

## CHAMPAGNE LIST

*Glass 125ml*

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Henkell Trocken, Wiesbaden, Germany (200ml)		20
Te Hana Reserve Cuvée, Marlborough, NZ	12	55
Te Hana Reserve Rosé, Marlborough, NZ	12	55
De Bortoli Prosecco, King Valley, Australia	12	55
Laurent-Perrier NV, Champagne, France (375ml)	25	65
Daniel Le Brun NV Brut, Marlborough, NZ	22	90
Cloudy Bay Pelorus, Marlborough, NZ	25	110
Laurent-Perrier Cuvée Rosé, Champagne, France	35	200
Moët and Chandon Impérial, Champagne, France	30	140
Moët and Chandon Impérial Rosé, Champagne, France		190
Laurent-Perrier NV, Champagne, France		130
Laurent-Perrier NV, Magnum, Champagne, France (1.5L)		260
Dom Pérignon, 2009, Champagne, France		1,200
Dom Pérignon, 2010, Champagne, France		800
Charles Heidsieck Brut NV, Champagne, France		220
Louis Roederer Cristal, Reims, France		650
Piper-Heidsieck Cuvée Brut NV, Reims, France		140
Pol Roger NV, Champagne, France		225
Pol Roger Sir Winston Churchill 2013, Champagne, France		650
Veuve Clicquot Yellow Label, Champagne, France		180
Veuve Clicquot Rosé NV, Champagne, France		200

# MENU

*Please order at the bar*

Warmed, marinated olives	14
Candied walnuts	11
Truffle fries with parmesan cheese	14
House baked cob loaf with pink peppercorn butter	14

## **Seafood Platter**

Kaffir lime mussels, prawns with wasabi cocktail sauce, Akaroa smoked salmon and dill crème fraîche	38
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## **Charcuterie Platter**

Prosciutto, salami, chorizo, artichokes, roasted capsicum, olives, cornichon, and house baked bread	32
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## **Cheese Board**

Locally sourced cheeses with candied walnuts, spiced chutney and lavosh	1 cheese selection	16
	2 cheese selections	24
	3 cheese selections	32

Petit four Chefs selection of mini desserts	24
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*For any dietary requirements, please speak to your server*