

THE TASTING ROOM

On Tap: 425ml

Black Dog Chomp IPA 4.75%	9.5
Tui Indian Pale Ale 4%	8.5
TR Brew 4.75%	8.0
Isaac's Cloudy Apple Cider 5%	10.0
Panhead Supercharger APA 5.7%	10.0
Panhead Quick Change XPA 5.2%	10.0
Panhead Port Road Pilsner 5.2%	10.0
Mac's Gold Lager 4%	8.5

Plus 7 more guest taps (see blackboards or staff for range and pricing)

1L Jugs:

TR Brew	10.0
Black Dog Chomp	20.0
Tui	12.0
Mac's Gold Lager 4%	14.0
Isaac's Cloudy Apple Cider 5%	20.0

Bottled / Can beer:

Heineken 5%	9.0
Corona 4.6%	9.0
Little Creatures IPA 6.4%	11.0
Little Creatures Pale Ale 5.2%	11.0
Hoegaarden 4.9%	12.0
Export 33 4%	8.50
Export Gold 4%	8.50
Moa Cider 4%	10.0
Emerson's London Porter 5% 500ml	15.0
Rekorderlig Strawberry & Lime 4% 500ml	15.0

Craft cans & bottles - we have a few. Please see staff for range and pricing

Low Alcohol:

Amstel light 2.5%	7.5
Heineken Light 2.5%	7.5
Wither Hills Early Light Sauvignon Blanc or Pinot Gris 9.5%	8.0

Soft Stuff:

Six Barrel Soda co. flavours	6.0
Simply Squeezed Juices	5.0
Redbull	6.5
San Pellegrino Sparkling Water 1L	10.0
San Pellegrino Limonata	6.0
San Pellegrino Aranciata Rossa	6.0

Cocktails:

Falling Water	17.0
Fejoa vodka, Chi and cucumber	
Coconut Margarita	18.0
1800 Cocount tequila, lime and pineapple	
Little Miss Gin	17.0
Sloe gin, lemon juice, sugar topped with Limonata	
Nutcracker Sour	18.0
Frangelico, Disaronno and lemon juice	
The Spritz	16.0
Aperol, soda, bubbles and orange	
Apple Crumble	18.0
Vanilla vodka, elderflower, ginger liqueur, lemon topped with apple cider	

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	Glass	Bottle
Bubbles		
Lindauer Special Reserve	10	40
Deutz Prestige NV	15	70
Champagne		
G H Mumm NV	18	95
Veuve Clicquot NV		150
Sauvignon Blanc		
Kopiko Bay Marlborough	8	34
Duck Hunter Marlborough	10	50
Pencarrow Martinborough	11	52
Vavasour Marlborough		60
Chardonnay		
Kopiko Bay Marlborough	8	34
Church Road Hawkes Bay	11	50
Three Paddles Martinborough	13	60
Pinot Gris		
Kopiko Bay Marlborough	8	34
Mt Difficulty 'Roaring Meg' Central Otago	10	48
Marisco 'Thorn' Marlborough	12	55
Riesling		
Martinborough Vineyards Martinborough	15	60
Varietals		
Trinity Hill Marsanne Viognier Hawkes Bay		55
Matawhero Gruner Veltliner Gisborne		60
Huia Gewurztraminer Marlborough		65
Rose		
The Ned Marlborough	12	52
J C Le Petit (dry) Barossa	13	60
Froze	10	
Pinot Noir		
Kopiko Bay Marlborough	8	34
Rabbit Ranch Central Otago	12	58
Mt Difficulty 'Roaring Meg' Central Otago	14	66
Merlot		
Church Road Hawkes Bay	11	53
Syrah / Shiraz		
Trinity Hill 'Gimblet Gravels' Hawkes Bay	14	64
St Hallet's 'Gameskeeper' Shiraz Grenache Barossa Valley	11	50
Tempranillo		
Campo Viejo Tempranillo Spain	12	58
Cabernet Sauvignon		
Angus 'The Bull' Victoria, Australia	12	58

THE TASTING ROOM

Weekend Brunch Menu from 10am - 3pm

Snacks:

Breads with olive oil & balsamic	8
The Tasting Room spicy cheese fondue	16
Spiced garlic prawns with grilled bread	15
Buttermilk fried chicken pieces with chipotle mayo	15
Baby back pork ribs with smoky bulldog sauce	17
Tomato & smoked mozzarella arancini with garlic mayo	14
Pork rilette with gerkin, apple & grilled bread	14
Classic cheese burger sliders (3)	15

Burgers:

All of our burgers are served on a brioche bun. Add fries	4
Beef burger with bacon jam, smoked cheddar & caramelised onion - served pink-	16
Pumpkin & quinoa burger with beetroot hummus & roast capsicum	16
Buttermilk fried chicken with cheese & slaw	16

Platter - buttermilk fried chicken, baby back ribs, cheese fondue with breads, arancini, jalapeno poppers, fish fingers, sliders & pickled vegetables	50
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Brunch:

Housemade granola with summer berries & yogurt	12
Eggs your way with streaky bacon & hollandaise sauce	12
Grilled mushroom & halloumi on toast with pickled vegetables	16
Big brekkie with eggs, streaky bacon, bratwurst, whitebeans, hashbrown & mushroom	19
Big veggie with eggs, whitebeans, mushroom, hashbrown & spinach	18
Loaded bacon buttie with streaky bacon, fried egg, house ketchup & aioli	15
Fish n' chips - Panko crumbed market fish with slaw, fries & tartare	26
Grilled halloumi salad with pumpkin, pickled vegetables & cumin vinagrette	26
Beef Wellington with lyonnaise potatoes, parma ham & red wine jus	36
-Served medium rare, please allow 25 minutes	

Sides:

Tasting Room fries with parmesan & aioli	8
Ceaser Salad	9
Cajun potatoes	9

Sweets:

Creme brulee with pistachio biscotti & pressed rhubarb	10
Vanilla & lavender meringue with lemon curd, coconut & seasonal fruit	10
Dark chocolate mousse with hazelnut, espresso caramel, chilli & ginger	12

Fancy a tippie? Speak to your server about our:

Breakfast negroni, loaded bloody mary, aperol spritz, peach & ginger bellini, mimosa, Naughty hot chocolate or Iced coffee rum-kicker

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Mains:

Cauliflower & chickpea kofta with zucchini, pickled pumpkin, kale & garlic yoghurt	26
Cajun chicken with kumara mash & grilled pineapple salsa	27
Grilled halloumi salad with pumpkin, pickled vegetables, pita & pesto	26
Fish n' chips - Panko crumbed market fish with salad, fries & tartare	26
Grilled 300g T - bone steak with cajun potatoes & ceaser salad	34
BBQ pork belly with snowpeas, sesame & cashew slaw	26
Lamb rack with rocket, truffle mash, green beans & jus	32
Beef Wellington with lyonnaise potatoes, parma ham & red wine jus	36
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Sides:

Tasting Room fries with parmesan & aioli	8
Cajun potato	9
Ceaser Salad	9
Green beans with chimichurri	9
Spicy gralic prawns	8
Grilled haloumi	8

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