

Aperitif
Wine Bar



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*"Aperitif: An Alcoholic Drink Taken Before A Meal To Stimulate
The Appetite".*

Welcome To Our Place..
Aperitif Wine Bar & Eatery Is A Place To Sit Back,
Relax, Enjoy Good Food, Good Wine & Good
Company.
Thank You For Joining Us!

Open Tuesday – Saturday 11am – Late

By Paul & Elly Ansell

Enquire About Holding Your Next Celebration With Us

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These are designed to share & brought to your table continuously throughout your dining experience. We recommend 1.5 plates per person. If you have any allergies or dietary requirements, please advise us.



SMALL PLATES

Mixed Mediterranean Olives, Garlic, Rosemary	9
Grilled Roti, Terra Sancta Olive Oil, House Made Dukkah	13
Local NZ Twice Cooked Chips, Garlic Aioli	12
Edamame Beans, Rosemary & Lemon Salt	12
Spiced Lamb Croquettes, Sriracha, Mint Yoghurt, Pickles (X3)	14

LARGER PLATES

Mushroom, Truffle & Mozzarella Arancini, Aioli, Cherry (x4)	22
Pork Rilette, Apple, Cornichons, Cherry, Nuts, Melba Toasts	22
Heirloom Tomato Salad, Bocconcini, Walnuts, Red Pepper	24
Buttermilk Fried Chicken, Chilli Mayo, House Made Pickles	26
Crayfish & Tiger Prawn Ceviche, Chilli, Lime, Coconut, Tortilla	24
Salt & Pepper Squid Salad, Chilli & Lime Dressing, Shallots	25
6 Hour Braised Beef Cheek, Pumpkin Puree, Slaw, Nuts	27
Cheese Plate, Brie, Pickles, Relish, Quince Paste, Crackers	24



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SWEET TREATS

Salted Caramel & Dark Chocolate Tart, Vanilla Ice Cream	17
Cream Profiteroles, Butterscotch Sauce, Nut Praline (x6)	15
Cheese Plate, Brie, Pickles, Relish, Quince, Crackers	24
Chocolate Truffle, Raspberry Dust, Nut Crumb (x1)	4.50

LATE NIGHT EATS - AFTER 8.45PM

Cheese Plate, Brie, Pickles, Relish, Quince, Crackers	24
Grilled Roti, Terra Sancta Olive Oil, House Made Dukkah	13
Pork Rilette, Apple, Cornichons, Cherry, Nuts, Melba Toasts	22
Mixed Mediterranean Olives	9
Cream Profiteroles, Butterscotch Sauce, Nut Praline (X6)	15

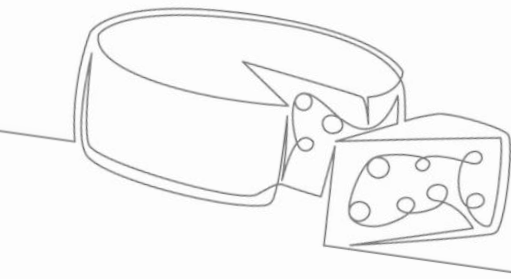
KIDS MEALS (\$14.50)

Fish & Chips, Tomato Sauce

Macaroni & Cheese Pasta

Chicken Tenders, Chips, Tomato Sauce

Vanilla Bean Ice Cream W Caramel Sauce, Sprinkles 4.50



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NON-ALCOHOLIC & MOCKTAILS

Sprite, L&P, Coke, Coke No Sugar	4.60 <u>or</u> Jug 14
Fentimans Sparkling Orange & Mandarin Juice	6
Kombucha Ginger & Lemon	6
Bundaberg Ginger beer	6
East Imperial Tonic – Original, Yuzu, Grapefruit	5
East Imperial Grapefruit Soda	5
Juice: Orange, Apple, Cranberry, Tomato, Pineapple	5.50
Aperitif Fruit Mocktail: Cranberry, Pineapple, Passionfruit, Soda	11
House made Lemon, Lime & Bitters	6 <u>or</u> Jug 16

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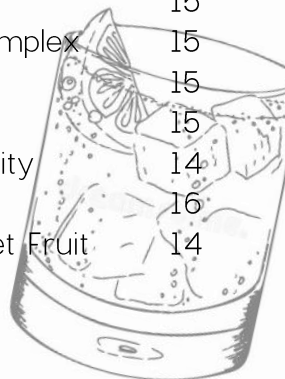
Choose Your Gin: Choose Below

Choose Your Glass: Tall, Short, Bowl

Choose Your East Imperial Tonic: Original, Yuzu, Grapefruit

Choose Your Garnish: Lemon, Orange, Rosemary, Mint, Thyme

REID & REID: Martinborough, NZ – Herbal & Citrus	15
BOMBAY SAPPHIRE: England – Herbaceous	14
LIGHTHOUSE: Martinborough, NZ – Herbal & Citrus	15
SCAPEGRACE BLACK: NZ – Spice & Citrus	15
HENDRICKS: Scotland – Rose & Cucumber	15
BOTANIST: Scotland – Floral & Complex	15
MALFY BLOOD ORANGE: Italy – Bittersweet & Complex	15
MALFY GRAPEFRUIT: Italy – Bright, Fresh, Anise	15
BLUSH RHUBARB: NZ – Fresh & Light Rhubarb	15
HAYMANS PEACH & ROSE: England – Juicy & Fruity	14
ROKU: Japanese – Yuzu, Green Tea	16
HAYMANS SLOE: England – Rich & Red, Bittersweet Fruit	14



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COCKTAILS

BOURBON OLD FASHIONED: House Bourbon, Bitters, Orange	17
PEACH & ROSE SPRITZ: Peach & Rose Gin, Prosecco, Soda	19
FLAT WHITE MARTINI: Baileys, Vodka, Espresso	21
ELDERFLOWER SPRITZ: Elderflower, Gin, Soda, Thyme Syrup	20
JAFFA: Cointreau, Chocolate, Butterscotch, Cream	22
APEROL SPRITZ: Aperol, Prosecco, Soda	19
PASSIONFRUIT COLLINS: Passionfruit, Gin, Lemon, Soda	18
NEGRONI: Campari, House Gin, Red Vermouth, Orange	18
KIR ROYAL: Blackcurrant Liqueur, Prosecco Bubbles	17
APERITIF SOUR: Jamesons, Lemon, Pinot Noir, Sugar Syrup	19
MARGARITA: Blanco Tequila, Aperitif Lime, Cointreau, Salt	19
APPLE PIE: Vanilla Vodka, Fireball Whiskey, Apple, Cinnamon	19
ROSEBUD: Vanilla Vodka, Passionfruit, Cranberry, Pineapple	20
ESPRESSO MARTINI: Kahlua, Vodka, Butterscotch, Espresso	21
MARTINI: Gin <u>OR</u> Vodka, Lemon OR Olives	21
MULE YOUR WAY: Vodka /Tequilla /Bacardi, Gingerbeer, Lime	20



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BEER, CIDER & PALS *(All beers & ciders are in cans or bottles)*

Corona	9
Bucket Of 5 Corona	35
Pals: Gin, Lemon, Cucumber	9
Heineken	9
Peroni	9
Garage Project Pickle Beer	12
Emersons Hazy	12
Steinlager Ultra Low Carb	10
Garage Project Beer Beer	11
Parrot Dog Hazy IPA	12
Panhead Supercharger	12
Steinlager Light	9
Parrot Dog Greyhound Low Carb	10
Zeffler Apple Cider	9
Parrot Dog Pilsner	10
Guinness	14
Parrot Dog Bitterbitch IPA	10
Garage Project Aro Noir	11
Emersons Pilsner	10
Little Creatures Pale Ale	12
Garage Project Tiny 0.5%	10
Heineken 0.0%	9
Garage Project Fugazi 2.2%	10
Zeffler Apple Cider 0%	9



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BUBBLES

150ml / BTL

Santa Margherita Prosecco, Italy	13	61
Alexia Rose Methode, Greytown	15	63
Margrain En Rose, Martinborough	-	78
Cloudy Bay Brut, Marlborough	-	79
Mumm Brut, France	-	125
Laurent Perrier NV, France	-	156
Billecart 'Reserve' NV, France	-	169



ROSE WINE

150ml / 250ml / BTL

Matahiwi Rose, Wairarapa	11	19	52
Palliser Rose, Martinborough	15	26	72
Terra Sancta Rose, Central Otago	-	-	64
Esprit Gassier Rose, France	-	-	56
Te Kairanga Rose, Martinborough	-	-	55
Alexia Rose, Greytown	-	-	65
Lost Garden Rose 0%, Hawkes Bay	-	-	45

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150ml / 250ml / BTL

WHITE WINE

Nga Waka Sauvignon Blanc, Martinborough	13	23	61
Matahiwi Sauvignon Blanc, Wairarapa	11	19	52
Colombo Sauvignon Blanc, Martinborough	-	-	52
Urlar Sauvignon Blanc. Gladstone	-	-	60
Margrain Chardonnay, Martinborough	-	-	60
Elephant Hill Chardonnay, Hawkes Bay	-	-	85
Matahiwi Chardonnay, Wairarapa	11	19	52
Luna Chardonnay, Martinborough	16	28	80
Domaine William Fevre Chablis, France	17	29	81
Matahiwi Pinot Gris, Wairarapa	11	19	52
Hawkshead Pinot Gris, Central Otago	17	29	83
Saint Clair Pinot Gris Marlborough	-	-	52
Mishas Gewurztraminer, Central Otago	13	23	61
Coney Riesling, Martinborough	11	19	50
Saint Clair Viognier, Marlborough	-	-	52





RED WINE

150ml / 250ml / BTL

Palliser Pencarrow Pinot Noir, Wairarapa	13	23	61
Hawkshead Pinot Noir, Central Otago	17	29	83
Nga Waka Pinot Noir, Martinborough	14	24	68
Urlar Pinot Noir, Gladstone	-	-	72
Colombo Pinot Noir, Martinborough	-	-	76
Coney Pinot Noir, Martinborough	-	-	75
Palliser Estate Pinot Noir, Martinborough	-	-	100
Amisfield Pinot Noir, Central Otago	-	-	120
Pyramid Valley Pinot Noir, Central Otago	-	-	90
Pegasus Bay Pinot Noir, Waipara	-	-	120
Brookfield's Merlot, Hawkes Bay	12	20	55
De La Terre Tannat, Hawkes Bay	17	29	83
Molly Dooker Shiraz, Australia	17	29	83
Luna Blue Rock Syrah, Martinborough	-	-	89
Elephant Hill Syrah, Hawkes Bay	-	-	89
Fromm Syrah, Marlborough	-	-	85

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DESSERT WINE

90ml / BTL

Misha's Gewurztraminer, Central Otago	15	52
Margrain Cut Cane Chenin, Martinborough	16	58
Alpha Domus Harvest Semillon, Hawkes Bay	-	49
Zephyr Noble Riesling, Marlborough	-	65
Dows 10 Year Tawny Port, Portugal	16	-

NIGHT CAPS

Hennessey VSOP, France	16
Bowmore 12 Year Whisky	16
Highland Park 10 Year Whisky	15
Glenmorangie 10 Year Whisky	15
Baileys	12
Fireball Whiskey	15
Drambuie	14
Jamesons Irish Whiskey	14
Cointreau	12
Kahlua	12
Frangelico	13
Limoncello	13
Brandy VSOP	13

