, topped with Sprite

threeSixty Sunset 12
Orange juice, pineapple juice & grenadine syrup

Virgin Piña Colada 12
Coconut purée, pineapple juice, simple syrup

THE KITCHEN

Starters

Warm Olives & Artichokes (V) 12
Marinated olives, artichokes, citrus, herbs

Focaccia & Dips (V) 18
House focaccia, whipped ricotta, Catalan salbitxada

Spanish Croquetas 22
Smoked trevally
or
Corn, mozzarella & spinach

Small Plates

High Country Salmon Crudo 26
Avocado, kiwi, coconut-lime dressing, rice crisp

Seasonal Garden Bruschetta (V) 24
Buffalo mozzarella, asparagus, tomatada, basil pesto, balsamic glaze

Honey Fried Chicken 24
Mānuka honey glaze, fermented Kaitaia chilli yoghurt, aioli

Crispy Cauliflower (V) 23
Cauliflower purée, pickled cauliflower stems, pomegranate, lemon

Calamari Fritti 25
Marinara sauce, aioli, lemon

Large Plates

Tuna Steak 52
Baby heirloom carrots, cauliflower hummus purée, charred sweet corn, French persillade

Creamy Peri Peri Prawns 42
Rice, mesclun and citrus salad, crusty bread

Mediterranean Style Pork Chop 49
Peppers, tomatoes, cannellini beans, chorizo, charred slender broccoli, crackling, chimichurri

Caesar Salad 35
Cos lettuce, bacon, parmesan, GF croutons, boiled eggs, grilled chicken breast

Seasonal Special

Cardrona Valley Merino Lamb Rump 59
Romesco, charred asparagus, confit purple kūmara & peels, ricotta, Gamay Noir jus

Raised on the alpine pastures of Cardrona Valley, our merino lamb celebrates the landscape and pastoral heritage of Otago

From The Grill

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

Angus Rib Eye 300 g 60

High Country Salmon 52

Free Range Chicken Breast 44

Sauces
Mushroom Gravy | Pinot Noir Jus | Béarnaise | Salsa Verde

Sides

Seasonal Salad (V) 18
Leafy greens, mandarin, goat feta, corn, maple vinaigrette

Broccolini & Courgettes (V) 18
Muhammara, dukkah

Heirloom Tomatoes (V) 18
Buffalo mozzarella, basil, balsamic

Twister Chips (V) 18
Truffle mayonnaise, tomato sauce

Pizza

22 cm deep-dish pizzas | GF bases available upon request

The Godfather 28
Pepperoni, mozzarella, pizza sauce

Margherita (V) 28
Buffalo mozzarella, cherry tomato, basil, pizza sauce

Healthy Bee (V) 28
Halloumi, cherry tomato, courgette, honey, mozzarella

Desserts

Queenstown Pavlova 18
Otago berries, passionfruit curd, kiwi, boysenberry sorbet

Lava Cake (72% Chocolate) 18
Chocolate mousse, vanilla whipped custard, chocolate crunch, berry compote

Mānuka Honey & Coconut Panna Cotta 18
Mango coulis, spiced pineapple, cocoa nib granola, raspberry & dragon fruit gel

New Zealand Cheese Selection 28
Camembert Lindis Pass – Whitestone
Blue Kikorangi - Kāpiti
Spanish Manchego - Yolo
Crackers, quince paste, honeycomb

V: Vegetarian **GF: Gluten-free**

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 cater to them.