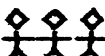


Vino

- | | Glass | Bottle |
|--|--------|---------|
| Pol Roger Champagne | | \$90.00 |
| Deutz Brut 200ml | | \$9.50 |
| Pasqua Soave Classico | \$6.00 | |
| Charming white wine with a tinge of green to its straw hue. Lovely fragrances of golden apples and white peaches. Crisp, fresh and lively, with a spine of acidity that enhances the flavours. | | |
| Tollo Montepulciano | \$6.00 | |
| Medium bodied red with ripe plum flavours and a smooth finish. | | |
| Kim Crawford Pinot Gris | \$7.50 | \$35.00 |
| Apple and Nashi pear with lifted nutty, butterscotch malo notes. Full and rich on the palate. | | |
| Wild South Sauvignon Blanc | \$7.00 | \$30.00 |
| A rich pungent classic Marlborough aroma with gooseberry and lemon grass nuances. This wine is richly integrated with an intense lime and citrus mid palate and a long textured finish. | | |
| Sacred Hill Reserve Sauvignon Blanc | \$7.50 | \$35.00 |
| A lifted medley of aromatics with passionfruit, lychee and gooseberry characters. | | |
| Jules Taylor Chardonnay | \$7.50 | \$35.00 |
| Aromas of sweet, spicy oak and ripe stone fruits along with malolactic fermentation, extended lees maturation a frequent barrel stirring have added complexity to the palate ensuring a long and full finish. | | |
| Waipara Hills Pinot Noir | \$7.50 | \$35.00 |
| Aromas of redcurrant, cherry and plums integrated with savoury mushrooms and toasty oak lead to a medium bodied wine with a soft, full palate, well balanced acidity and flavours that linger. This Pinot shows true varietal characteristics - ripe black cherry and plum fruit with hints of forest floor. | | |
| Lake Chalice Pinot Noir | \$8.00 | \$40.00 |
| Ruby. Aromas of redcurrant and plums integrated with savoury mushroom and toasty oak characters. | | |
| Three Paddles Pinot Noir | \$9.00 | \$45.00 |
| Exhibits typical regional characters of red berries and cherries mixed with spicy and earthy notes. The wine is soft-textured with supple tannins and carries flavours of red fruits and spice through the palate to a soft, persistent finish. | | |
| Ti Point "Two" Merlot Cabernet Franc | \$7.00 | \$30.00 |
| A rich opulent nose scented with the developed aromas of an earthy meatiness with subtle hints of oak. A persistent length of palate, with gentle tannins to create structure. | | |
| Le Caselle Chianti | \$7.00 | \$30.00 |
| A deeply coloured wine with the ripe berry and spice flavours with a full body finish. | | |

Birra

- | | |
|--|--------|
| Becks | \$6.50 |
| Budejoviky Budvar | \$6.50 |
| Heineken | \$6.50 |
| Macs Light | \$6.00 |
| Steinlager | \$6.50 |
| Moa Beer | |
| Original | \$9.50 |
| With an abundance of hoppy notes that have given the impression of sweet fruit, grassy overtones and a balanced astringency which is complex and pleasing to the nose. The palate of this beer is fruity with a little hint of spiciness and balanced hop flower that has a long lasting finish. | |
| Blanc - Wheat | \$9.50 |
| This blonde style of beer has been fermented with wine yeast at a higher than normal fermentation temperature. This gives the wheat beer an abundance of banana and citrus notes. The use of floral Nelson hops gives the beer balance as well as a spicy astringency. | |
| Noir - Dark | \$9.50 |
| The dark beer or Moa Noir as it is called, uses slowly roasted malt. This gives it a darker colour, with a palate of delicious chocolate and roasted coffee characteristics. | |
| Emersons Pilsner | \$9.50 |
| With slight carbonation resulting from filtration, this organic pilsner has a gentle maltiness with a mild bitterness. Fresh and crisp with a hoppy finish. | |
| Emersons Stout | \$9.50 |
| The classically smooth mouth-feel engulfs the palate with roasted malt caramel and chocolate tastes. There is plenty of alcohol warmth in this brew but low level bitterness, which is just as it should be. | |
| Taakawa (fruit of the forest) | \$6.50 |
| This uniquely New Zealand beer is flavoured with kawakawa leaf (commonly known as the pepper leaf). It has a golden colour, very smooth texture and a slightly sweet taste. | |
- 
three boys brewery
- | | |
|---|--------|
| Pilsner | \$9.50 |
| This Pilsner is a taste of Europe with a new world twist. Like the pilsners of old, it balances pale malt flavour and saaz hop bitterness. We take it a step further using modern varieties of saaz hop grown in New Zealand which give it that little bit extra aroma and flavour. | |
| IPA | \$9.50 |
| The Indian Pale Ale was born when extra fresh hops were added to preserve beer quality when shipping beer from England to colonial India. You can really appreciate those same generous additions of modern New Zealand hops in this brew's full aroma and taste. | |

MOA
AN EXCEPTIONALLY
Rare Beer

Pheonix Organic Juices

All \$3.80

Feijoa & Apple
Blackcurrant & Apple
Guava & Apple
Mango & Apple
Organic Lemonade
Organic Gingerbeer
Organic Lemon Line & Bitters
Organic Cola

Charlies Smoothies

All \$4.50

Orange Juice
Spirulina
Feijoa
Berry

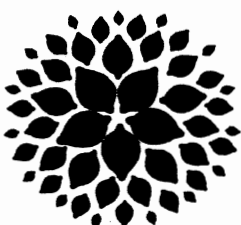
Liqueurs

Lemon Z

\$8.00 Glass

Lemon Z is a spirit of inspiration. A spirit with the purity of sweet lemons, the traditions of Italy, the age old waters of Waikimihia and an undeniably divine taste. The home of Lemon Z is the breathtaking Bay of Islands. James and his wife Bronwyn came here and fell in love with the Bay of Islands. But it was while traveling through Italy that they became fascinated by a tasty liqueur, called limoncello that seemed to keep many Italian families very busy peeling and soaking lemons. James realized very quickly that there was a huge potential with the high quality lemons from Kerikeri right here in the Bay of Islands.

Lemon Z is delicious served direct from the freezer, poured over ice, or as a fresh ingredient in a range of new and specially crafted cocktails. It is a fresh, unique taste that is sure to inspire you.



Grappa-Vigneti Casterna

\$8.00 Glass

Grappa is a fragrant grape-based spirit of between 40% and 60% alcohol by volume, of Italian origin. It is made from the distillation of pomace, i.e., the residue of grapes (primarily the skins, but also including the stems and seeds) that were pressed for the winemaking process. The flavour of grappa, like wine, depends on the type and quality of the grape used as well as the details of the distillation. Sometimes, usually in Italy, grappa is added to espresso and known as a 'Caffe corretto', which can also be made with other alcohols, such as sambuca. The other variation of this is the 'Amazza Caffe', literally, 'coffee-killer'. The espresso is drunk first, followed by a few downed ounces of grappa served in a Grappa glass. Most grappa is clear, indicating that it is an un-aged distillate, though some may retain very faint pigments from its original fruit pomace. Recently, aged grappas are becoming more common, and these take on a red-brown hue from the barrels in which they are stored.