

## Schweppes Menu

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Wild wheat rosemary sourdough, English roast beef and cucumber with horseradish mayo \$16

Taleggio arancini balls with roasted tomato V \$18

Torched Big Glory Bay salmon skewer with 1783 salty lemon tonic aioli GF \$18

Honey and soy tossed squid with lime and chilli \$18

Insalata verde - watercress, pear, apple, fennel and pickled cucumber in 1783 salty lemon tonic V, GF, DF \$18

### Platters

Tapa plate - bresaola, Hungarian salami, Spanish chorizo, green olives, grilled artichoke hearts, kumara crisps, beetroot hummus, with assorted crackers and sourdough (serves 4) \$45

New Zealand cheeseboard - Danish blue, creamy brie, aged cheddar, quince, grapes with assorted crackers and sourdough (serves 4) \$50

Big Glory Bay salmon platter - cured salmon coated in fine herbs, with charred lemon and pickled cucumber (serves 4) \$60

## Beverage Menu

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	Glass	Bottle
<b>Beer</b>		
Heineken		\$9
Heineken Light		\$9
Sol		\$9
Monteith's Crushed Apple Cider		\$9
Rekorderlig Strawberry-Lime Cider		\$10
<b>Champagne</b>		
Moët & Chandon Impérial Mini		\$28
Moët & Chandon Impérial Rosé Mini		\$35
<b>White Wine</b>		
Babich Family Estates Headwaters Organic Pinot Gris	\$15	\$70
Babich Black Label Hawke's Bay Chardonnay	\$16	\$75
Babich Black Label Marlborough Pinot Noir Rosé	\$16	\$75
<b>Spirits and Cocktails</b>		
Spirit and Mixer	\$16	
Crisp and Copper	\$17	
Frosé	\$18	
Ginger Mule	\$18	
Golden State of Mind	\$20	
Garden Highball	\$20	
Sweet Sailor	\$20	
Classic Sipsmith Negroni	\$20	
Beeswax Old Fashioned	\$20	
The Pohutukawa Cocktail	\$20	
Godfather Sour	\$20	
Parnell Fruit Cup	\$22	
<b>Non-Alcoholics</b>		

Pump Water 750mL	\$5
Coca Cola	\$5
Coca Cola No Sugar	\$5
Sprite	\$5
Voyage Water – Sparkling 500mL	\$6
Schweppes – Ginger Beer	\$5
Schweppes – Lemon, Lime & Bitters	\$5
Most Juice	\$5