

APÉRITIF

Campari & Soda	12
White Port & Tonic	16
Garibaldi	16
Bardouin Pastis	14

SIPPING VERMOUTH

Saison Summer Flowers	14
Saison Fallen Quinces	14
Antica Torino Bianco	14
Vermouth de Forcalquier Blanc	12
Mancino Kopi	18
Alvear Rojo Artesando de PX	12

SHERRY

Fino En Rama Jerez, <i>Lustau</i>	22
Manzanilla Papirusa, <i>Lustau</i>	14
Amontillado, <i>Bodegas Hidalgo Napoleon</i>	22
Oloroso, <i>Fernando de Castilla</i>	26
Palo Cortado, <i>Delgado Zuleta Monteagudo</i>	22

NON ALCOHOLIC

Botanist Spritz <i>NZ botanicals</i> <i>soda</i>	18
Amaretti Sour <i>lyre's amaretti</i> <i>lemon</i>	18
Virgin Sgroppino <i>lemon sorbet</i> <i>pentire coastal spritz</i> <i>soda</i>	18
Amalfi Sunrise <i>lyre's aperitif rosso</i> <i>blood orange</i> <i>orgeat</i>	18
NON #1 Salted Raspberry & Chamomile	16
NON #7 Stewed Cherry & Coffee	16
San Pellegrino Chinotto	10
Le Tribute Olive Lemonade	10

MARTINIS

Santorini <i>gin</i> <i>caper & lemon vermouth</i> <i>dirty</i>	24
Gin <i>roots marlborough</i> <i>fino vermouth</i> <i>orange bitters</i>	24
Vodka <i>belvedere</i> <i>fino vermouth</i> <i>orange bitters</i>	24

FIRST SIPS

Gimlet	24
<i>gin</i> <i>kaffir lime</i> <i>olive oil</i>	
Blanc Cosmopolitan	23
<i>vodka</i> <i>cacao blanc</i> <i>yuzu</i>	
Negroni	25
<i>gin</i> <i>rosso vermouth</i> <i>campari</i>	
Sgroppino	22
<i>seasonal sorbet</i> <i>vodka</i> <i>prosecco</i>	

DAY DRINKERS

Margarita	23
<i>blanco tequila</i> <i>curaçao</i> <i>lime</i>	
Bramble	22
<i>gin</i> <i>crème de mure</i> <i>lemon</i> <i>hibiscus</i>	
Paloma	23
<i>tequila</i> <i>grapefruit</i> <i>yuzu</i> <i>prickly pear</i>	
Mai Tai	24
<i>golden rum</i> <i>orgeat</i> <i>lime</i> <i>spiced rum</i>	
Southside	22
<i>gin</i> <i>curaçao</i> <i>dry vermouth</i>	

AFTER DUSK

White Russian	24
<i>vodka</i> <i>amaro Montenegro</i> <i>cacao</i> <i>gingerbread cream</i>	
Manhattan	25
<i>bourbon</i> <i>sweet vermouth</i> <i>cherry</i> <i>curacao</i>	

Our cocktails are our interpretation on the classics, we are happy to go original too

DRAUGHT

Estrella Damm Lager <i>5.4%</i>	14
Fortune Favours The Adventurer Pilsner <i>5.0%</i>	15
Sawmill Hazy Pale Ale <i>5.5%</i>	15

LAGER

Kronenbourg 1664 <i>5%</i>	12
8 Wired Mahu Lager (440ml) <i>4.5%</i>	14
Garage Project Yuzukoshō <i>4.3%</i>	14
Sawmill Pilsner <i>4.8%</i>	14
8 Wired Luppolo Italian Pilsner <i>5.0%</i>	14

ALE

McLeod's Paradise Pale Ale <i>5.5%</i>	12
McLeod's 802 #69 <i>6.8%</i>	26
8 Wired Hippy Berliner Sour Pale Ale <i>4.0%</i>	12

LOW & ZERO

Shining Peak Little Fake XPA <i>2.5%</i>	12
Garage Project White Mischief Peach Sour <i>2.9%</i>	12
Sawmill Bare Beer <i>0%</i>	12
Garage Project Tiny XPA <i>0%</i>	12

CIDER

Loïc Raison L'Intense Cidre Dry <i>6%</i>	14
Paynters 'The Alchemist' Apple Cider <i>5.5%</i>	14