

Art OF *Food*

Cocktails - 16

**Mojito - Muddled with bacardi, Mint, Basil, lemon and a hint of
passionfruit**

Vodka Sunset - Orange, vodka, Cranberry and lemon

Peach Bomb - Peach, mint, vodka and lemon lime bitters

Dynasty - Strawberry, pomegrante, vodka, butterfly flowers

Sparkling

Jacobs creek G-12 B-45

Daniel Le Brun B- 59

Champagne Cocktail 16

Sauvignon Blanc

House Sauvignon G-9

Stoneleigh Malborough G-11 B-45

Forbidden Vines by Babich wines G-13 B-55

Chardonnay

House Chardonnay G-9

Stoneleigh Malborough G-9 B-45

Forbidden Vines by Babich wines G-13 B-55

Arrogant Frog Lily Pod B-59

Pinot Gris

Stoneleigh Malborough G-11 B-45

Forbidden Vines by Babich wines G-13 B-55

Pinot Noir

House Pinot Noir G-9

Taylors Promised lands G-11 B-45

Young and Co Cherry bomb french Pinot Noir B-55

Merlot

House Merlot G-9

Shiraz

Arrogant Frog B-59

Pepperjack Barossa B-65

Kereru Range - 10

Great Justice Coconut Porter, Resonater IPA, Maidstone Lager,
Shepherds Ale, Pigeon Pilsner, Birch Beer 0%

Corona, Heinekin, Apple Cider \$9

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Molinari Italian Coffee

Espresso 4
Flat white 5
Latte 5.5
Long Black 4.5
Americano 4.5
Mocha 5.5
Hot Chocolate 5
Irish Coffee - 12

Non Alcoholic

Iced Teas - Peach, Strawberry, Lemon & Mint, Passionfruit, Mixed Berries, Pomegranate, Mango, Fejoa & apple - 6

Iced Coffee, Chocolate, Mocha or Vanilla - 7

Soft drinks - 5

Mocktails - 10

Ask your waiter for any daily specials