

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%	15.0

Cans - we have a few please see blackboard or 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
Moet & Chandon Imperial NV		120
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
Greywacke Marlborough		70
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
Blends		
Alpha Domus 'Navigator' Cab/Sav/M/Cab F/PV Hawkes Bay	15	65

THE TASTING ROOM

Weekend Brunch Menu from 10am - 3pm

Snacks:

Breads with olive oil & balsamic	8
Fennel roasted Sicilian olives	8
The Tasting Room spicy cheese fondue with grilled toast	15
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 basil & mango aioli	14
Chicken liver pate with home made loaf & chutney	14
Whitebait sliders (3) with rocket & tartare	15

Burgers:

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

Platter - buttermilk fried chicken, baby back ribs, cheese fondue with breads, arancini, garlic prawns, olives & pate	40
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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, polenta chips, 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 vinaigrette	26
Risotto with asparagus, spring peas, hazelnut & parmesan	24
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
Salad of the day	9
Asparagus with almond & citrus	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:

Risotto with asparagus, spring peas, hazelnut & parmesan	24
Herb crusted chicken with chimichurri, tomato, basil & mozzarella	26
Grilled halloumi salad with pumpkin, pickled vegetables & cumin vinaigrette	26
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 broccolini, rosemary, parsnip puree, apple & pear	26
Roast lamb rump with honey kumara, beetroot, feta & pea	30
Beef Wellington with lyonnaise potatoes, parma ham & red wine jus	36
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Asparagus with almond & citrus	9
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Broccolini with chimichurri	9

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