

COCKTAILS

House Martinez 25

Craggy Range x NDC Giants Estate Gin, Cocchi Vermouth di Torino, Shiso umeshu liqueur

Spiced Rum Espresso Martini 25

Cacao infused Rum, Cinnamon & allspice syrup, Cold Brew Coffee

DIGESTIF

Remy Martin XO Champagne Cognac - France 30

Darroze 12 year old Armagnac - France 20

Karven Ropere Amaro - Auckland, NZ 17

National Distillery Company Limoncello - Hawke's Bay, NZ 15

Dr. Beak Umeshu Gin Liqueur - Martinborough, NZ 16

SINGLE MALT

Scapegrace Fortitude V - Southern Alps, New Zealand 18

Thomson 'Cask Martin' Pinot Noir Cask - Auckland, NZ 19

Cardrona Distillery 'Growing Wings' - Cardrona, NZ 25

Cardrona Distillery 'The Falcon' - Cardrona, NZ 35

Benriach 21 year old - Speyside, Scotland 30

FORTIFIED WINE

Lustau Pedro Ximenez Sherry 17

Cocchi Barolo Chinato 22

Grahams 20 year old Tawny Port 30

Grahams 40 year old Tawny Port 60

TO FINISH

Nutmeg custard tart, riesling poached feijoa & vanilla creme fraîche - 20

Alpha Domus 'Noble Selection' Semillon 19

Lemon posset, yoghurt and rhubarb soft serve, almond crumble - 20

Prophet's Rock 'Vin de Paille' Pinot Gris 30

Dark and milk chocolate bar, burnt marshmallow & mandarin - 20

Pegasus Bay 'Encore' Noble Riesling 22

Dark chocolate & salted caramel truffles - 20

Grahams 10 year old Tawny Port 19

Eccles cake & blue cheese - 20

*Mulled wine sultanas wrapped in brioche pastry
served with quince paste and a selection of blue cheese*



Noble & Sunday loose leaf tea & Hawthorne Coffee Roasters espresso are available.