

THE TASTING ROOM

On Tap: 425ml

Black Dog Chomp IPA 4.75%	9.5
Black Dog Bite Pilsner 5.5%	9.5
Tui Indian Pale Ale 4%	8.5
TR Brew 4.75%	8.0
Isaac's Apple Cider 5%	10.0
Rekorderlig Raspberry & Lime Cider 4%	12.0
Panhead Supercharger APA 5.7%	10.0
Panhead Quick Change XPA 5.2%	10.0
Panhead Port Road Pilsner 5.2%	10.0
ParrotDog Bitterbitch IPA 5.8%	11.0
ParrotDog Bloodhound Red Ale 6.3%	11.0

Plus guest taps (see blackboards for range and pricing)

1L Jugs:

TR Brew	10.0
Black Dog Chomp	20.0
Black Dog Bite	20.0
Tui	12.0
Rekorderlig Raspberry & Lime Cider	20.0
Isaac's Apple Cider	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

Garage Project Cans (see blackboard 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

Cocktails:

French 75	17.0
Bee-feater gin, lemon, sugar topped with Deutz Prestige	
Boysenberry Mojito	18.0
Bacardi, boysenberry, lemon & sugar	
Little Miss Gin	17.0
Sloe gin, lemon juice, sugar topped with Limonata	
Coffee Old Fashioned	18.0
Jose Cuervo tequila, creme de cacao, kahlua & espresso	
Lolly Cosmo	18.0
Vanilla vodka, chambord, lime & cranberry	
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
Moet & Chandon Imperial NV		120
Veuve Clicquot NV		150
Sauvignon Blanc		
Sanctuary Marlborough	8	34
Pencarrow Martinborough	10	50
Dog Point Marlborough	12	54
Vavasour Marlborough		60
Chardonnay		
Sanctuary Nelson	8	34
Church Road Hawkes Bay	10	48
T W Reserve Gisborne	14	66
Pinot Gris		
Sanctuary Gisborne	8	34
Mt Difficulty 'Roaring Meg' Central Otago	10	48
Marisco 'Thorn' Marlborough	12	55
Greywacke Marlborough		70
Riesling		
Amisfield Central Otago	15	60
Muddy Water Waipara	15	60
Varietals		
Trinity Hill Marsanne Viognier Hawkes Bay		55
Matawhero Gruner Veltliner Gisborne		60
Huia Gewurztraminer Marlborough		65
Rose		
NZ Rose Co. Marlborough	11	50
Turkey Flat Barossa Valley	12	55
Pinot Noir		
Sanctuary Marlborough	8	34
Te Kairanga Martinborough	12	53
Lake Hayes Central Otago	13	60
Mt Difficulty 'Roaring Meg' Central Otago	14	66
Maude Central Otago		90
Merlot		
Church Road Hawkes Bay	11	53
Syrah / Shiraz		
Trinity Hill 'Gimblet Gravels' Hawkes Bay	14	64
Mojo Barossa Valley	11	50
Papaluna Garnacha Syrah Spain		60
Blends		
Alpha Domus 'Navigator' Cab/Sav/M/Cab F/PV Hawkes Bay	15	65

THE TASTING ROOM

Brunch Menu from 10am - 3pm

Bowls:

Breads with olive oil & balsamic	8
Fennel roasted Sicilian olives	8
The Tasting Room spicy cheese fondue with grilled toast	15
Crispy polenta chips with honey mayo	12
Buttermilk fried chicken pieces with chipotle mayo	15
Baby back pork ribs with smoky bulldog sauce	17
Beer battered fish fingers with tartare and lemon	14
Chicken liver pate with home made loaf & chutney	14

Burgers:

All of our burgers are served on a brioche bun. Add hand cut fries	4
Angus beef burger with bacon jam - served pink-	16
Falafel burger with pickled beetroot & feta	16
Buttermilk fried chicken with chipotle slaw	16

Fried Platter - buttermilk fried chicken, baby back ribs, cheese fondue, polenta chips, fish fingers, olives & pate	40
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Brunch:

Eggs your way with streaky bacon & hollandaise sauce	12
Portobello mushrooms on toast, feta pressed yoghurt & fresh herbs	16
Big brekkie with eggs, streaky bacon, cheese kransky, hashbrown & mushroom	19
Big veggie with eggs, polenta chips, 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	22
Mushroom risotto with roast beetroot & smoked ricotta	24
Beef Wellington with lyonnaise potatoes, parma ham & red wine jus	36
-Served medium rare, please allow 25 minutes	

Sides:

Tasting Room hand cut fries with parmesan & aioli	8
Salad of the day	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

All of our eggs, chicken and pork are free range

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:

Mushroom risotto with roast beetroot & smoked ricotta	24
Chicken parmigiana with garlic hasselback potatoes & salad	24
Fish n' chips - Panko crumbed market fish with slaw, fries & tartare	26
Grilled sirloin steak with cafe de Paris butter & hand cut fries	32
Pork belly with pumpkin puree, grilled pear & courgette	26
Roast lamb rump with puy lentils, chorizo, olives & carrot	30
Beef Wellington with lyonnaise potatoes, parma ham & red wine jus	36
-Served medium rare, please allow 25 minutes	

Sides:

Tasting Room hand cut fries with parmesan & aioli	8
Courgette & carrots	8
Salad of the day	9
Vegetables of the day	9

Sweets:

Creme brulee with pistachio biscotti & pressed rhubarb	10
Vanilla & lavender meringue with lemon curd, coconut & seasonal fruit	10
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