

EMPORIUM

EATERY & BAR

Toasted banana bread 7.5

Maple butter

BUBBLY

	150ml	225ml	Btl
Daniel le Brun Brut NV	12		55
<i>Marlborough — fresh and lively acidity, finishes dry</i>			

Nicolas Feuillatte Brut Reserve NV	(100ml) 17.5		115
<i>Chouilly, France — fresh and crisp, balanced on the palate</i>			

WHITE

Trinity Hill Chardonnay 2015	9.8	14.5	46
<i>Hawke's Bay — fruity mid-palate, creamy texture and fine acidity</i>			

Trinity Hill Gimblett Gravels Chardonnay 2015	14	18.9	64
<i>Hawke's Bay — this wine is rich, round and complex with balanced natural acidity</i>			

Easthope Skeetfield Chardonnay 2015	14.5	20.5	66
<i>Hawke's Bay — great weight, texture, balance and length</i>			

Morton Estate Sauvignon Blanc 2016	9.2	13.5	42
<i>Marlborough — aromatic wine with lifted sweet passionfruit and lemon flavours</i>			

Te Whare Ra Sauvignon Blanc 2016	11	16.5	52
<i>Marlborough — single vineyard sauvignon blanc, ripe acid and mineral structure</i>			

Te Mata Cape Crest Sauvignon Blanc 2014	12	18	60
<i>Hawke's Bay — barrel fermented blend of mainly sauvignon with some semillon and a bit of sauvignon gris</i>			

Dog Point Sauvignon Blanc 2016	12.5	18.7	55
<i>Marlborough — juicy and vibrant palate of pure citrus</i>			

Te Whare Ra Dry Riesling 2015	9.8	14.5	46
<i>Marlborough — dry style which has excellent fruit weight and concentration</i>			

Mt Difficulty Target Gully Riesling 2015	11.5	17.5	53
<i>Central Otago — floral and ripe stonefruit notes compete in the aroma of this riesling</i>			

Trinity Hill Pinot Gris 2016	9.2	13.5	42
<i>Hawke's Bay — flavours and aromas of nashi pear and spice</i>			

Bilancia Pinot Gris 2016	9.8	14.5	46
<i>Hawke's Bay — beautiful floral aromatics and a rich, luscious palate</i>			

Trinity Hill Rosé 2016	9.2	13.5	42
<i>Hawke's Bay — red currant and summer fruits gently compliment the natural zingy freshness</i>			

DRINKS

Coffee

Latte, flat white, cappuccino, mochaccino, long black, short black, chai

Tea 4

Black — assam organic breakfast, masonic imperial earl grey, darjeeling Green — china jasmine, jade green sencha
Fruit & Herbal — garden mint, pure Egyptian chamomile, lemon & ginger, Otago summer fruits, grans berry garden

Hot Chocolate 4.5

Fluffy 2

Juice 5.5

Orange, cranberry, pineapple, grapefruit, feijoa, tomato, apple

PICK ME UPS

Be smooth 9

Raspberry, strawberry, blueberry, banana

Detox 7.5

Lemon juice, ginger, cayenne pepper, cinnamon, honey

Keep cool 8

Cucumber, apple juice, lime, mint, soda

Beet it 8

Beetroot, carrot, apple juice

Michelada 12

Tomato juice, lemon juice, tabasco, Emerson's Pilsner, chilli salted rim

Café shakerato 7.5

Espresso, ice, vanilla

BRUNCH

Turkish mince on toast 16.5

Spiced beef mince, tomato, capsicum, baked egg, sumac yoghurt, Turkish bread

Salmon bene & bagel 17.5

Smoked Pacific salmon, wilted spinach, poached eggs, toasted bagels, hollandaise

Buttermilk & lemon waffles 15

Caramelised banana, vanilla cream, maple syrup (Add crispy bacon 4.5)

Poached eggs & ham 18

Champagne ham, potato & cheese croquettes, spinach, soft poached eggs

BBQ pulled pork roll 17.5

Soft poached eggs, slow cooked pulled pork, lightly smoked BBQ sauce, hollandaise

Granola 11.5

Honey roasted oats, nuts, seeds, fruit, homemade yoghurt

Fresh pastries 4.5 EACH

Baked in-house daily

Extras 4.5 EACH

Real potato hash
Grilled streaky bacon
Esk Valley pork sausages
Roasted Portobello mushrooms
Toasted sour dough

WOOD OVEN PIZZAS

25 EACH, GF 2 EXTRA

Italian salami

Fresh mozzarella, rocket, parmesan, baby tomatoes

Roast chicken & Spanish chorizo

Mozzarella, red onion, feta, aioli

Classic

Fresh flavours, tomatoes, basil, mozzarella

SMALL PLATES

Smoked ham hock soup 16

Tomato & barley, garlic crusty bread

Beef rendang 17

Fried curry leaves, steamed rice, crispy shallots

Chicken & lemongrass laksa 18

Asian greens, noodles

Caramelised goat cheese tart 16

Beet & fennel seed relish, white balsamic

Manuka smoked salmon 18

Modern nicoise salad, soft fried egg

LARGER PLATES

Thai beef noodle salad 24

Chilli, lime dressing, crunchy, peanuts, dried shrimp

Coconut chicken salad 24

Cucumber, pickled ginger, candied peanuts

Fresh fish & chips 27

Local fresh fish, beer battered, tartare, fries, salad

DESSERTS

15 EACH

Coffee brulee

Vanilla & hazelnut cookies, brandy snap, cream

Lemon cheesecake

Ginger nut crunch, tequila & lime syrup

Honey & buttermilk panacotta

Bay strawberries, vanilla meringue

Sticky date pudding

Macadamia ice cream, caramel sauce, praline

Gourmet ice cream selection

A selection of interesting ice cream flavours

RED

	150ml	225ml	Btl
Roaring Meg Pinot Noir 2016	12.5	18.5	55
<i>Central Otago — densely perfumed, black raspberry and cherry along with a hint of complex dried herb</i>			

Martinborough Vineyard Te Tera Pinot Noir 2014	14	18.9	64
<i>Martinborough — soft, rich fruit flavours with a hint of spice</i>			

Mt Difficulty Pinot Noir 2015	18.5	27.5	85
<i>Central Otago — dense supple dark cherry notes lead a brown spice element, moves into a beautifully textured plush mid palate</i>			

Morton Estate Syrah 2016	9.2	13.5	42
<i>Hawke's Bay — plums and white pepper on the nose and in the palate</i>			

Esk Valley Syrah 2015	13	19.5	58
<i>Hawke's Bay — displaying classic syrah notes of dark berry fruits, pepper and exotic spices with a subtle oak integration</i>			

Trinity Hill Gimblett Gravels Syrah 2014	14.5	20.5	66
<i>Hawke's Bay — powerful and balanced ripe tannins</i>			

Trinity Hill Merlot 2015	9.8	14.5	46
<i>Hawke's Bay — the leather and plum aromas of the merlot shine through in this soft and well balanced wine</i>			

Alluviale Merlot/Cabernet Sauvignon 2015	12.5	18.7	55
<i>Hawke's Bay — broad and rich dark fruit flavours with a finely structured front palate</i>			

Trinity Hill The Gimblett 2014	14.5	20.5	66
<i>Hawke's Bay — traditionally made from a blend of grape varieties, complex, dense and full of colour</i>			

Mills Reef Elspeth Merlot 2000	18.5	27.5	85
<i>Hawke's Bay — from a great vintage, this wine is showing great structure with balanced aged characters, aged Gimblett Gravels wine at its best</i>			

COCKTAILS

Cherry & Thyme Champagne Cocktail 14

Maraschino cherries & syrup stirred with aromatic bitters, brown sugar cubes & thyme, topped with Daniel le Brun methode traditionnelle

Old Cuban 16

Fresh mint, limes and Bacardi 8 year old rum muddled, strained and topped with Daniel le Brun methode traditionnelle

The Bellini 15

Peach nectar stirred with peach liqueur topped with Daniel le Brun methode traditionnelle

Blueberry Mojito 15

Bacardi Superior rum, fresh lime juice, muddled with mint & blueberries, topped with soda water

Rosemary & Grapefruit Mule 15

Smirnoff Red vodka, shaken with grapefruit juice & fresh lime juice with rosemary syrup, topped with Mac's ginger beer

Cucumber Collins 15

Tanqueray gin shaken with caster sugar, lemon juice & muddled cucumber, topped with soda water

Elderflower Cooler 15

Bombay Sapphire gin with cucumber and St. Germain elderflower liqueur, topped with Fever Tree tonic water

Classic Dry Martini 17

Tanqueray 10 gin or Grey Goose vodka stirred with Noilly Pratt vermouth with a twist of lemon or olives, just let the staff know if you prefer it another way

Raspberry Cosmopolitan 15

Smirnoff Raspberry vodka, Cointreau, Crème de Framboise, lime juice, orange bitters & cranberry juice

Indochine Mexican 16

Jose Cuervo Reposado Tradicional tequila, lemon grass liqueur, passionfruit pulp & a dash of lemon juice

Please specify any dietary requirements as most of our dishes can be modified to suit individual needs.