

DRINKS

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

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

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

DUMPLINGS (6 PIECES)

Spinach & water chestnut momo 10

Tofu, shiitake & Chinese chives 10

Prawn & ginger har gao 10

Steamed pork buns (3 pieces) 10

Roast duck & leek w Hoison dipping sauce (fried) 12

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

Banoffee dumpling 8 Salted caramel & banana

Please inform staff if you have any food allergies