

RED

	Low Tide	High Tide	Bottle
ROSÉ			
Squealing Pig, Marlborough.....	13	21.5	64
Peregrine, Central Otago.....	15	25	75
Man O' War Pinque, Waiheke Island.....	16	26.5	79
Two Rivers Isle of Beauty, Marlborough	16	26.5	79
Les Jamelles Clair de Rose, France	15	25	75

PINOT NOIR

Squealing Pig, Central Otago	14	23.5	70
Gibbston Valley, Gold River Central Otago	15	25	75
Saddleback, Central Otago.....	15	25	75
Foxes Island, Fox Ma Muse, Marlborough	16	26.5	79
Fickle Mistress, Central Otago.....			73
Peregrine, Central Otago ½ bottle / full bottle.....			46 / 90

CABERNET / MERLOT / SHIRAZ

Penfolds Cabernet Sauvignon South Australia	13	21.5	64
Chocolate Box Shiraz, Barossa Valley	15	25	75
Alpha Domus Syrah, Hawkes Bay	15	25	75
Elephant Hill Le Phant, Hawkes Bay	14	23.5	70
Chateau de la Vieille Tour Boredaux, France	16	26.5	79
Penfolds Bin 28 Shiraz.....			80

AFTERS

	Glass	Bottle
Château Villefranche Sauternes.....	15.5	60
De Bortoli, Noble One	21	84
Penfolds Club Reserve Tawny Port.....	12	

COCKTAILS

RUM BAY BE

Helmsman spiced rum, aperitivo, pineapple,
lime, mint, bitters, ginger beer 21

FRUJU

Absolut vodka, Amaro Montenegro, mango,
passionfruit, orange bitters, lime soda 21

MAIN SAIL

Ginato Pompelmo gin, Cointreau, raspberry,
rosemary, lime, soda 21

PEACH PIT

Haymans peach cup gin, mint, cucumber, citrus, soda 19

WATERMELON SPRITZ

Absolut watermelon vodka, watermelon, prosecco, soda 19

AMALFI AFTERNOON

Limoncello, basil, citrus, prosecco, soda 19

GRANGERS WHISKEY SOUR

Woodford reserve rye, guava, vanilla, lemon, black pepper 20

CLEMONTINE SOUR

Ginato Clemontino gin, Cointreau, lime, basil 20

COCONUT MARGARITA

Altos plata tequila, coconut, agave, lime 20

SALTED ESPRESSO MARTINI

Havana Club spiced rum, white chocolate liqueur,
salted popcorn, Toasted espresso 22

MOCKTAILS

BERRY SMASH

Mixed berries, cranberry, mint, lime, soda 15

MANGO SPRITZ

Mango, passionfruit, basil & lime 15

NO NO MOJITO

Lyres white cane spirit, lime, mint, soda 17

EAT + DRINK

WHITE

	Low Tide	High Tide	Bottle
BUBBLY			
Makers Anonymous Prosecco	14		70
Squealing Pig Sparkling Rosé.....	15		75
Monmousseau Cuvee JM Brut NV.....	16		79
Mumm Cordon Rouge NV ½ bottle / full bottle			60 / 110
Mumm Brut le rose NV.....			120
Maison Mumm RSRV 4.5 Cuvee			130

SAUVIGNON BLANC

Squealing Pig, Marlborough.....	13	21.5	64
Nautilus Estate, Marlborough.....	14	23.5	70
The Darling, Marlborough	14.5	24	72
Paddy Borthwick, Wairarapa	15	25	75

AROMATICS

Squealing Pig Pinot Gris, Marlborough.....	13	21.5	64
Triplebank Pinot Gris, Awatere Valley.....	14	23.5	70
Catalina Sounds Pinot Gris, Marlborough	15	25	75
Saddleback Riesling, Central Otago.....	14	23.5	70
Penfolds Koonunga Hill Riesling, South Australia			62

CHARDONNAY

Fickle Mistress, Marlborough.....	13	21.5	64
Blackbarn, Hawkes Bay	14	23.5	70
Ata Rangi Potiki, Martinborough	16	26.5	79
Nothing Ventured, Gisbourne	16	26.5	79



BEER + CIDER

ON TAP	400ml	500ml	Jug
Peroni Nastro Azzurro.....	13	15	50
Asahi Super Dry.....	13	15	50
Pure Blonde Ultra Low Carb.....	12	14	44
Founders Pilsner.....	13	15	48
Founders IPA.....	13	15	48
BRB Hazy Pale Ale.....	12	14	44
Somersby Apple Cider.....	12	14	44
Guest tap.....	ask your waiter		

BOTTLES / CANS

Peroni 0%.....	11
BRB Trail Hazer, Hazy IPA.....	11
Somersby Blackberry Cider.....	11
Somersby Pear Cider.....	11
Corona.....	11
Heineken.....	11
Heineken Light 2.5%.....	11
Steinlager Classic.....	11
Hallertau No.4 Schwarzbier.....	12
Daily craft beer selection.....	ask your waiter

NON ALCOHOLIC

Voyage sparkling water 500ml / 1L.....	8 / 13
Coke, Coke no sugar, Lemonade, Ginger Beer, Ginger Ale, Tonic, Soda.....	6
Orange, Apple, Cranberry, Pineapple, Grapefruit, Tomato ...	7
Redbull.....	7
Karma Drinks.....	8
—Karma Cola	
—Lemmy Lemonade	
—Gingerella Ginger Ale	
—Apple, Blackcurrant & Raspberry	
—Kombucha	

SNACKS

SOURDOUGH, OLIVE OIL, DUKKAH—8 DF/NFA

TOASTED SPICED MIXED NUTS—12 GF

CHILLED PRAWNS, MARIE ROSE—16 GF/DF/EFA

MANCHEGO CHEESE—17 GF/NFA

BABA GHANOUSH, CHILLI, SOURDOUGH—14 DF/GFA/NFA

CRUSHED POTATO, LABNEH, DUKKAH —14 DFA/GF/NFA

WARM MARINATED OLIVES—14 GF/DF/NF

SALMON GRAVLAX, HORSERADISH, SOURDOUGH—23 NF/GFA/DFA

CURED MEATS, PICKLE—17 NF/DFA

OYSTERS

Te Matuku Bay Oysters, Waiheke Island
Half dozen or Dozen

—Natural with shallot vinaigrette 37 / 74
—Battered with miso aioli 40 / 78

SMALL PLATES

Salt and pepper squid, chilli oil, preserved lemon aioli 24 GF/DF/NF/EFA

Bang bang prawns, chilli mayo, sesame 26 DF/NF/GFA/EFA

Market fish crudo, green gazpacho, cucumber 25 GF/DF/NF

Buttermilk Fried chicken, curry leaf, old bay aioli 24 NF/EFA

Pulled pork sliders, drunken prunes, fennel slaw 25 NF/GFA/EFA/DFA

Lamb meatballs, buttermilk, jus, pomegranate 26 NF/DFA

Burrata, heirloom tomato, basil, sourdough 25 NF/GFA

SALADS + BOWLS

Caesar — baby gem, crispy pancetta, anchovies, croutons, free range egg 28 NF/EFA/GFA/DFA

Mezze — Heart artichoke, baba ghanoush, sundried tomato hummus, orzo, baby beetroot, labneh, flatbread 32 DFA/GFA/NFA

Poké Bowl — salmon, brown rice, tomato, corn, wakame, edamame, exotic mushroom, miso mayo 32 NF/DF/GFA/EFA

Add: 8 each

—Lemon & thyme grilled chicken GF/DF/NF
—Parsley and garlic prawns GF/DFA/NF
—Grilled halloumi GF/NF

SEAFOOD PLATTER

A selection of hot and cold seafood, fresh from the market 170

BISTRO

Sourdough battered fish n chips, greens salad, tartare, lemon 32 NF/DF/GFA/EFA

Littleneck clam and crab chowder, sourdough 29 NF

Pan fried market fish, fennel citrus salad, parsnip, wild herbs 41 GF/NF/DFA

Steamed mussels, kaffir lime cream, chilli, sourdough
half kilo/one kilo 24/40 NF/GFA/DFA

Sri Lankan curry, charred chicken, cashew, coconut 38 GF/NFA

Wagyu beef burger, smoked cheese,
free range bacon, pickle, golden fries 32 NF/GFA/EFA/DFA

West Coast 200gm eye fillet, mushroom jam, confit
Portobello, pickled baby onion, jus 48 GF/NF/DFA

Or swap out — 21 days dry age Angus Rib eye 500gm 69

Za'atar spiced lamb cutlets, baba ghanoush, pickled zucchini,
oregano chimichurri 43 NF/DF

Wild mushroom risotto, parmigiana, herbs, truffle oil 32 NF/GFA/VGA

GREEN GARDEN SALAD, GINGER DRESSING—14 NF/DF

GREEN BEANS, PISTACHIO AILLADE—14 GF/NFA

POTATO SKINS—15 NF/DFA/GFA/EFA

TRUFFLE FRIES, PARMESAN—14 NF/GF/DFA/EFA

SIDES

AFTERS

CHOCOLATE FONDANT, VANILLA BEAN ICE CREAM—16 NF

ROSEWATER PANNA COTTA, PISTACHIO GRANOLA—16 NFA

TRIO OF ICE CREAMS & SORBET—14 NF/GFA

*If you have any food allergies,
please inform your server and ask for a dietary menu.*