



TASTER

Salt & pepper calamari 9
Fried squid with aioli

BUBBLY

	150ml	225ml	Btl
Daniel le Brun Brut NV <i>Marlborough — fresh and lively acidity, finishes dry</i>	12		55
Nicolas Feuillatte Brut Reserve NV <i>Chouilly, France — fresh and crisp, balanced on the palate</i>	(100ml) 17.5		115

WHITE

Trinity Hill Chardonnay 2015 <i>Hawke's Bay — fruity mid-palate, creamy texture and fine acidity</i>	9.8	14.5	49
Trinity Hill Gimblett Gravels Chardonnay 2016 <i>Hawke's Bay — this wine is rich, round and complex with balanced natural acidity</i>	14	18.9	67
Tony Bish Chardonnay 2016 <i>Hawke's Bay — great weight, texture, balance and length</i>	14.5	20.5	66
Morton Estate Sauvignon Blanc 2016 <i>Marlborough — aromatic wine with lifted sweet passionfruit and lemon flavours</i>	9.2	13.5	47
Te Mata Cape Crest Sauvignon Blanc 2014 <i>Hawke's Bay — barrel fermented blend of mainly sauvignon with some semillon and a bit of sauvignon gris</i>	12.5	18.7	60
Dog Point Sauvignon Blanc 2016 <i>Marlborough — juicy and vibrant palate of pure citrus</i>	12.5	18.7	60
Te Whare Ra Dry Riesling 2016 <i>Marlborough — dry style which has excellent fruit weight and concentration</i>	9.8	14.5	49
Mt Difficulty Target Gully Riesling 2016 <i>Central Otago — floral and ripe stonefruit notes compete in the aroma of this riesling</i>	11.5	17.5	57
Trinity Hill Pinot Gris 2016 <i>Hawke's Bay — flavours and aromas of nashi pear and spice</i>	9.2	13.5	44
Bilancia Pinot Gris 2016 <i>Hawke's Bay — beautiful floral aromatics and a rich, luscious palate</i>	9.8	14.5	49
Trinity Hill Rosé 2016 <i>Hawke's Bay — red currant and summer fruits gently compliment the natural zingy freshness</i>	9.2	13.5	47

SOMETHING SPECIAL

Hot Manuka smoked salmon caesar 26
Deconstructed with all accompaniments

EMPORIUM

EATERY & BAR

NIBBLES

Marinated olives 9 <i>Italian black & green</i>	Maple almonds 9 <i>Roasted with smoked paprika</i>	Prawn toast 13 <i>Fried with ginger & sesame</i>
Fresh ciabatta 9 <i>Manuka smoked butter, olive oil</i>	Fries 8 <i>Beer battered, aioli</i>	Pizza bread 11 <i>Confit garlic, rosemary, parmesan</i>

SMALL PLATES

Beef rendang 17 <i>Fried curry leaves, steamed rice, crispy shallots</i>	Chicken & lemongrass laksa 18 <i>Asian greens, noodles</i>	Beetroot & mascarpone tart 17 <i>Crumbled goat cheese, pickled fennel</i>
Crispy fried fish 17 <i>Potato & lemon croquette, saracha mayo, cucumber</i>	Fried squid salad 18 <i>With chilli, lime dressing and Asian greens</i>	Smoked duck breast 18 <i>Duck tortellini, duo of mushroom, master stock jus</i>

LARGER PLATES

Organic chicken 33 <i>"Bostock" free range, red curry, kaffir lime rice, bok choy, crackling</i>	Grilled beef fillet 36 <i>Black pudding, potato, horseradish sour cream, brisket pastie</i>	Fresh Bay fish 33 <i>Corn polenta, prawn butter ravioli, cherry tomato salsa</i>
Potato & parmesan gnocchi 26 <i>Cumin roasted cauliflower, smoked ratatouille, feta cream</i>	"12 hour" braised lamb 34 <i>Smoked potato, peas, roast garlic & horseradish butter</i>	Fresh fish & chips 27 <i>Local fresh fish, beer battered, tartare, fries, salad</i>

SALADS & SIDES

BBQ pork & fried prawn salad 25 <i>With rice noodles and greens</i>	Steamed broccolini 11 <i>Smoked garlic oil, feta & dukkah spice</i>	Cauliflower mac 'n' cheese 8 <i>Grilled with panko crumb</i>
Coconut chicken salad 24 <i>Cucumber, pickled ginger, candied peanuts</i>	Fried black pudding 9 <i>Layered with potato</i>	Seasonal green salad 9 <i>Honey & rosemary dressing</i>

WOOD OVEN PIZZAS

25 EACH, GF 2 EXTRA

Italian salami <i>Fresh mozzarella, rocket, parmesan, baby tomatoes</i>	Roast chicken & Spanish chorizo <i>Mozzarella, red onion, feta, aioli</i>	Classic <i>Fresh flavours, tomatoes, basil, mozzarella</i>
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DESSERTS

16 EACH

Date & macadamia <i>Sticky date pudding, Macadamia ice cream & caramel sauce</i>	Lemon & lavender <i>Lavender semifreddo, lemon curd & cherry compote</i>	Vanilla & rosewater <i>Buttermilk, rosewater & vanilla panacotta, strawberries & meringue</i>
Belgium chocolate <i>Chocolate & rosemary mousse, white chocolate crumble & red wine sorbet</i>	Gourmet ice cream selection <i>A selection of interesting ice cream flavours</i>	

CHEESE

SINGLE 18, DOUBLE 25, TRIPLE 32

Grinning Gecko Brie <i>Whangarei — Multiple gold winning brie</i>	Whitestone Windsor Blue <i>Otago — creamy blue with buttery texture</i>	The Candy Goddess <i>Kaikoura — semi hard Goat cheese, washed in sauvignon blanc syrup</i>
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Please specify any dietary requirements as most of our dishes can be modified to suit individual needs.
Children's menu available on request.

RED

	150ml	225ml	Btl
Roaring Meg Pinot Noir 2016 <i>Central Otago — densely perfumed, black raspberry and cherry along with a hint of complex dried herb</i>	12.5	18.5	57
Martinborough Vineyard Te Tera Pinot Noir 2014 <i>Martinborough — soft, rich fruit flavours with a hint of spice</i>	14	20.5	67
Mt Difficulty Pinot Noir 2015 <i>Central Otago — dense supple dark cherry notes lead a brown spice element, moves into a beautifully textured plush mid palate</i>	18.5	27.5	85
Morton Estate Syrah 2016 <i>Hawke's Bay — plums and white pepper on the nose and in the palate</i>	9.8	14.5	49
Esk Valley Syrah 2016 <i>Hawke's Bay — displaying classic syrah notes of dark berry fruits, pepper and exotic spices with a subtle oak integration</i>	13	19.5	58
Trinity Hill Gimblett Gravels Syrah 2016 <i>Hawke's Bay — powerful and balanced ripe tannins</i>	14.5	20.5	69
Trinity Hill Merlot 2016 <i>Hawke's Bay — the leather and plum aromas of the merlot shine through in this soft and well balanced wine</i>	9.8	14.5	49
Alluviale Merlot/Cabernet Sauvignon 2015 <i>Hawke's Bay — broad and rich dark fruit flavours with a finely structured front palate</i>	12.5	18.5	57
Trinity Hill The Gimblett 2014 <i>Hawke's Bay — traditionally made from a blend of grape varieties, complex, dense and full of colour</i>	14.5	20.5	69

WINE SHOWCASE

	150ml	225ml	Btl
Elephant Hill Sauvignon Blanc 2015 <i>Hawke's Bay — citrus characters with subtle gooseberry enhanced by a flinty minerality</i>	11.5	14.5	49
Petane Station Pinot Gris 2016 <i>Hawke's Bay — dry with hints of fruit sweetness, stone fruit, pears and honeysuckle</i>	11.5	14.5	49
Esk Valley Rosé 2017 <i>Hawke's Bay — this multi award winning dry style wine is regarded as New Zealand's premium Rosé. It is perfect with most foods or as an aperitif</i>	10.5	14	47
Squawking Magpie Counting Crows Chardonnay 2015 <i>Hawke's Bay — A barrel fermented Chardonnay which offers a sophisticated soft wine with restrained flavours of grapefruit, melon and a subtle blend of nut, spicy oak and lees characters</i>	14.5	21.5	69
Trinity Hill Montepulciano 2013 <i>Hawke's Bay — this wine is quite typical of the styles heritage in Italy with very youthful colour, spicy blackcurrant and plum flavours along with refreshing acidity and tannin</i>	13	18.5	62
Paritua Red 2013 <i>Hawke's Bay — the palate is plush and rich with seamless tannins and concentrated black Doris plum flavours, complex spice notes and a long finish</i>	14.5	21.5	69
Decibel Giunta Malbec Nouvea 2017 <i>Hawke's Bay — grown in the Bridge Pa triangle this is a young, light, summer red wine</i>	11.5	14.5	49

EMPORIUM

EATERY & BAR

COCKTAILS

SPARKLING

Cherry & Thyme Champagne Cocktail 14

Maraschino cherries & syrup stirred with aromatic bitters, brown sugar cubes & thyme, topped with Daniel le Brun methode traditionnelle

Smokey Peach Fizz 16

Bulleit Bourbon, Crème de Peche, creole & orange bitters, vanilla syrup, Daniel le Brun Methode Traditionnelle topped with a Talisker mist

42nd Street 16

42 Below passionfruit vodka, passionfruit syrup, apple juice and vanilla sugar, served long & topped with Daniel le Brun Methode Traditionnelle

Old Cuban 16

Fresh mint, limes and Bacardi 8 year old rum muddled, strained and topped with Daniel le Brun Methode Traditionnelle

The Bellini 15

Peach nectar stirred with Peach liqueur topped with Daniel le Brun Methode Traditionnelle

SHORT

Classic Dry Martini 17

Tanqueray 10 gin or Grey Goose vodka stirred with Noilly Pratt vermouth with a twist of lemon or olives. Just let the staff know if you prefer it another way

Raspberry Cosmopolitan 15

Smirnoff Raspberry Vodka, Cointreau, Crème de Framboise, lime juice, orange bitters, & cranberry juice

Passion Pusher 15

Stolichnaya Vanilla Vodka, Passionfruit Liqueur, muddled lemons and passionfruit pulp

Espresso Martini 15

42 Below Manuka Honey Vodka & Kahlua shaken vigorously with a shot of espresso and a spoon of sugar

Indochine Mexican 16

Jose Cuervo Reposado Tradicional Tequila, lemon grass liqueur, passionfruit pulp and a dash of lemon juice

Honey & Sage Bourbon Cocktail 16

A large measure of Bulleit Bourbon, shaken with a house made honey & sage syrup, served short and finished with fresh sage

LONG

Blueberry Mojito 15

Bacardi Superior Rum, fresh lime juice, muddled with mint & blueberries, topped with soda water

Rosemary & Grapefruit Mule 15

Smirnoff Red Vodka, shaken with grapefruit juice & fresh lime juice with rosemary syrup, topped with Macs Ginger Beer

Cucumber Collins 15

Tanqueray Gin shaken with caster sugar, lemon juice and muddled cucumber, topped with soda water

Trader Vic's Mai Tai 16

Appleton Estate Signature Blend, Bacardi Overproof 151, Cointreau, fresh lime juice, almond syrup, served long over crushed ice in a tiki mug

Elderflower Cooler 15

Bombay Sapphire gin with cucumber and St Germain Elderflower liqueur, topped with Fever-Tree tonic water

SAUVIGNON BLANC

Astrolabe	Marlborough	Btl	48
Neudorf	Nelson		55

CHARDONNAY

Cypress	Hawke's Bay	45
Hopes Grove	Hawke's Bay	55
Elephant Hill	Hawke's Bay	58
Villa Maria Keltern Vineyard	Hawke's Bay	68
Martinborough Vineyards	Martinborough	75
Sacred Hill Riflemans	Hawke's Bay	95

OTHER WHITE & RED VARIETALS

Clearview Estate Blush	Hawke's Bay	42
Esk Valley Verdelho	Hawke's Bay	45
Escarpement Pinot Blanc	Martinborough	54
Millton Te Arai Chenin Blanc	Gisborne	64
Te Mata Estate Gamay Noir	Hawke's Bay	45
Villa Maria Cellar Selection	Hawke's Bay	60
Grenache		
Trinity Hill Tempranillo	Hawke's Bay	65

PINOT NOIR

Decibel Single Vineyard	Martinborough	46
Neudorf Tom's Block	Nelson	66
Prophets Rock	Central Otago	89
Pegasus Bay	Waipara	95
Martinborough Vineyard	Martinborough	112

SYRAH

Sacred Hill Halo	Hawke's Bay	54
Vidal Reserve	Hawke's Bay	58
Elephant Hill	Hawke's Bay	60
Bilancia	Hawke's Bay	62
Trinity Hill Homage	Hawke's Bay	178

HAWKE'S BAY BLENDS

Esk Valley Estate	Hawke's Bay	46
Merlot/Cabernet Sauvignon		
Craggy Range Te Kahu	Hawke's Bay	54
Elephant Hill Merlot/Malbec	Hawke's Bay	60
Sacred Hill Brokenstone	Hawke's Bay	82
Vidal Legacy Cabernet Sauvignon	Hawke's Bay	98
Te Mata Estate Coleraine	Hawke's Bay	157

SWEETIES

Wooring tree Tickled Pink, Central Otago	GLS (375ml)	10.5	55
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BUBBLY

Daniel le Brun Rosé NV	Marlborough	Btl	55
Daniel le Brun Blanc de Blanc	Marlborough		75
Nicolas Feuillatte Cuvee Speciale 2005	Chouilly, France		145
Nicolas Feuillatte Brut Rosé NV	Chouilly, France		155
Veuve Cliquot Yellow Label NV	Reims, France		165
Gosset Grande Reserve Brut	Ay, France		181
Gosset Grand Vintage Millesime Brut 1999	Ay, France		262

AROMATICS

Seresin Memento Riesling	Marlborough	46
Valli Old Vine Riesling	Central Otago	60
Mangaorapa Pinot Gris	Southern	49
	Hawke's Bay	
Prophets Rock Pinot Gris	Central Otago	63

BEER & CIDER

TAP

Steinlager Pure	New Zealand	10
Stella Artois	Belgium	12.5
Emerson's Pilsner	Dunedin, NZ	10.5
Macs Gold	New Zealand	9

We also have a selection of seasonal beers available on tap. Please talk to our crew for details.

BOTTLE

Steinlager Classic	New Zealand	8.5
Steinlager MID	New Zealand	8
Emerson's (core range)	Dunedin, NZ	9
Emerson's (seasonal range)	Dunedin, NZ	from 13
Beck's	Germany	9
Leffe Blonde	Belgium	10.5
Leffe Radieuse	Belgium	10.5
Macs 3 Wolves Pale Ale	New Zealand	8.5
Macs Great White	New Zealand	8.5
Macs Birthday Suit IPA	New Zealand	10
Corona	Mexico	9
Negra Modelo	Mexico	9
Budweiser	USA	9
Kirin	Japan	9
Little Creatures IPA	New Zealand	10
Thomas & Rose Cider (range)	New Zealand	11

SIMPLY SOBER

Mac's Ginger Beer	5.5
Mac's Mandarin Lime & bitters	5.5
Mac's Feijoa, Pear & Elderflower	5.5
San Pellegrino Blood Orange	5.5
San Pellegrino Lemon	5.5
Nakd Sparkling Water	5.5
Ginger Ninja	9
Fresh mint, apple juice and lime juice, mixed with vanilla infused sugar, finished with ginger beer	
Emporium Shirley Temple	8
Fresh grapefruit juice, lemon juice, vanilla infused sugar and grenadine, topped with soda water	
Gym Sling	8
Peach nectar, orange juice, lime juice and topped with ginger ale	
Fresh Juice	5.5
Orange, Cranberry, Pineapple, Grapefruit, Feijoa, Tomato, Apple	
Soft Drinks	4.5

WHEN YOU RETIRE

PORTS & SHERRIES

Croft Fine Tawny	Portugal	10.2
Trinity Hill Touriga Nacional	Hawke's Bay	12.8
Graham's 10 year old tawny	Portugal	16.5
Lustau Puerto Fino	Spain	10
Lustau Dry Oloroso Don Nuño	Spain	10
Lustau Pedro Ximénez San Emilio	Spain	13

COGNAC & ARMAGNAC

Hennessy VS	Cognac	10.5
Hennessy VSOP	Cognac	14
Hennessy XO	Cognac	22
Delord Bas Armagnac XO	Armagnac	13
Massenez Calvados	Calvados	15

WHISKEYS

Johnnie Walker Double Black	Scotland	11
Johnnie Walker Gold Reserve	Scotland	15.5
Johnnie Walker Platinum	Scotland	19.5
Johnnie Walker Blue Label	Scotland	29.5
Glenfiddich 15 year	Speyside	15.5
Glenfiddich 18 year	Speyside	22
The Balvenie 12 year Doublewood	Speyside	15.5
Glenmorangie Nectar D'Or	Highlands	15
Oban 14 year	West Highland	18.5
Talisker 10 year	Skye	14
Highland Park 18 year	Orkney	25
Ardbeg Uigeadail	Islay	17
Auchentoshan 12 year	Lowland	10.5
Bushmills	Ireland	8.5