

BUBBLES

Prosecco – Bedin, DOC, Treviso, Italy __12/54

CHAMPAGNE

Albert Le Brun – Cuvee Reserve Brut, NV,
France _____20/100

Perrier-Jouët – Grand Brut, NV, Champagne,
France _____24/150

WHITE

Sauvignon Blanc – Clos Margurite, 2019,
Marlborough _____13/62

Riesling – Rippon, Jeunesse, 2019, Wanaka,
Central Otago _____15/72

Pinot Grigio – Fidora, DOC, 2018, Venezia,
Italy _____12/59

Pinot Blanc – Solera NV, Kerner Vineyard,
Marlborough _____15/72

Chardonnay – Odyssey, Iliad Reserve, 2019,
Gisborne _____16/75

ROSE

Grenache Rose – Fortant, 2019, Provence,
France _____12/59

Blanc de Noir Rose – Pfluger, 2018, Pfalz,
Germany _____14/68

Infusion Pinot Noir Rose – Prophet's Rock,
2018, Bendigo, Central Otago _____15/72

RED

Pinot Noir – Loop Rd, Rudi Bauer, 2018,
Bendigo, Central Otago _____14.5/70

Tempranillo – Honoro Vera, Gil family, 2018
Rioja, Spain _____12/59

Grenache, Mouvedre – Boucabeille, Les
Terrasses, 2017, Roussillon, France _____15/72

Syrah – The Wolftrap, Boekenhoutskloof,
South Africa _____13/59

Lagrein – Alois Lageder, Trentino, Alto-Adige,
Italy _____16/75



COCKTAILS

Pears Fall further – St Germain elderflower,
Poire William, hibiscus, prosecco 22

Smoking gun – chilli infused tequila reposado,
mezcal, lime, agave, curry leaf oil 19

Pisco Sour – Montenegro, Moai pisco, fresh
lemon 20

Very Verde – Gin, canton ginger, lime,
jalapeno, coriander oil 18

Peachy Keen – Plantation 3 star rum, Spiced
rum, peach syrup, orange, ginger beer 18

Barrel aged Negoni – Four pillars rare Gin,
Dolin rosso vermouth, Campari 19

TAP BEER

Tiger _____11

McLeod's Lager, Waipu 5.2% _____12

Brew Dog Punk IPA, Aberdeenshire 5.6% __13

CRAFT BEER

Sawmill Pilsner 5.2% _____11

Epic Blue Low Carb 4.8% _____11

Garage Project Fugazi 2.2% _____9.5

Liberty Knife Party IPA 7.1% _____12.5

Sparks Outlander Extra Stout 5.9% _____12.5

- **Sparkling water** Antipodes __8.5/12

- **Mocktail** seasonal fruit shrub _____11

TO SHARE _____

Charcuterie – Locally cured meats 100g, house pickles, mustard & sourdough 20

Antipasti - Cured meats 100g, NZ cheese 50g, fruit jelly, pickles, mustard & sourdough 28

Duck liver parfait, duck fat powder, house pickles, sourdough 15

Fried chicken tacos, kimchi, avocado, corn salsa 8/16/24

Fish tacos, cabbage slaw, smoked salsa, feta 8/16/24

EXTRA _____

Kelmarna garden salad, house dressing 10

Hand cut chunky chips, truffle sauce 11

Autumn vegetables, caramelised yoghurt, balsamic glaze 13

Shoestring fries, garlic mayonnaise 9

MEDIUM _____

Massimiliano's fresh burrata salmorejo 21

Artichoke barigoule, olives, citrus, bocconcini, chickpea puree, sourdough 22 V

Lamb meatballs, all' arrabbiata, tomato, garlic, chilli, olives & parmesan 16

MAINS _____

Spaghetti all' arrabbiata, lamb meatballs, tomato, garlic, chilli, olives & parmesan 24

Beef burger, pear, blue cheese, onion jam, challah bun, shoestring fries & truffle mayo 22

Pan fried market fish, fondant potato, onion stock broth 28

Roast pork belly, quinoa, hazelnut, Autumn greens and jus 32

SWEET _____

La Vina baked cheesecake, seasonal fruit, whipped cream 12.5

Sticky date pudding, gooey caramel sauce, salted caramel ice cream 14.5

Delgado Zuleta 'Monteagudo' Pedro Ximenez sherry 14

Concieto 10Y tawny port – Douro, Portugal 12

Espresso Martini – Vanilla vodka, Kahlua, Coffee, Baileys 19

Affogato – Espresso coffee, salted caramel ice cream, praline 13 + Frangelico 8

CHEESE _____

Artisan local cheese, quince, walnuts, crackers & sourdough toast 50g/100g, 18/28/38

Please let us know if you have any allergies, dietary requests. Thank you