

# 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 9.5%	8.0
Wither Hills Early Light Pinot Gris 9.5%	8.0

Soft Stuff:

Six Barrel Soda co. flavours	6.0
Simply Squeezed Juices	5.0
Redbull	6.5
Fizzy Drinks	4.0
San Pellegrino Sparkling Water 1L	10.0
San Pellegrino Limonata	6.0

Cocktails:

Moscow Mule	17.0
Absolut pure, mint, lime & Bundaberg ginger beer	
Espresso Martini	18.0
Absolut pure, espresso, patron xo & licor 43	
Long Island Iced Tea	21.0
Absolut pure, Beefeater, Jose Cuervo, Bacardi & Cointreau with lemon & coca cola	
Dark & Stormy	18.0
Havana rum, fresh lime, Bundaberg gingerbeer and angostura bitters	
Falling water	16.0
42 below feijoa vodka topped with Chi	

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	Glass	Bottle
<b>Bubbles</b>		
Lindauer Special Reserve	10	40
Deutz Prestige NV	15	70
<b>Champagne</b>		
G H Mumm NV	18	95
Moet & Chandon Imperial NV		120
Veuve Clicquot NV		150
<b>Sauvignon Blanc</b>		
Sanctuary Marlborough	8	34
Pencarrow Martinborough	10	50
Dog Point Marlborough	12	54
Vavasour Marlborough		60
<b>Chardonnay</b>		
Sanctuary Nelson	8	34
Church Road Hawkes Bay	10	48
T W Reserve Gisborne	14	66
<b>Pinot Gris</b>		
Sanctuary Gisborne	8	34
Mt Difficulty 'Roaring Meg' Central Otago	10	48
Marisco 'Thorn' Marlborough	12	55
Greywacke Marlborough		70
<b>Riesling</b>		
Amisfield Central Otago	15	60
Muddy Water Waipara	15	60
<b>Varietals</b>		
Trinity Hill Marsanne Viognier Hawkes Bay		55
Matawhero Gruner Veltliner Gisborne		60
Huia Gewurztraminer Marlborough		65
<b>Rose</b>		
NZ Rose Co. Marlborough	11	50
Turkey Flat Barossa Valley	12	55
<b>Pinot Noir</b>		
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
<b>Merlot</b>		
Church Road Hawkes Bay	11	53
<b>Syrah / Shiraz</b>		
Trinity Hill 'Gimblet Gravels' Hawkes Bay	14	64
Mojo Barossa Valley	11	50
Papaluna Garnacha Syrah Spain		60
<b>Blends</b>		
Alpha Domus 'Navigator' Cab/Sav/M/Cab F/PV Hawkes Bay	15	65

# THE TASTING ROOM

Bowls:	Weekend Brunch Menu from 10am - 3pm
Breads with whipped sherry butter	8
Fennel roasted Sicilian olives	8
The Tasting Room spicy cheese fondue with grilled toast	15
Poutine beef fat fries with gravy & cheddar	10
Baby back pork ribs with smoky bulldog sauce	17
Crispy polenta chips with honey mayo	12
Buttermilk fried chicken pieces with chipotle mayo	15
Beer battered fish fingers with tartare and lemon	14
Chicken liver pate with home made loaf & chutney	14
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Burgers:	
All of our burgers are served on a house made bun. Add shoestring fries	4
Angus beef burger with emmental bacon jam - served pink-	16
Falafel burger with pickled beetroot, feta & mushroom ketchup	14
Buttermilk fried chicken with chipotle slaw & cheddar	15
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Boards:	
The Tasting Room Mezze - house made loaf, romesco, baba ghanoush, hummus, pickles & olives	20
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, kale & 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
Fresh Bongusto linguine with chilli, broccoli, courgette, pickled red onion, cherry tomatoes and sage butter	22
Beef Wellington with lyonnaise potatoes, parma ham, broccoli puree & red wine jus -Served medium rare, please allow 25 minutes	36
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Sides:	
Tasting Room hand cut fries with aioli	8
Shoestring fries with parmesan, truffle oil & aioli	8
Green beans with bearnaise	8
Rocket & pickled fennel with parmesan, pine nuts & pear	9
Roast brussel sprouts & walnuts	7
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Sweets:	
Creme brulee with pistachio biscotti & pressed rhubarb	10
Lavendar Eton mess with fresh berries & whipped cream	10
Chocolate torte with cherry sorbet & coconut	12

All of our eggs, chicken and pork are free range

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## Mains:

Fish n' Chips - Panko crumbed market fish with slaw, fries & tartare	22
Grilled sirloin steak with green beans, confit mushrooms & bearnaise	32
Roasted lamb rack with eggplant puree, sprouts & walnuts	30
Fresh Bongusto linguine with chilli, broccoli, courgette, pickled red onion, cherry tomatoes and sage butter	22
Pork belly with kumara puree, baby carrots, grilled peaches & jus	26
Sugar cured duck breast salad with pickled beetroot, nectarine & feta	27
Beef Wellington with lyonnaise potatoes, parma ham, broccoli puree & red wine jus	36
-Served medium rare, please allow 25 minutes	

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## Sweets:

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