



Cocktails

1800 Margarita 22

1800 silver tequila, Cointreau, lime

Choice of Classic, Chilli or Coconut

Classic Mojito 22

Bacardi, lime, fresh mint, soda

Shanky's Espresso Martini 22

Kahlua, Shanky's Whip, espresso &
Crème de cacao

Pink Gin Cosmo 22

Pink gin, Cointreau, cranberry juice, lime

Passionfruit Caprioska 22

Vodka, passionfruit, lime

Apple Pie 22

Fireball, Vanilla Vodka,

House-made apple syrup,

Serve with honey, cinnamon & sugar rim.

Mangolada 22

Malibu, Bacardi, coconut cream,

pineapple juice & mango sorbet.

Other cocktails upon request & availability 24



BAR MENU



Bar Snacks

Handsome Frog's	Half	12	Whole	22
Sourdough Garlic Baguette			*DF, V	
Neapolitan sauce, house-made aioli, olive oil & balsamic.				
Bruschetta:				
Caprese			V	24
Fresh tomato, mozzarella, basil, olive oil & balsamic.				
Fumée				24
Smoked fish & dill, capers, cucumber & pickled red onion.				
Chicken Liver Pate			*GF	18
Served with crostini & cornichons.				
Arancini with green goddess sauce & parmesan				
Carne				18
Guanciale, mushroom & blue cheese				
Vegetariana				18
Capsicum, spinach, pine nuts & cheese				
Chicken Strips				18
Herb & parmesan chicken strips & lemon paprika mayo.				
Crispy Salt & Pepper Calamari			DF	27
Salad bed & green goddess sauce.				
NZ Green Lipped Mussels (1 kg)			*GF	48
Neapolitan sauce & chorizo, served with HF's garlic baguette.				
Anti Pasti			DF, *GF	50
Chicken liver pate, olives, cornichons, cocktail onions, blue cheese, camembert, crostini, chorizo, crispy calamari, crispy chicken strips.				
French Fries & tomato sauce.			V, DF	10
House-made Aioli			DF, GF	2

Chardonnay	Gls	Btl
The Ned Wairau Valley	15	68
Te Kano Kin Central Otago	15	68
Marsden Estate Bay of Islands	17.5	80

Pinot Noir	Gls	Btl
Te Kano Kin Central Otago	15	68
Martinborough Te Tera	17.5	80
Mt Difficulty Bannockburn		115

Merlot	Gls	Btl
Wither Hills Hawke's Bay	13	62
Black Cottage Hawke's Bay	15	68

Other Blends	Gls	Btl
Le Jamelles Malbec France	15	68
Ciù Ciù Montepulciano & Sangiovese Italy	16	72

Syrah & Shiraz	Gls	Btl
Wither Hills Syrah Hawke's Bay	15	68
Woods Crampton Shiraz Barossa Valley	16	72

Port	Gls
Penfolds Father Grand Tawny 10yr	15

Tap Beer	
Lion Red (4%)	12
Steinlager Tokyo Dry (5%)	13
Steinlager Ultra Low Carb (4.2%)	13
Panhead APA Super Charger (5.7%)	15

Bottled Beer	
Steinlager Classic (5%)	12
Steinlager Light (2.5%)	11
Steinlager Alcohol Free (0.5%)	11
Speight's Mid Ale (2.5%)	11
Speight's Old Dark (4%)	11
Heineken (5%)	12
Corona (4.5%)	12
Corona Cero (0.0%)	11
Stella Artois (5%)	12

Craft Beer & Other	
Panhead Port Road Pilsner (5.2%)	13
Panhead Rat Rod Hazy IPA (6.5%)	13
McLeod's Pioneer Brown Porter (5.6%)	14
McLeod's Chili Pilsner (5.2%)	18
Emerson's Low Carb Hazy IPA (5.4%)	13
Zeffer Crisp Apple Cider Non-Alc (0%)	13
Mac's Cloudy Apple Cider (4.2%)	13
Hyoketsu Lemon (6%)	13
Craft of the Month	13

Non Alcoholic

Pellegrino	500ml	7	1 litre	12
Sparkling Mineral Water				
Soft Drinks		5.5		
Juice – Apple, Orange, Pineapple, Tomato,				
Cranberry		6.5		
Spiced Tomato Juice		7		
Bundaberg Ginger Beer		8		
LLB – Lemon, Lime & Bitters		7		
Red Bull		8		
Kombucha		8		
Mocktail		13		

Coffee

Flat White	5
Latte	5.5
Short / Long Black	4.5
Cappuccino	5
Tea	4.5
Mocha	5.5
Hot Chocolate	5.5
Iced Coffee / Chocolate	8
Special Coffee – Jameson, Baileys, Kahlua	
Galliano, Butterscotch, Frangelico	
Soy / Decaf	add 0.5

Champagne / Sparkling

	Gls	Btl
Lindauer Brut (200ml)	13	
Lindauer Fraise (200ml)	13	
Brillat Prosecco DOC Italy	15	68
Lindauer Rose (750ml)		40
Lindauer Sav Blanc (750ml)		40
Lindauer Brut (750ml)		40
Veuve Clicquot (750ml)		175

Aromatics

	Gls	Btl
The Ned Rose Marlborough	15	68
Les Jamelles Clair de Rose France	16	72
Mt Difficulty Riesling Central Otago	15	68

Elephant Hill Le Phant Blanc		
(Pinot Gris / Viognier) Hawke's Bay	15	68
The Ned Pinot Gris Marlborough	15	68

Sauvignon Blanc

	Gls	Btl
The Ned Marlborough	15	68
Wither Hills Marlborough	15	68
Mt Difficulty Bannockburn	16	72
Little Big Wolf Marlborough	17	80

(House Milk Options Full fat, Trim, Soy)