

# BAR SNACKS

<b>EDAMAME BEANS</b> (NF/DF/V/VE) Salty & spicy soy sauce	<b>\$13</b>
<b>FRIES</b> (GF/DF/M) Aioli, tomato sauce	<b>\$13</b>
<b>BUTTER CHICKEN TACOS</b> (NF) Naan taco, coriander yoghurt, pickled onion	<b>\$19</b>
<b>FRIED CHICKEN</b> (NF) Buttermilk marinated thigh, spiced eggplant, siracha mayonnaise, honey soy sauce, crisps	<b>\$19</b>
<b>PORK SAUSAGE PIZZA</b> Ferg Butcher cumberland sausage, roasted squash, poached apple, caramelised onions	<b>\$30</b>
<b>CHICKEN PESTO PIZZA</b> Marinated chicken, mozzarella, mushrooms	<b>\$32</b>
<b>CHEESE PLATTER</b> New Zealand smoked cheddar, Kikorangi Blue, brie, fig & pear chutney, quince paste, crackers	<b>\$28</b>
<b>CHARCUTERIE BOARD</b> Prosciutto, salami, mortadella, olives, pickled vegetables, sourdough toast	<b>\$52</b>

# COCKTAILS

**APEROL SPRITZ** **\$22**

Aperol, prosecco, soda, orange

**JAPANESE NEGRONI** **\$20**

Roku gin, Campari, rough Vermouth, orange

**BUTTERSCOTCH ESPRESSO MARTINI** **\$20**

Vodka, Kahlua, coffee, butterscotch

**OLD FASHIONED** **\$20**

Jameson whiskey, simple syrup, bitters

**PINK TAXI** **\$20**

Vodka, Chambord, cranberry, pineapple, caramel

**GIANTS ICED TEA** **\$22**

Vodka, gin, Bacardi, tequila, Cointreau, simple syrup, coke

**FRENCH ROSE SANGRIA** **\$22**

Rose wine, Chambord, Cointreau, fruit, soda

**LADY OF THE LAKE** **\$19**

Source Gin, Rose Rabbit elderflower liqueur, lemon juice, soda