

# BAR MENU

12pm - 9pm

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## SMALLER & SHAREABLES

<b>Fries</b> v, vgo, df, nga, nf Black garlic chardonnay mayonnaise	14
<b>Marinated Olives</b> v, vg, df, nga, nf Burnt orange & fennel	14
<b>Sourdough</b> v House-made cultured butter	16
<b>Oysters</b> - Minimum order of 3 Natural - pink peppercorn mignonette Beer battered - tartare sauce	7 ea / 75 doz
<b>Buttermilk Fried Chicken</b> ngo, nf Korean style BBQ sauce, smoked mayo	21
<b>Chargrilled Tiger Prawns</b> ngo, nf Coconut, chilli, lime, chargrilled sourdough	25
<b>Cheese Selection</b> Local & international cheeses, house made relish, quince purée, walnuts, sourdough	38
<b>Antipasto Board</b> Serves 4 ngo, nfo Local & international cheeses, cured meats, organic pickled vegetables, quince, fallot dijon mustard, walnuts, sourdough	72

**v** vegetarian - **vo** vegetarian optional

**vg** vegan - **vgo** vegan optional

**df** dairy free - **dfo** dairy free optional

**nga** no gluten added - **ngo** no gluten optional

**nf** nut free - **nfo** nut free optional

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We try our best, but our kitchen is not completely free of gluten.  
Please speak to your server if you have any concerns.

+2% surcharge on all credit card and contactless debit payments.

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## MAINS

<b>Beef Burger</b> dfo, ngo, nf NZ rump patty, cheddar, red onion, Foxglove pickle sauce, brioche bun, fries	29
<b>Fried Chicken Burger</b> ngo, nf Buttermilk fried chicken, Asian slaw, pickles, smoked sriracha mayo, brioche bun, fries	31
<b>Fish &amp; Chips</b> nf Beer-battered line caught fish, fries, tartare sauce, locally sourced organic salad	34
<b>Seafood Chowder</b> nf Locally sourced line-caught seafood, chargrilled sourdough	35
<b>Butternut Spaghetti</b> v, nfo Creamy butternut sauce, sun-dried tomato, hazelnuts, goats cheese	34
<b>Grilled Lamb Chops</b> dfo, nga, nfo Labneh, gremolata, rocket, mint, toasted almonds	36

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## STEAKS

<b>Wagyu Rump 250g</b> dfo, nga, nf Bordelaise sauce, fries and a locally sourced organic salad	64
<b>Angus Sirloin 250g</b> dfo, nga, nf Creamy green peppercorn sauce, fries and a locally sourced organic salad	52

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## SALADS

<b>Caesar Salad</b> ngo, nf Locally sourced romaine, aged parmesan, anchovies, croutons, Caesar dressing, egg → add chargrilled chicken thigh	24 8
<b>Beetroot &amp; Tomato Salad</b> v, vgo, dfo, nga, nfo Mesclun, mint & honey vinaigrette, candied pecans, radish, feta	25

# DESSERT

Served until 9pm

<b>Sticky Toffee</b> v, nf Caramel, vanilla ice cream	14
<b>Tiramisu</b> v, nga, nf Boozy lady fingers, and all the rest	14
<b>Lemon Meringue Tart</b> v, nga, nf Poppy sponge, lemon curd, Italian meringue	14
<b>Ginger &amp; Lime Posset</b> v, ngo, nf Ginger snap wafer, cream, lime zest	14
<b>Sorbet Selection</b> vg, nga, df, nf A selection of house-made sorbet. Please ask your server for today's flavours	14

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# DRINKS LIST

## BEER

Heineken  
Heineken Silver Low Carb  
Heineken 0.0%  
Export Ultra Low Carb Lager  
Tuatara Hazy Pale Ale  
Tuatara Interstellar IPA  
Tuatara Regenerate Pilsner  
Murphy's Irish Stout  
Monteith's Hazy Lemonade  
Garage Project Fugazi 2.2%  
Garage Project Tiny XPA <0.5%  
Guest Tap

Please speak to your server to find out what we are pouring.

## COCKTAILS

**Limoncello Spritz** 16  
Pallini Limoncello, prosecco and soda.  
Built in a wine glass.

**The Gingerbread Milk Punch** 21  
A clarified almond milk punch with Beefeater gin, gingerbread, English breakfast tea and lemon.  
Served over ice.

**The Sparkling Cocktail 1** 18  
Hennessy, prosecco, sugar cube and bitters.  
Delicate, dry, sweet.  
Served straight up.

## NON-ALCOHOLIC COCKTAILS

**Lyre's Amalfi Spritz** 14  
Lyre's Italian Spritz, Lyre's Classico and soda.  
Built in a wine glass.

**Rhubarb Highball** 14  
Lyre's Aperitif Dry, Lyre's Italian Spritz, house-made rhubarb cordial and soda.  
Built in a tall glass.

**Virgin Milk Punch** 14  
A clarified almond milk punch with gingerbread, English breakfast tea and lemon.  
Served over ice.

**Virgin Kentucky Buck** 16  
Lyre's American Malt, Strawberry, lemon juice, bitters, ginger beer.  
Served over ice.

Please ask your server about our full cocktail list.  
Made downstairs and delivered to your table.

## CHAMPAGNE

NV Veuve Clicquot Yellow Label Brut *Champagne* 25 130  
NV Veuve Clicquot Rosé *Champagne* 26 145

## SPARKLING

NV Da Luca Prosecco *Veneto* 14 65  
NV Cloudy Bay Pelorus Brut *Marlborough* 17 75  
NV Cloudy Bay Pelorus Rosé *Marlborough* 17 75

## SAUVIGNON BLANC

2024 Northrow *Marlborough* 12 52  
2024 Swiftsure by Man O' War *Marlborough* 13 60  
2024 Craggy Range Te Muna *Martinborough* 17 80  
2023 Cloudy Bay *Marlborough* 19 90

## PINOT GRIS

2023 Northrow *Gisborne* 12 52  
2023 Rockburn *Central Otago* 17 80  
2024 Jules Taylor *Marlborough* 16 75

## CHARDONNAY

2024 Northrow *Gisborne* 12 52  
2022 Twenty Acres by Bogle *California* 16 75  
2023 Nga Waka *Martinborough* 17 80  
2024 Paritua Willow *Hawke's Bay* 19 90

## ROSÉ

2023 Northrow *Hawke's Bay* 12 52  
2024 Bijou *Provence* 14 65  
2024 Whispering Angel *Provence* 19 90

## AROMATICS

2023 Dicey Riesling *Central Otago* 16 75  
2024 Matawhero Chenin Blanc *Gisborne* 16 75

## PINOT NOIR

2023 Northrow *Marlborough* 12 52  
2020 Margrain River's Edge *Martinborough* 17 80  
2022 Swiftsure by Man O' War *Central Otago* 19 90

## SYRAH

2022 Trinity Hill Syrah *Hawke's Bay* 15 70  
2023 Craggy Range Syrah *Hawke's Bay* 18 85  
2023 Two Hands Gnarly Dudes Shiraz *Barossa Valley* 19 90

## FULL-BODIED REDS

2022 Grant Burge Ink Cab/Sauv *Barossa Valley* 15 70  
2023 Brookfields Sun-Dried Malbec *Hawke's Bay* 16 75  
2024 Matawhero Single Vineyard *Gisborne* 15 70  
Merlot