



## Menus & Beverage Lists



**COPTHORNE**  
HOTEL & RESORT  
SOLWAY PARK, WAIRARAPA



## Refreshment Breaks

<b>Freshly-Brewed Coffee and Herbal Tea Selection</b>	<b>\$3.50</b>
<b>All Day Freshly-Brewed Coffee and Herbal Tea Selection</b>	<b>\$10.50</b>
<b>Sweet Slice</b> choose one from the following	<b>\$3.50</b>
▪ Zingy Lemon	
▪ Chocolate Fudge	
▪ Caramel and Chocolate Slice	
<b>Cake</b> choose one from the following	<b>\$3.50</b>
▪ Carrot Cake with cream cheese icing	
▪ Banana Cake with chocolate icing	
▪ Double Chocolate cake with chocolate icing	
<b>Biscuit</b> choose one from the following	<b>\$3.50</b>
▪ Chocolate Chip	
▪ Anzac	
▪ Shortbread	
<b>Muffins</b> choose one from the following	<b>\$3.50</b>
▪ Raspberry and White Chocolate	
▪ Chocolate Chip	
▪ Sun dried Tomato, Olive and Basil	
▪ Pumpkin, Spinach and Cream Cheese	
<b>Mini Bagel</b> choose one from the following	<b>\$3.50</b>
▪ Smoked Salmon, Cream Cheese and Dill	
▪ Bacon and Egg	
▪ Mediterranean Vegetable and Pesto	
<b>Mini Croissant</b> choose one from the following	<b>\$3.50</b>
▪ Swiss Cheese and Ham	
▪ Tomato and Brie	
<b>Fresh Seasonal Fruit Platter</b>	<b>\$3.50</b>
<b>Make a selection of two from the above items with Freshly-Brewed Coffee and Herbal Tea Selection Only</b>	<b>\$9.50</b>
<b>Selection of Fresh Juices per carafe</b>	<b>\$9.00</b>
▪ Orange	
▪ Orange and Mango	
▪ Tomato	
▪ Black Currant	



## Continental Buffet Breakfast

\$17.50

- A Selection of Breakfast Cereals and Fruit Compôtes
- Seasonal Fresh Fruit Platter
- Natural and Fruit Yoghurt
- Toast with Preserves and Honey
- Variety of Danish Pastries and Croissants
- Whole Fruit Selection
- Selection of Fresh Juices
- Freshly Brewed Coffee and Herbal Tea Selection

## Cooked Buffet Breakfast

\$25.00

- Scrambled Eggs
- Grilled Bacon
- Grilled Tomatoes
- Hash Browns
- A Selection of Breakfast Cereals and Fruit Compôtes
- Seasonal Fresh Fruit Platter
- Natural and Fruit Yoghurt
- Toast with Preserves and Honey
- Variety of Danish Pastries and Croissants
- Selection of Fresh Juices
- Freshly Brewed Coffee and Herbal Tea Selection

## Executive Buffet Breakfast

\$29.50

- Eggs Benedict
- Scrambled Eggs
- Grilled Bacon
- Gourmet Breakfast Sausages
- Grilled Tomatoes
- Hash Browns
- A Selection of Breakfast Cereals
- A Variety of Fruit Compôtes
- Seasonal Fresh Fruit Platter
- Natural and Fruit Yoghurt
- Toast with Preserves and Honey
- Variety of Danish Pastries and Croissants
- Whole Fruit Selection
- Selection of Fresh Juices
- Freshly Brewed Coffee and Herbal Tea Selection



## Working Lunch Menu I

\$19.50

Served in The Grill at Solway Park

**Mini Croissants** Choose one of the Following Fillings

- Swiss Cheese and Ham
- Tomato and Brie

**Selection of Filled Bagels** Choose one of the Following Flavours

- Smoked Salmon and Cream Cheese
- Roast Beef, Mustard Mayonnaise and Onion Chutney
- Grilled Mediterranean Vegetable with Humus and Guacamole

**Salads** Choose Two from the Following Options

- Chilli Singapore Chicken and Rice Salad
- Potato Salad with Ham, Dijon Mustard, Spring Onion and Parsley
- Roast Kumara, Orange and Coriander Salad
- Grilled Vegetable Salad with a Herb Vinaigrette
- Baby Mixed Lettuce Salad

**Fresh Seasonal Fruit Platter**

**Freshly-brewed Coffee and Herbal Tea Selection**

To accompany your lunch add a cheeseboard selection for an additional \$5.00 per person



## Working Lunch Menu II

\$22.50

Served in The Grill at Solway Park

**Selection of Filled Bagels** Choose one of the Following Fillings

- Smoked Salmon and Cream Cheese
- Roast beef, Mustard Mayonnaise and Onion Chutney
- Grilled Mediterranean Vegetable with Humus and Guacamole

**Salads** Choose Two from the Following Options

- Chilli Singapore Chicken and Rice Salad
- Potato Salad with Ham, Dijon Mustard, Spring Onion and Parsley
- Roast Kumara, Orange and Coriander Salad
- Grilled Vegetable Salad with a Herb Vinaigrette
- Baby mixed Lettuce Salad

**Hot Dish** Hot Seasonal Roast Vegetables Choose One from the following options

- Grilled Chicken with steamed New Potatoes and a Mushroom and Tarragon Sauce
- Sun dried Tomato, Olive and Basil Penne Pasta
- Sautee Beef and Black Bean with Bok Choy and rice

### **Cheeseboard**

A Selection of Cheeses Kapiti Brie, Aged Cheddar, Blue De Montagne, with Fresh Grapes and Crackers

### **Fresh Seasonal Fruit Platter**

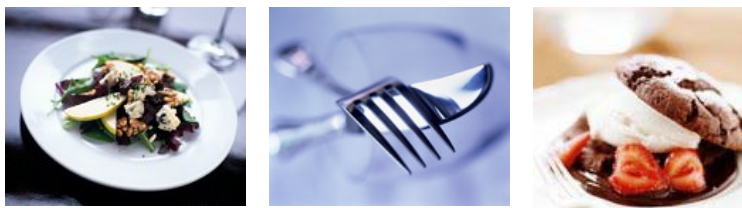
### **Freshly-brewed Coffee and Herbal Tea Selection**

To accompany your lunch add one of following cakes for an additional \$3.50 per person

- Carrot Cake with Cream Cheese Icing
- Double Chocolate Fudge Cake
- Banana Cake with Chocolate icing

**Extra Choice of a Hot Dish \$5.00 per person**

**Minimum Number of 12 Guests**



## Executive Working Lunch Menu

\$29.50

Served in The Grill at Solway Park

**Soup** Choose One from the Following

- Roasted Parkvale Mushroom
- Pumpkin, Carrot and Coriander
- Mediterranean Tomato Soup

**Selection of Filled Bagels** Choose one from the Following Flavours

- Smoked Salmon and Cream Cheese
- Roast Beef, Mustard Mayonnaise and Onion Chutney
- Grilled Mediterranean Vegetable with Humus and Guacamole

**Hot Dish** Hot Seasonal Roast Vegetables Choose Two from the Following Options

- Thai Green Fish Curry and rice
- Sautéed Wairarapa Beef with a Creamy Mushroom and Garlic Sauce with rice
- Vegetarian Lasagna baked and layered with courgettes, peppers, mushrooms and Italian tomato sauce topped with cheese
- Grilled Chicken with Mushroom and Tarragon Sauce and Steamed New Potatoes

**Salads** Choose three Options from the Following Selection

- Chilli Singapore Chicken and Rice Salad
- Potato Salad with Ham, Dijon Mustard, Spring Onion and Parsley
- Roast Kumara, Orange and Coriander Salad
- Grilled vegetable Salad with a Herb Vinigrette, Baby mixed Lettuce Salad

**Fresh Seasonal Fruit Platter**

**Cheeseboard**

A Selection of Cheeses Kapiti Brie, Aged Cheddar, Blue De Montagne, with Fresh Grapes and Crackers

**Freshly-brewed Coffee and a Selection of Herbal Teas**

**Gateaux** for a Supplementary of \$5.00 per person.

- Chocolate Demise
- Lemon
- Cappuccino

**Minimum Number of 20 Guests**



## Sharing Platters

Light snacks designed for a minimum of 15 people  
A combination of the following platters \$12.00 per person

<b>Bread and Dips</b>	<b>\$9.00</b>
Freshly Baked Breads with Hummus Babaganoush and Tomato Confit	
<b>Antipasto Platter</b>	<b>\$20.00</b>
A Selection of Cold Meats, Cheese, Marinated and Grilled Vegetables, Olives with Fresh Bread and Dips	
<b>Seafood Platter</b>	<b>\$35.00</b>
Selection of Marinated Mussels, Prawns, Shrimps, Oysters, Smoked Salmon with Fresh Lemon and Dill Mayonnaise	
<b>Hot Finger Food</b>	<b>\$20.00</b>
Thai Fish Cakes, Pork Wontons, Mini Samosa, Seasoned Wedges, and Grilled Pita Bread with Sweet Chilli, Sour Cream, Nahm Jim and Hummus for Dipping	
<b>Quesadillas</b>	<b>\$18.00</b>
Grilled flour Tortilla Filled with Chicken, Tomato Salsa and Cheese Or Grilled Vegetarian Tortilla Filled with Fresh Spinach, Feta and Tomato Salsa	

## Finger Food

Your Choice of Three Cold and Two Hot Items	<b>\$15.00per person</b>
Your Choice of Four Cold and Three Hot Items	<b>\$18.00per person</b>
Your Choice of Five Cold and Four Hot Items	<b>\$21.00per person</b>

### Cold Selection

- Tomato and Basil Petite Brochette
- Assorted Sushi Rolls Served with Wasabi Soy Sauce
- Petite Vegetable Frittatas
- Smoked Salmon Mousse in Cucumber
- Peka Peka Crab and Dill Roulade
- Smoked Chicken and Asparagus in a Mini Vol-au-vent
- Sun-Dried Tomato Olive and Basil Wraps
- Oysters Natural
- Oysters with Ginger Lime and Coriander Vinaigrette

### Hot Selection

- Thai Fish Cakes with Sweet Chilli Sauce
- Pork Wontons with Nahm Jim Sauce
- Mini Quiche
- Pork and Shrimp Balls with Sweet Chilli Sauce
- Petite Chilli and Corn Danish
- Mini Vegetable Samosa with Satay Dipping Sauce
- Chicken and Mushroom Vol-au-vent
- Mini Spring Rolls
- Sausage Rolls



## Buffet Dinner Menu I

\$35.00

### **Mains** Choose One from the Following

- Roast Rosemary and Garlic Leg of Lamb
- Roast Beef with a mustard herb crust
- Roast leg of Pork with Apple Sauce
- Oven baked corn-fed chicken supreme with Leek and Bacon Velute
- Basil Ravioli in a homemade Tomato

### **Potatoes** Choose One Option from the Following

- Steamed minted new potatoes
- Oven roasted potato with thyme and garlic

### **Hot Vegetables** Choose Two from the Following

- Garden fresh baby carrots and green beans
- Roasted pumpkin and kumara
- Steamed broccoli, zucchini with lemon capers and olive oil
- Sautee seasonal Vegetables

### **Salads** Choose Three from the Following Options

- Potato Salad with Ham, Dijon Mustard, Mayonnaise and Parsley
- Roast Kumara, Orange and Coriander salad
- Baby mixed lettuce salad
- Waldorf salad
- Sun dried Tomato and Olive Pasta Salad with Fresh Basil

### **Desserts** Choose Two from the Following

- Traditional Kiwifruit Pavlova and Cream
- Raspberry Cheesecake
- Pear and Frangipane Tart
- Rich Chocolate Mud Cake
- Banoffee Pie
- Fresh Seasonal Fruit Salad with Cinnamon and Star-anise

### **Freshly-brewed Coffee and Herbal Tea Selection**

Extra Choice of Main \$7.00 per person

Extra Choice of Cheeseboard \$5.00 per person

Extra Choice of Dessert \$5.00 per person

**Minimum Number of 20 Guests**



## Buffet Dinner Menu II

\$45.00

**Soup** Choose One of the Following Options

- Mediterranean Tomato Soup
- Pumpkin, Carrot and Coriander Soup

**Starters** Choose Two from the Following Options

- Surimi, Cherry Tomato, Coriander with Thai Curry dressing
- Continental cold cuts with pickles, relishes and fresh breads
- Sun dried Tomato, Olive and Basil Penne Pasta
- Chicken Tikka Marsarla with Rice

**Hot Mains** Choose Two from the Following Options

- Roast Rosemary and Garlic Leg of Lamb
- Roast Beef with a mustard herb crust
- Roast leg of Pork with Apple Sauce
- Basil Ravioli in a homemade tomato

**Hot Vegetables** Choose Three from the Following Options

- Garden fresh baby carrots and green beans
- Roasted pumpkin and kumara
- Steamed broccoli, zucchini with lemon capers and olive oil
- Sautee Seasonal Vegetables

**Potatoes** Choose One of the Following

- Steamed minted new potatoes
- Oven roasted potato with thyme and garlic

**Salad** Choose Four from the Following Options

- Chilli Singapore Chicken and rice salad
- Potato Salad with Ham, Dijon Mustard, Mayonnaise and Parsley
- Roast Kumara, Orange and Coriander salad
- Grilled Vegetable Salad with a Herb Vinaigrette
- Baby mixed lettuce salad
- Sun dried Tomato and Olive Pasta Salad with Fresh Basil

**Desserts** choose Three Desserts from the Following Options Toffee and Pecan Pie

- Traditional Kiwifruit Pavlova and Cream
- Homemade Lemon Meringue Pies
- Pear and Frangipane Tart
- Rich Chocolate Mud Cake
- Peach and Passion fruit Cheesecake
- Fresh Seasonal Fruit Salad with Cinnamon and Star-anise

**Freshly-brewed Coffee and Herbal Tea Selection**

**Extra choice of Cheeseboard \$5.00 per person**

**Minimum Number of 20 Guests**



## Buffet Dinner Menu III

\$55.00

**Soups** Choose One from the Following

- Roasted Parkvale Mushroom Thyme
- Crayfish Bisque

**Starters** Choose One from the Following Options

- Surimi, Thai Curry Salad with Coriander and Cherry Tomato
- Continental Cold Cuts with Pickles, Relishes and Fresh Breads.
- Sun Dried Tomato, Olive and Basil Penne Pasta
- Ginger and Chilli Marinated Squid Wok fried Vegetables and Rice
- Teriyaki Beef with Mushrooms, Broccoli, Miso and Rice

**Hot Mains** Choose Three from the Following Options

- Roast Rosemary and Garlic Leg of Lamb
- Roast Beef Rib-of-Beef with a Mustard Herb Crust
- Roast Loin of Pork with Apple Sauce
- Grilled Market Fish on Steamed Greens with a Lemon Pesto Sauce
- Corn-fed Chicken Supreme in Creamy Mushroom Tarragon Sauce
- Basil Ravioli in a Homemade Tomato

**Hot Vegetables** Choose Three from the Following Options

- Garden fresh Baby Carrots and Green Beans
- Roasted Pumpkin and Kumara
- Steamed Broccoli, Zucchini with Lemon Capers and Olive Oil
- Sautee Seasonal Vegetables

**Potatoes** Choose One of the Following

- Steamed Minted New Potatoes
- Oven Roasted Potato with Thyme and Garlic

**Salad** Choose Four from the Following Options

- Chilli Singapore Chicken and Rice Salad
- Potato Salad with Ham, Dijon Mustard, Mayonnaise and Parsley,
- Roast Kumara, Orange and Coriander salad
- Grilled Vegetable Salad with a Herb Vinaigrette,
- Baby Mixed Lettuce Salad
- Waldorf Salad
- Sun Dried Tomato and Olive Pasta Salad with Fresh Basil

**Desserts** Choose Four Desserts from the Following Options

- Toffee and Pecan Pie
- Traditional Kiwifruit Pavlova and Cream
- Homemade Lemon Meringue Pies
- Pear and Frangipane Tart
- Rich Chocolate Mud Cake
- Peach and Passion fruit Cheesecake
- Apple cinnamon Strudel with Anglaise Sauce
- Fresh Seasonal Fruit Salad with Cinnamon and Star-anise

**Freshly-brewed Coffee and Herbal Tea Selection**

**Extra Choice of Starter \$5.00 per person**

**Extra Choice of Cheeseboard \$5.00 per person**

**Minimum Number of 20 Guests**



**Set Menu I**  
**\$25.00**

Select One Option from Two Courses Prior to the Event for Your Menu

**Starters**

Caesar Salad with Parmesan Cheese, Crispy Bacon, Soft Boiled Eggs and a Creamy Caesar Dressing.

Italian Tomato Soup with Fresh Basil Pesto and Ciabatta Bread.

**Mains**

Grilled Market Fresh Fish on Mediterranean Vegetables with Capers and Lemon

Oven roasted Corn-fed Chicken Supremes on Olive and Oregano Mash with pesto Sauce.

**Desserts**

Raspberry and White Chocolate Cheesecake with a Berry Compote  
& Praline Dust

Seasonal Fresh Fruit Plate with Star Anise Syrup and Natural Yoghurt

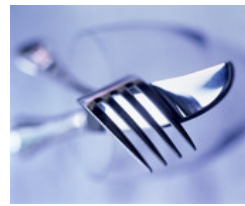
**Freshly-brewed Coffee and Herbal Tea Selection**

Extra Choice of Starter or Dessert \$3.00 per person

Extra Choice of Main Course or Cheeseboard \$5.00 per person

Third courses \$3.00 per person

**Minimum Number of 12 Guests**



**Set Menu II**  
**\$28.00**

Select One Option from Each Course Prior to the Event for Your Menu

**Starters**

Fresh Tomato Bruschetta with Basil and Garlic on Toasted Ciabatta

Warm Peka Peka Crab Cakes with Rocket and Mustard Dill Mayonnaise

**Mains**

Grilled Market Fresh Fish on Kumara and Ginger Puree with Bok Choy

Roasted Black Angus Sirloin Beef with Dauphinois Potato, Red Onion Confit and Rosemary Jus.

**Desserts**

Traditional Banoffee Pie with Banana, Toffee and Cream

Treacle Chocolate Cake with Extra Thick Cream and Chocolate Sauce

**Freshly-brewed Coffee and Herbal Tea Selection**

**Extra Choice of Starter or Dessert \$3.00 per person**

**Extra choice of main Course or a Cheeseboard \$5.00 per person**

**Minimum Number of 12 Guests**



**Set Menu III**  
**\$35.00**

Select One Option from Each Course Prior to the Event for Your Menu

**Starters**

Cured Manuka Smoked Aoraki Salmon with Watercress Traditional Rye Farmhouse Butter and Grilled Lemon

Warm Baby Spinach Artichoke Crostini with Red Pepper Tapenade

**Mains**

Minted Pea and Asparagus Risotto with Parmesan Cheese and White Truffle Oil

Oven Roasted Corn-fed Chicken Supreme on Apricot and Cream Cheese Mash with Thyme Jus

Char Grilled Black Angus Rib Eye with Dauphinois Potato and Caramelised Onion Demi-glaze

**Desserts**

Holdsworth Forrest Berry Tart with Patisserie Crème and Vanilla Pod Ice cream

Chocolate Mousse with Dark Cherry Compote and Amaretto Cream.

**Freshly-brewed Coffee and Herbal Tea Selection**

**Extra Choice of Starter or Dessert \$3.00 per person**

**Extra Choice of Main Course or a Cheeseboard \$5.00 per person**

**Minimum Number of 12 Guests**



**Set Menu IV**  
**\$40.00**

Select One Option from Each Course Prior to the Event for Your Menu

**Starters**

Fresh Goats Cheese, Caramelised Onion and Beetroot Tart with Balsamic Reduction

Seared East Coast Scallops on Cauliflower Puree with Parkvale Mushrooms and Truffle Oil

Marinated Prawns, Orange and Asparagus Salad with Citrus Dressing

**Mains**

Aoraki Salmon fillet with Lemon & West Bush Herb Crust, Fresh Bistro Salad, Roasted Tomato and Aioli

Wairarapa Lamb Rack Baked with Lavender and Hay on Almond Potato Cake, Spinach and Pinot Demi-Glace

Tea Smoked Duck on Golden Kumara and Miso Puree with Honeyed Shallots and Bok Choy

**Desserts**

Manaia Plains Walnut and Chocolate Tart with Real Vanilla Pod Ice Cream

Pear and Frangipane Flan with Manuka Honey and Almond Ice Cream

Fresh Westbush Strawberry Sorbet with Mint and Kiwifruit

**Cheese**

A Selection of Cheeses; Kapiti Brie, Aged Cheddar & Blue De Montagne with Fresh Grapes & Crackers

**Freshly-brewed Coffee and Herbal Tea Selection**

**Extra Choice of Starter or Dessert \$5.00 per person**

**Extra Choice of Main Course \$7.00 per person**

**Minimum Number of 12 Guests**



**BBQ Menu**  
**\$35.00**

Served at poolside weather permitting

**Garlic Bread**

**BBQ Meats** Choose Two from the Following

- Gourmet Beef Patties
- Marinated Sirloin Steak
- Pork Sausages
- Tikka Marinated Chicken
- Grilled Market Fish with Fresh Herbs and Lemon
- Whole Tiger King Prawns with Garlic and Chilli ( Supplementary of \$10.00 per person)
- Included with your BBQ are Sautee Onions and Mushrooms

**Potatoes** Choose One Option from the Following

- Steamed Minted New Potatoes
- Oven Roasted Potato with Thyme and Garlic

**Salads** Choose Three from the Following Options

- Potato Salad with Ham, Dijon Mustard, Mayonnaise and Parsley
- Roast Kumara, Orange and Coriander Salad
- Baby Mixed Lettuce Salad
- Waldorf Salad
- Sun Dried Tomato and Olive Pasta Salad with Fresh Basil

**Desserts** Choose One from the Following

- Traditional Kiwifruit Pavlova and Cream
- Raspberry Cheesecake
- Rich Chocolate Mud Cake
- Banoffee Pie
- Fresh Seasonal Fruit Salad with Cinnamon and Star-anise
- Cheeseboard

**Extra Choice of Dessert \$5.00 per person**

**Extra Choice of Meat \$7.00 per person**

**Minimum Number of 20 Guest**



## Beverage Package I

**Our 'standard' beverage package includes the following:**

- Trubomé Wairarapa Chardonnay, Sauvignon Blanc, Pinot Noir and Merlot
- Lindauer Brut
- Tui Draught
- Lion Ice
- Soft drinks and orange juice

**One Hour:** \$17.50 per person

**Two Hours:** \$25.00 per person

**Three Hours:** \$34.00 per person

**Four Hours:** \$40.00 per person

## Beverage Package II

**Our 'middle of the road' beverage package includes the following:**

- Gladstone Sauvignon Blanc, Riesling and Pinot Noir
- Lindauer Brut
- Tui Draught
- Lion Ice
- Steinlager Export
- Soft drinks and orange juice

**One Hour:** \$19.50 per person

**Two Hours:** \$27.00 per person

**Three Hours:** \$36.00 per person

**Four Hours:** \$42.00 per person

## Beverage Package III

**Our 'top of the line' beverage package includes the following:**

- Pencarrow Chardonnay and Sauvignon Blanc
- Palliser Estate Méthode Traditionelle and Pinot Noir
- Tui Draught
- Amstel Light
- Stella Artois
- Heineken
- Soft drinks and orange juice

**One Hour:** \$27.00 per person

**Two Hours:** \$36.00 per person

**Three Hours:** \$45.00 per person

**Four Hours:** \$54.00 per person



## Wine List

### White Wines

	Glass	Bottle
<b>Trubomé Chardonnay - Wairarapa</b> Bursting with rich ripe melon and guava flavors, this is a superbly-balanced chardonnay	8	35
<b>Pencarrow Chardonnay – Wairarapa</b> Ripe stone fruits and floral characters with a hint of sweet oak and creamy notes. Smooth right to the finish	10	37
<b>Borthwick Chardonnay – Wairarapa</b> A full rich wine with elegant acidity and characteristic fruit flavours	12	47
<b>Oyster Bay Chardonnay - Marlborough</b> Elegant and assertive with glorious fruit flavours from this consistent performer	12	47
<b>Church Road Chardonnay – Hawkes Bay</b> Displays ripe creamy peach and fragrant citrus blossom aromas supported by toast oak and layers of mealy, nutty complexity	13	50
<b>Cloudy Bay Chardonnay – Marlborough</b> Full-bodied wine with ripe fruit and subtle smoky oak	20	78
<b>Trubomé Sauvignon Blanc – Wairarapa</b> This is an intensely flavored Wairarapa wine with strong passionfruit and herbaceous characters evident on the rich, zesty palate	8	35
<b>Pencarrow Sauvignon Blanc – Wairarapa</b> Intense nose of classic herbs and hints of tropical fruits. This Martinborough wine is vibrant and fresh	9	36
<b>Gladstone Sauvignon Blanc – Wairarapa</b> Classical herbaceous aroma, with fresh flavours of tropical fruit, gooseberries and lime	10	37
<b>Burnt Spur Sauvignon Blanc – Wairarapa</b> Aroma and flavour of gooseberry and tropical lychee	11	41
<b>Mudhouse Sauvignon Blanc – Marlborough</b> Aromas of guava, passionfruit, gooseberry, and a hint of crushed herbs	11	43
<b>Joseph Ryan Sauvignon Blanc – Wairarapa</b> This wine has intense passionfruit and pineapple on the nose, and good pallet weight with a suggestion of stone fruit on the tongue, with a crisp lingering finish	11	44





## White Wines (Continued)

### Allan Scott Sauvignon Blanc – Marlborough

Exuberant passionfruit, lime and melon aromatics with crisp fruit flavours enlivening the palate

Glass

Bottle

12

45

### Wither Hills Sauvignon Blanc – Marlborough

Warm days and cool nights have helped to produce the intense and aromatic flavours of this classy wine with a soft finish

12

47

### Gladstone Riesling – Wairarapa

Aromas of honeyed apples, citrus flavours on the palate and a long fresh finish

10

37

### Palliser Estate Riesling – Wairarapa

A dry white exhibiting rich and full flavours

11

41

### Loopline Riesling - Wairarapa

Light and fresh makes this an easy drinking wine

12

47

### Trinity Hill Riesling – Wairarapa

Aromas of orange blossom and citrus lead into a crisp, fresh wine full of flavours of lime and green apples

12

48



## Red Wines

### **Gladstone Rosé – Wairarapa**

Fresh and fruity makes this perfect for summertime drinking

**Glass**

10

**Bottle**

37

### **Trubomé Merlot – Wairarapa**

Juicy, delicious merlot with richness to the texture and genuine length to the palate

8

38

### **Spy Valley Merlot – Marlborough**

Youthful and exuberant, bursting with flavour from the Wairau Valley

12

46

### **Montana Merlot Cabernet – Hawkes Bay**

Crafted to achieve a mellow harmony between fruit sweetness and savoury tannins leading to a smooth finish

9

36

### **Loplevel Cabernet Franc Merlot – Wairarapa**

This 2002 vintage has an elderberry and herbal bouquet with underlying vanilla pod aromas

15

60

### **Te Kairanga Cabernet Sauvignon – Wairarapa**

Sweet cassis and chocolate characters, rich and powerful fruit with firm but finely structured tannins

14

54

### **Trinity Hill Shiraz - Hawkes Bay**

The blackberry, spice and peppery nuances of syrah have combined to produce a complex, fruit-dominant wine

12

48

### **Trinity Hill Montepulciano – Hawkes Bay**

Soft Italian varietal with good colour, blackcurrant and plum flavours

12

48

### **Trubomé Pinot Noir – Wairarapa**

An attractive, well-balanced wine showing delightful savory notes

8

35

### **Pencarrow Pinot Noir – Wairarapa**

Raspberry, blackberry and plums with spice and mushroom on the nose. Sensual and seductive with a lingering finish

11

44

### **Stoneleigh Pinot Noir – Marlborough**

Soft and supple with lingering fruit sweetness

12

45

### **Gladstone Pinot Noir – Wairarapa**

A rich but approachable pinot from the Wairarapa

16

61

### **Joseph Ryan Young Vines Pinot Noir – Wairarapa**

A delicate balance of French oak and the vibrancy of young fruit, hints of cherry on the pallet

16

61





## Red Wines (Continued)

### **Borthwick Pinot Noir – Wairarapa**

Flavours of tobacco and spice complement a rich silky palate with a purity of fruit and finely integrated tannin structure

**Glass**

**Bottle**

17

68

### **Johner Pinot Noir – Wairarapa**

Shows great open spicy blueberry and blackberry fruit with very intense clove flavours. Deep red colour

19

73

### **Palliser Estate Pinot Noir – Wairarapa**

Cherries, plums, red and black berries, sweet and soft with an amazing finish that is fine and elegant

19

76

### **Cloudy Bay Pinot Noir – Marlborough**

Medium-bodied wine with savoury flavours and a ripe supple palate

22

86

## Bubbles

### **Lindauer Brut – Marlborough 200ml**

Fresh fruit flavours with yeast characters and aromas

**Glass**

**Bottle**

9

### **Lindauer Brut - Marlborough**

Fresh fruit flavours with yeast characters and aromas

31

### **Palliser Estate Méthode Traditionelle – Wairarapa**

The perfect celebratory bubbles with a beautiful nose of white flowers. Citrus fruits with a hint of peach. Pure indulgence

68

### **Moët et Chandon - Epernay**

The one and only Champagne for that special occasion

165

## Dessert Wine

### **Solstone Noble Riesling - Wairarapa**

A rich honey-almond aroma and intense nectar flavours giving a lingering spicy ginger finish

**Glass**

**Bottle**

19

75



## Beers

Crown Lager	7
Corona Extra	7
Heineken	7
Stella Artois	7
Grolsch	7
Oranjeboom	7
Sol	7
Amstel Light	5.5
Lion Lite Ice	5
DB Draught	5.5
DB Export Gold	5.5
Lion Red	5.5
Macs Copper	5.5
Macs Gold	5.5
Macs Dark	5.5
Monteiths Black	5.5
Monteiths Golden	5.5
Monteiths Original	5.5
Speights Old Dark	5.5
Speights Gold	5.5
Steinlager	5.5
Tui	5.5
Liqueurs	
Baileys Irish Cream	8
Cointreau	8
Drambuie	8
Benedictine	8
Ports	
Fonseca Tawny	10
Taylors 10yr Old	10
Cockburns Tawny	6.5