

## WHITE WINES

ZESTY, CRISP, REFRESHING & DRY

Foxes Island Sur Lie Aged Sauvignon Blanc '14 (Marlborough, NZ) **12.5 / 60**

Soho Maren Riesling '17 (Marlborough, NZ) **12 / 58**

FIRM & BOLD, FRUITY & STRUCTURED

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

Fromm La Strada Pinot Gris '17 (Marlborough, NZ) **13.5 / 65**

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

FULL BODIED, RICH AND CREAMY

Two Rivers Chardonnay '16 (Marlborough, NZ) **14.5 / 70**

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**

Vilarnau Brut Reserva Cava (Barcelona, Spain ) **12 / 70**

## ROSÉ

SOFT & ROUNDED, STONEFRUIT & SPICE

Q Wine Rose '17 (Waitaki Valley, NZ) **14 / 68**

Ferraton Pere & Fils Grenache/Syrah 'Samorens' Rose '16 (Cotes du Rhone, France) **13.5 / 65**

## RED WINES

LIGHT & EXPRESSIVE, JUICY & FRUITFUL

Mahi Pinot Noir '15 (Marlborough, NZ) **16.5 / 80**

Loop Road Pinot Noir '17 (Central Otago, NZ) **14 / 68**

Mendel Lunta Malbec '16 (Mendoza, Argentina) **15 / 73**

HERBACEOUS, FIRM & PEPPERY

Miette Grenache/Mataro/Cinsault '15 (Barossa, AUS) **14.5 / 70**

PLUSH & RICH, LEATHER & SPICE

Yalumba Paradox Shiraz (Barossa, AUS) **15.5 / 75**

## TAP BEER

Far Eastern Pilsner (Auckland) **10**

Guest Tap (enquire with your server) **12.5**

## BEER & CIDER

Bach Brewing 'Shaka' Lager (Auckland) **10.5**

Sawmill Brewing Company XPA (Matakana) **11.5**

Baylands Denali Danger Zone APA (Wellington) **12**

Sparks Brewing 'Outlander' Stout (Auckland) **12**

Sunshine Brewery 'The Cut' Pilsner 2.4% (Gisborne) **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**

## 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**

## 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**

## Blood Bargarre

Tanqueray Gin, Gentaine De Lure, Cocchi Rosa, blood orange and kaffir coridial, Burlesque Bitters **18**

## SEASONAL COCKTAILS

### Dong Quai's Golden Lover

Glenlough Double Barrel Irish Whiskey, Cocchi Americano, Benedictine, golden peach, orange and angelica root shurb, fresh lemon juice, Buckspice Bitters **16**

## DUMPLINGS (6 PIECES)

Spinach & water chestnut momo **10**

Tofu, shiitake & Chinese chives **10**

Prawn & ginger har gao **10**

Chicken & water chestnut wonton w drunken sauce **12**

Roast duck & leek w hoison dipping sauce (fried) **12**

Beef & pickled mustard greens(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

Chocolate steamed buns **10**

Banoffee dumpling **10**  
Salted caramel & banana

*Please inform staff if you have any food allergies  
We use free range pork and chicken  
Our fish is sustainably caught*