

COCKTAILS

House Martinez	25
<i>Craggy Range x NDC Giants Estate Gin, Cocchi Vermouth di Torino, Shiso umeshu liqueur</i>	
Spiced Rum Espresso Martini	25
<i>Cacao infused Rum, Cinnamon & allspice syrup, Cold Brew Coffee</i>	

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

Rhubarb & feijoa cheesecake with gingerbread - 20

Alpha Domus 'Noble Selection' Semillon 19

Lime posset, yoghurt soft serve, rhubarb & 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 Monkey - 20

Mulled wine sultanas wrapped in brioche pastry
served with quince paste and a Mt Eliza Blue Monkey blue cheese

Lustau Pedro Ximénez - Sherry - San Emilio, Spain 18



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