

Cocktails

Cuckoo Flings

Vodka Twist

13

A long, refreshing Cuckoo favourite, created by the team at Hawthorn Lounge, back in 2006.

42Below Passionfruit Vodka, elderflower, lime and passionfruit. Built tall and finished with sparkling water

Cuckoo Espresso Martini

17.5

Our exceptional espresso martini.

House-infused vanilla vodka, fresh espresso, sugar syrup and Kahlua. Shaken and served up.

Classics We Adore

Bellini

18.5

The classic cocktail of HARRY'S BAR in Venice.

Deutz Marlborough Cuvee and house-made peach puree. 'Thrown' and served in a flute.

Negroni

17.5

Short and strong with bitter orange. This refreshing classic is perfect for any occasion.

Beefeater Gin, Campari and Dolin Rouge Vermouth. Stirred and served down on the rocks.

Whiskey Sour

17.5

A beautiful favourite the world over – Crisp, warm and wonderful velvety texture.

Ballentine's Scotch Whiskey, fresh lemon, sugar syrup, Angostura Bitters and albumen (optional). Shaken and served on the rocks.

Old Fashioned

17.5

Three simple ingredients and patience. Delivers every time.

Makers Mark Bourbon, sugar and Angostura Bitters. Stirred and served on the rocks.

Cocktails

Seasonal Madness

Peach Fizz

13

Tall, fruity, revitalizing drink beneath a garnish of sweet, tangy raspberries.

Makers Mark Bourbon, peach puree, lemon juice, raspberries and soda. Served long.

My-Cool

15

Gentle spices of cinnamon and ginger with a refreshing pineapple base.

Havana Especial Rum, pineapple juice, cinnamon sugar, and albumen. Shaken and topped with ginger beer.

Fix-Apple

9

Refreshing and tangy with a subtle sweet side.

Apple juice, lemon juice, house-made vanilla sugar and smashed berries. Served over crushed ice.

My Fair Maiden

10

Light and zesty flavours mixed with subtle nutty notes.

Cranberry juice, lime juice, orgeat, and apricot jam. Served up.

Lady In Red

15

Breath-taking and beautiful, yet complex and lingering.

Beefeater Gin, lemon, red capsicum, Dolin Rouge Vermouth and Peychauds Bitters. Shaken and served up.

Autumn Fling

16

Tropical sweetness meets bitter orange and the result is a perfect blast to your day.

Aperol, mango syrup, lemon juice and splash of apple cider. Served over ice.

Wines & Beers

	125ml	750ml
<u>Sparkling Wine</u>		
Perrier-Jouet Grand Brut	25.5	133
Terra Serena Prosecco	12	60
Deutz Prestige Cuvee 2015	14.5	72

Still Wine

Square Mile Sauvignon Blanc	9.5	46
Lake Hayes Pinot Gris	12	59
Nga Waka Chardonnay	14.5	72
Church Rd McDonald Chardonnay	15	75
Mahi Gewurztraminer		66
Matawhero Pinot Rose	14.50	72.5
Red Metal Merlot Cabernet Franc	13.5	67
Radio Boca Tempranillo	10.5	51
Three Paddles Pinot Noir	13.5	66.5
Jacobs Creek Double Barrel Shiraz	13.5	66.5

Beer & Cider

On draught from Moa Brewing	425ml	1L Jug
Original Lager	11	26
Dry Hopped Pilsner	11	26
Big Sky A.P.A.	11	26
Apple Cider	11	26
In bottle		330ml
Kronenbourg 1664 Lager		8
ParrotDog Dead Canary Pale Ale		11.5
ParrotDog Pandemonium Pilsner		11.5
ParrotDog Falcon APA		11.5
Liberty Darkest Days Stout		10.5
Amstel Light 2.5%		8.5

Food

Nibbles to feed your appetite

Bowl of pretzels 4.5

Bag of crisps 7

Sweet Smoked Paprika

Sea Salt

Cider Vinegar & Sea Salt

Onion & Green Chives

Cheese 25.5

Choose a single cream brie or a mild creamy blue cheese served with accompaniments

House toasted pita crisps & dips 13.5

A selection of beetroot relish, tomato relish and hummus served with pita crisps.

Toastie 11

A toasted sandwich served with hot sauce and pickle.

A choice of:

Veggie Sundried tomato, basil pesto, and swiss cheese

Classic Pastrami, sundried tomato, swiss cheese, and tomato relish

'Nom Noms' (a technical term for food)

Fancy something more? Our friends at One Red Dog prepare...

Fries 10.5

Basil Pesto Flatbread 13.5

Potato Skins 13.5

Antipasto Platter 28.0

Pizzas

Med Lrg

Margarita 22.5 33.5

Tomato, basil & mozzarella

Pepperoni 24.5 35.5

Tomato, pepperoni & mozzarella

Mushroom 25.5 36.5

Creamy herb, portabello mushrooms,
mozzarella & truffle salt

Chicken 25.5 36.5

Tomato, Cajun chicken, brie, feta, & mozzarella,

Extras :

Gluten free pizza add 7

Bread 7

Nom Noms & Pizza menu options available from 10:30am until kitchen closes.

Maker's Mark[®]

Peach Fizz

13

Makers Mark Bourbon, peach puree, lemon juice, raspberries and soda. Served long.

Old Fashioned

17.5

Makers Mark Bourbon, sugar and Angostura Bitters. Stirred and served on the rocks.

Boulevardier

17.5

Makers Mark Bourbon, Campari, and sweet vermouth. Stirred and served up.