

DRINKS

WHITE WINES

ZESTY, CRISP, REFRESHING & DRY

Man O' War 'Gravestone'
Sauvignon Blanc / Semillon '13
(Malborough, NZ) 13.5 / 65

Greywacke Riesling '15
(Marlborough, NZ) 14 / 68

FIRM & BOLD, FRUITY & STRUCTURED

Cordero di Montezemolo Arneis '15
(Piedmont, Italy) 14.5 / 70

Fromm 'La Strada' Pinot Gris '17
(Marlborough, NZ) 13 / 63

Tamellini Soave Garganega '16
(Veneto, Italy) 13 / 63

FULL BODIED, RICH AND CREAMY

Mahi Chardonnay '14
(Malborough, NZ) 13.5 / 65

Craft Farm Chardonnay '15
(Hawkes Bay, NZ) 18 / 88

CHAMPAGNE & SPARKLING

Laurent-Perrier 750ml NV
(Tours-sur-Marne) 22 / 130

Quartz Reef Methode Brut NV (Central
Otago, NZ) 13.5 / 79

Laurent-Perrier Rosé NV
(Tours-sur-Marne) 240

Col de' Salici Valdobbiadene Prosecco
Superiore DOCG Brut
(Valdobbiadene) 12 / 70

ROSÉ

SOFT & ROUNDED, STONEFRUIT & SPICE

Craggy Range Rose '16
(Hawkes Bay, NZ) 14.5 / 70

Ferraton Pere & Fils
'Samorens' Rose '16
(Cotes du Rhone, France) 11.5 / 55



RED WINES

LIGHT & EXPRESSIVE, JUICY & FRUITFUL

Foxes Island Pinot Noir '09
(Malborough, NZ) 18 / 88

Luna Pinot Noir '16
(Martinborough, NZ) 16.5 / 80

Bald Hills '3 Acres' Pinot Noir '16
(Central Otago, NZ) 14 / 68

La Bollina Barbera 'Minetta' '15
(Piedmont, Italy) 13.5 / 65

HERBACEOUS, FIRM & PEPPERY

Barbazul Syrah/Cab Sav '14
(Cadiz, Spain) 13.5 / 65

PLUSH & RICH, LEATHER & SPICE

Phillip Shaw Shiraz '15
(Orange, AUS) 13.5 / 65

TAP BEER

Far Eastern Pilsner
(Auckland) 9.5

Guest Tap
(enquire with your server) 12.5

BEER & CIDER

Eagle Brewing
'Helles Exportbier' Lager
(Christchurch) 10

Sawmill Brewing Company XPA
(Matakana) 11.5

Baylands Denali Danger Zone APA
(Wellington) 12

Sparks Brewing 'Outlander' Stout
(Auckland) 12

Galbraiths Redemption 2.5%
(Auckland) 10.5

Garage Project 'Hapi Daze' PPA
(Wellington) 11.5

Urbanaut Pale Ale
(Auckland) 10.5

Deep Creek 'Undercurrent' Pilsner
(Auckland) 10.5

Epic Armageddon IPA
(Auckland) 11.5

Zeffer Red Apple Cider
(Auckland) 10.5

8 Wired Hippy Berlina Sour Beer
(Warkworth) 11.5

Our wine list changes on a constant basis. We are happy to hold onto end of stock bottles for your next visit. Please let your waiter or our cashier know & they will be happy to oblige.

COCKTAILS

The International #2

Finlandia vodka, lime juice, sugar,
absinthe, mint 18

Rosemary Margarita

Arette Blanco, PF Curarco, Gekkeikan
plum wine, lime juice, rosemary, chilli salt
18

Dragon Tiki

Five spice Kraken rum, Aperol, Orgeat,
cassia bark, Coaqua coconut water,
absinthe mist 20

Plum Fizz

Choya Shiso Umeshi, Gekkeikan plum
wine, soda, egg white, cream, nutmeg 18

Harajuku Dreaming

Zubrowka vodka, Gekkeikan plum wine,
egg white, yuzu marmalade, fresh lemon
juice 18

Xuxu Martini

Chilli infused Tanqueray gin, lychee,
pineapple, passionfruit, lime juice 18

Guilty Pleasure

Mount Gay rum, coriander, coconut syrup,
mango, lime juice 17

SEASONAL COCKTAILS

Blood Bargarre

NY Distilling 'Dorothy Parker' Gin,
Gentaine De Lure, Cocchi Rosa, Blood
Orange and Kaffir Coridial, Burlesque
Bitters 18

DUMPLINGS

DUMPLINGS (6 PIECES)

Spinach & water chestnut momo 10

Tofu, shiitake & Chinese chives 10

Prawn & ginger har gao 10

Steamed pork buns (3 pieces) 10

Chicken & shiitake (fried) 10

Beef & pickled mustard green (fried) 10

Fish, sambal & coconut 10

Pork & shrimp shao mai 10

SIDES

Pickled cucumber salad 6.5
w sesame, chilli & garlic

Chilli spiced peanuts 3.5

DESSERT

Xuxu sticky rice 8
w mango, coconut & coriander

Banoffee dumpling 8
Salted caramel & banana

Please inform staff if you have any food allergies