

# FAB EATS

5pm-9pm

Reds

## SNACK

Warm marinated olives	13
Spicy mixed nuts	13
Pea guacamole, tortillas	13

## SHARES

Smoked fish croquettes, tomato chilli jam	16
White bean hummus, crudities	15
Buffalo mozzarella, heirloom tomato, basil	22
Grass fed beef, glass noodle, red chilli nam jim, mung beans, crispy shallots	24

## GREENS

Broccolini, sweet potato, goat's curd, charred pepper, sweet garlic dressing	22
Nevis Garden green salad, roasted sesame dressing	18
Fried kale, roasted pear, hazelnuts, blue cheese	18

## NOT SHARING

Soup of the day, garlic rubbed toasted sour dough	12
Salmon poke, rice, cucumber, avocado, edamame, pickled ginger, green leaves	26
Chatham Island beer battered blue cod, shoestrings, tartare, garden greens	36
Fried chicken sandwich, pickles, slaw, spicy mayo, crisps	28
Reds cheeseburger, fries	28
Plant food vegan burger	28
Red wine braised lamb shanks, candied carrots, black olive salsa	36
Char grilled aged rib eye, truffled wild mushrooms, buttered spinach	38

## FRIES

Kumara with chutney and aioli	12
Shoestring with chutney and aioli	10

## WOOD FIRED PIZZA

Prosciutto, artichoke, Kalamata olive, rosemary	25
Mozzarella, basil, olive oil	25
Spinach, courgette, chilli, confit garlic	25

## BOARD

Selection of cheeses, crackers, condiments and charcuterie	45
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## SWEET AS

Dessert board of the moment	15
Sticky date sponge, butterscotch, hokey pokey ice cream	15
Peanut butter bar	15

TURN OVER IF THIRSTY

# LUSH LIBATIONS

5pm-9pm

Reds

scan this  
for full menu



## Tap Beer

Export Gold – Lager 4%	355ml	8
Monteith's Original – Ale 4%	355ml	8
Black Dog Chomp – Pale Ale 4%	355ml	9.5
Tuatara APA – Pale Ale 5.6%	355ml	9.5
Heieneken – Lager 5%	350ml	10

## Craft Beer

Monteiths Pointers – Pale Ale 4.2%	355ml	10
Crimson Badger Ginger Bear – Ginger Beer 4%	355ml	12
Double Vision Brewing Smooth Operator Cream Ale 4.9%	355ml	12
Butterfly Effect Pop'n Pils – Pilsner 4.8%	355ml	14

## Bubbly

GH Mumm Grand Cordon	Reims	19 / 99
Cinzano Prosecco	Treviso	10 / 59
Deutz Blanc de Blanc	Marlborough	16 / 87

## Sauvignon Blanc

Good Company	Marlborough	5 / 9.5 / 45
Rabbit Ranch	Gibbston Valley	7 / 13 / 59

## Rosé

Mt Difficulty Roaring Meg	Cromwell	12.5 / 69
Kahurangi Estate	Marlborough	12.5 / 69

## Pinot Gris

Wild Earth	Bannockburn	5 / 9.5 / 45
Vavasour	Marlborough	8 / 14 / 68

## Chardonnay

TW Estate	Hawke's Bay	6 / 11 / 52
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## Pinot Noir

Sacred Hill Pinot Noir	Marlborough	7 / 13 / 64
Domaine Thomson Explorer	Cromwell	7 / 13 / 64
Wild Earth	Bannockburn	9.5 / 18 / 87

## Shiraz

Rolf Binder	Barossa	7 / 13 / 64
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## Merlot

Clearview Cape Kidnappers	Nelson	7 / 13 / 64
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## Cocktails

Reds Barrel Aged Negronis	20
Bulldog Gin, Campari, Cinzano Rosso & Time	
XO Presso	20
Patron XO Liqueur, Appleton's Signature Rum, Espresso, Tonka Bean Syrup, Cardamom Foam	
Violet Takes Vows	20
Sagatiba Velha Cachaca, Frangelico Hazelnut Liqueur, Blueberry, Blackberry Balsamic Bitters	

A range of non-alcoholic options are available, please ask your server for details.

TURN OVER IF HUNGRY