

TAP BEER:

STEINLAGER	\$12
EMERSONS PILSNER	\$14
PANHEAD SUPERCHARGER	\$14

BOTTLED BEER:

EMERSON'S ORANGE ROUGHY (330ML)	\$12
MACS 3 WOLVES (330ML)	\$12
LEFFE PURE BLONDE (330ML)	\$12
HARRINGTONS APA (330ML)	\$12
PANHEAD RAT ROD (330ML)	\$12
PANHEAD BLACK TOP STOUT (330ML)	\$12
SPEIGHTS (330ML)	\$9
SPEIGHTS SUMMIT (330ML)	\$9
CORONA (330ML)	\$10
STELLA ARTOIS (330ML)	\$10
STEINLAGER LIGHT (330ML)	\$9
STEINLAGER 0% (330ML)	\$9

CIDER:

MAC'S CLOUDY APPLE CIDER (330ML)	\$10
ISSAC LOW SUGAR CIDER (330ML)	\$9

GIN & TONIC: \$16

MALFY GIN ORIGINALE (ITALY)

SERVED WITH LEMON

TANQUERAY No. 10 (ENGLAND)

SERVED WITH LIME

BLACK COLLAR GIN (BAY OF ISLANDS)

SERVED WITH MINT

1919 DISTILLERY PINK GIN (AUCKLAND)

SERVED WITH ROSEMARY

VUE BAR

BROKEN HEART GIN (QUEENSTOWN)

SERVED WITH ORANGE

SCAPEGRACE BLACK GIN (CANTERBURY)

SERVED WITH JUNIPER BERRIES

OTHER GIN & TONIC: \$12

GORDONS

BOMBAY SAPPHIRE

TANQUERAY

WINE

SPARKLING:

KARIKARI ESTATE SPARKLING ROSE	\$15/\$50
RICCADONNA PROSECCO	\$55
MOET AND CHANDON	\$145
VEUVE CLIQUOT BRUT	\$165
VEUVE CLIQUOT ROSE	\$185
BOLLINGER BRUT	\$185

WHITE & ROSE:

CALYPSO SAUVIGNON BLANC 2020	\$14/\$42
CALYPSO PINOT GRIS 2020	\$14/\$42
CALYPSO CHARDONNAY 2020	\$15/\$52
KARIKARI ESTATE CHARDONNAY 2020	\$17/\$65
CALYPSO ROSE 2021	\$14/\$49

RED:

CALYPSO MERLOT 2015	\$14/\$39
KELY PINOT NOIR 2015	\$14/\$42
CALYPSO HELL HOLE 2016	\$14/\$45
KARIKARI ESTATE TOA ITI 2016	\$14/\$45
KARIKARI ESTATE SYRAH 2017	\$18/\$65
KARIKARI ESTATE PINOTAGE 2016	\$16/\$65

WHISK(E)Y

BOURBON:

WILD TURKEY	\$10
MAKER'S MARK	\$12
BULLEIT	\$12
WOODFORD RESERVE	\$14

SINGLE MALT/ BLENDED SCOTCH

J&B RARE (BLEND)	\$10
JW BLACK (BLEND)	\$12
TALISKER 10YO (ISLE OF SKYE)	\$18
CAOLILA 12YO (ISLAY)	\$18
GLENFIDDICH 12YO (SPEYSIDE)	\$18
GLENMORANGIE 10YO (HIGHLAND)	\$18
THE BALVENIE 12YO (SPEYSIDE)	\$18
GLENKINCHIE (SPEYSIDE)	\$20
ABERLOUR 12YO (SPEYSIDE)	\$20
LAGAVULIN 16YO (ISLAY)	\$24
OBAN 14YO (HIGHLAND)	\$24

IRISH WHISKEY

JAMESONS	\$12
BUSHMILLS 10YO	\$12

BRANDY

DE VALC VSOP	\$10
HENNESSEY VS	\$12

VODKA

42 BELOW PURE	\$12
GREY GOOSE	\$14
CIROC	\$16

RUM

APPLETON'S SIGNATURE	\$12
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VUE BAR

BACARDI BLANCO	\$12
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BACARDI 8YO	\$14
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STOLEN GOLD	\$12
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STOLEN DARK	\$12
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KRAKEN	\$14
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MATHUSELUM 15YO	\$16
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TEQUILA

CUERVO GOLD	\$12
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CUERVO SILVER	\$12
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1800 REPOSADO	\$12
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1800 ANEJO	\$12
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DON JULIO REPOSADO	\$16
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NON ALC:

COKE/COKE NO SUGAR \$5.50

LEMONADE \$5.50

LEMON, LIME & BITTERS \$5.50

SODA WATER \$5.50

MAC'S GINGERBEER (330ML) \$6

HOPT ELDERBERRY (330ML) \$6

HOPT PEAR AND BASIL (330ML) \$6

STRANGELOVE DIRTY TONIC (180ML) \$6

STRANGELOVE LIGHT TONIC (180ML) \$6

NAKD SPARKLING (500ML) \$6

NAKD SPARKLING (1000ML) \$14

NAKD STILL (500ML) \$8

NAKD STILL (1000ML) \$14

APPLE JUICE \$5

ORANGE JUICE \$5

PINEAPPLE JUICE \$5

CRANBERRY JUICE \$5

TEA & COFFEE

LONG BLACK/ESPRESSO \$4

FLAT WHITE/LATTE/CAPPUCCINO \$5.50

TEA \$5.50

(ENGLISH BREAKFAST/ PEPPERMINT/ CHAMOMILE/ EARL
GREY/GREEN/GREEN AND JASMINE/LEMON)

VUE BAR

COCKTAILS \$18

MOSCOW MULE

42 BELOW VODKA, SYRUP, LEMON, SODA

HENDRICKS SPRITZ

HENDRICKS, CUCUMBER, LIME, ELDERFLOWER, MINT,
SODA

PEAR AND BASIL MOJITO

APPLETONS SIGNATURE RUM, LIME, BASIL, PEAR AND
BASIL SODA, ANGOSTURA BITTERS

NORTHLAND SOURS

WOODFORD RESERVE, ANGOSTURA BITTERS, PORT,
LEMON, EGG WHITE

ROSEMARY PALOMA

1800 REPOSADO TEQUILA, LIME, ROSEMARY,
GRAPEFRUIT SODA

JUGS

(SERVES 2-4 \$35 – AVAILABLE BY THE GLASS)

SANGRIA

CARRINGTON'S RECIPE SANGRIA:
WHITE OR RED

PASSIONFRUIT MOJITO

BACARDI, PASSIONFRUIT, LIME, SUGAR, SODA

STRAWBERRY GIN FIZZ

BOMBAY SAPPHIRE, LEMON, ROSEMARY, STRAWBERRY

FOOD

GRILLED BEEF SLIDERS (3) – BABY COS LETTUCE,
SMOKED CHEESE, CARAMELIZED ONIONS & AIOLI **\$18**

BLACKENED FISH TACOS (2) – GRILLED SOFT TACO,
SLAW, CHARRED SWEETCORN SALSA & A SPICY
CHIPOTLE MAYO **\$20**

TRUFFLED SHOESTRING FRIES WITH TOMATO SAUCE OR
AIOLI **\$14**

GINGER BRAISED PORK BELLY BAO BUNS (2) – THICK
CUT CRISPY PORK BELLY, SPRING ONION, HOISIN SAUCE
& SALTED CUCUMBER **\$20**

KING PIN BUFFALO WINGS (6) SERVED WITH A HOUSE
MADE RANCH DIP **\$18**

VUE BAR

BEER BATTERED ONION RINGS & CHIPOTLE AIOLI **\$14**

FLASH FRIED GARLIC & CHILI EDAMAME BEANS SERVED
WITH KEWPIE MAYONNAISE **\$14**

SALT & PEPPER SQUID SWEET CHILI SAUCE **\$18**

GARLIC TIGER PRAWNS (5) W GRILLED CIABATTA &
LEMON **\$22**

GRINNING GECKO CHEESE BOARD – DUO OF LOCALLY
CRAFTED CHEESES SERVED WITH A TOMATO RELISH,
CAPERBERRIES, CURED MEAT & GRILLED CIABATTA **\$28**



VUE BAR

