

AARTH

*Beverage*

# COCKTAILS

TART & FRESH

## **FEIJOA SHIKANJI \$24**

Vodka · Chilli · Citrus

*A refreshing blend of feijoa, crisp vodka and bright citrus, served alongside a scoop of feijoa sorbet finished with chilli salt—cool, tangy, and gently spiced with a playful contrast of heat.*

*Inspired by Indian street culture, where fresh guava is traditionally enjoyed with chilli salt—reimagined here through feijoa and citrus.*

## **NAGA-RITA \$25**

Tequila · Yuzu Sake · Ghost Chilli

*A refined margarita twist featuring tequila and yuzu sake, balanced with a yuzu and ghost chilli vinegar shrub in place of triple sec—bright, aromatic, and gently savoury rather than spicy.*

*Inspired by the Naga chilli, traditionally prized in Northeast India, used here gently in a vinegar shrub to add savoury depth with spice.*

## **AAM PANNA \$26**

Mezcal · Raw Mango · Lime

*A smoky, refreshing blend of mezcal, raw mango and lime, inspired by the classic Aam Panna—bright, tangy, and deeply cooling.*

*Inspired by Aam Panna, the traditional Indian raw mango cooler celebrated for its bright, restorative sourness.*

# COCKTAILS

## WONDERFULLY WEIRD

### **KOKUM NEGRONI     \$23**

Gin · Dry Vermouth · Triple sec

*A refined twist on the classic Negroni, combining gin, dry vermouth and triple sec, sharpened with the deep, tart complexity of kokum—bright, bittersweet, and beautifully balanced.*

*Kokum - a sour fruit traditionally used in western India to add brightness and balance.*

### **CHICKEN AND CHAI     \$22**

Whiskey · Chicken Fat · Spiced Chai Cream · Cardamom

*A savoury, warming whiskey cocktail fat-washed with chicken, layered with spiced chai cream and aromatic cardamom—rich, rounded, and quietly indulgent.*

*Inspired by the comforting aromatics of chai, reinterpreted through savoury technique and whiskey*

### **CHANDAN OLD FASHIONED     \$23**

Whiskey · Sandalwood · Bitters

*An earthy, aromatic interpretation of the classic Old Fashioned. Chandan - evoking warm sandalwood notes—adds depth and subtle spice to a base of premium whisky, lightly sweetened and balanced with handcrafted bitters. Smooth, complex, and quietly luxurious, this cocktail is a grounded expression of elegance and ritual.*

**\*CLASSIC COCKTAILS AVAILABLE ON REQUEST**

## BEERS

### SAWMILL BREWERY, MATAKANA

Bright Ipa (5.5%)	\$14
Bare Beer (<0.5%)	\$10
Nimble Session Pale Ale (2.5%)	\$11
Homegrown Lager (4.0%)	\$12
Pilsner (4.8%)	\$13

## MOCKTAILS

### LADY IN PINK \$14

Rose · Chamomile · Lemon

*A delicate blend of rose and chamomile brightened with fresh lemon. Soft, floral, and effortlessly refreshing.*

### NAGA-RITA ZERO \$15

Grapefruit · Passionfruit · Naga Chilli

*A bright, tropical blend of grapefruit and passionfruit lifted with a delicate touch of ghost chilli vinegar—refreshing, aromatic, and gently warming with a spicy kick. Inspired by our Naga-Rita, reimagined here as a non-alcoholic cooler that balances citrus vibrancy with subtle savoury depth for a clean, lively finish.*

### RAW MANGO NIMBUPANI \$14

Aam Panna · Fresh Lime · Apple

*A bright, cooling blend of aam panna, fresh lime and crisp apple. Tangy, lightly spiced, and deeply refreshing with a clean, citrus-forward finish. Inspired by the classic Indian nimbu pani, reimagined here with raw mango for added depth and a gentle sourness.*

# NON ALCOHOLIC

<b>'NON-WINE ALTERNATIVE, MELBOURNE, AUSTRALIA</b>	GLS	BTL
Non1 Salted Raspberry & Chamomile (Sparkling)	\$21	\$94
Non7 Stewed Cherry & Coffee (Sparkling)	\$21	\$94
Non2 Pear and Kombu (Sparkling)	\$21	\$94

## **SODA**

\$6

Coca Cola, Coca Cola Zero, Yuzu Lemonade,  
Aranciata Rossa, Ginger Ale, Lemon Lime Bitters

## **JUICE**

\$6

Orange, Apple, Pineapple, Cranberry

## **COFFEE**

Flat white, Latte, Cappuccino, Mocha \$6  
Espresso, Long Black, Americano \$4

# SPARKLING

## CHAMPAGNE

	<b>GLS</b>	<b>BTL</b>
Louis Roederer Collection 246, NV, Reims, Champagne	\$30	\$195
Louis Roederer Rose Brut, 2017, Reims, Champagne		\$295
Louis Roederer Cristal Brut, 2015, Reims, Champagne		\$850

## SPARKLING WINE

Col de' Salici Valdobbiadene Prosecco Superiore, 2024, Veneto, Italy	\$19	\$90
Hunters Miru Miru, Methode Traditionelle, Brut, NV	\$18	\$95

# WHITE WINE

## RIESLING

	<b>GLS</b>	<b>BTL</b>
Te Whare Ra Riesling 'D', 2021, Marlborough	\$21	\$105
Peregrine Riesling, 2024, Central Otago	\$17	\$90

## SAUVIGNON BLANC

Tariquet, Sauvignon Blanc, 2023, Gascony	\$16	\$70
Pegasus Bay Minuetto Sauvignon/Semillon 2021, North Canterbury		\$115
Gerrard Fiou, Sancerre, 2023, Loire Valley		\$150

# WHITE WINE

## PINOT GRIS

	GLS	BTL
Ata Rangi Pinot Gris, 2024, Martinborough		\$105
Albert Mann, Pinot Gris, 2023, Alsace		\$160
Peregrine Pinot Gris, 2024, Central Otago	\$17	\$90

## CHARDONNAY

Pegasus Bay Chardonnay, 2023, North Canterbury		\$130
Babich Irongate Chardonnay, 2024, Hawkes Bay	\$25	\$120
Helio Chardonnay, 2024, Hawkes Bay		\$110
Denis Race Chablis, 2023, Bourgogne	\$27	\$135

## OTHER WHITE VARIETALS

Pegasus Bay Gewurztraminer 2025, North Canterbury		\$85
Contacto Alvarinho, Monção and Melgaço Vinho Verde, 2024, Portugal	\$22	\$100
Donatien Bahuaud, Alcove Vouvray, 2022, Loire Valley		\$115
Te Whare Ra Toru, 2024, Marlborough	\$18	\$75

## ROSÉ

	GLS	BTL
Aix Rosé, 2024, Provence		\$110
Chateau Roubine 'La Vie En Rose' Rosé, 2024, Provence	\$21	\$100
Wairau River 'Rose & Rose' Rosé, 2024, Marlborough	\$16	\$70

# RED WINE

## PINOT NOIR

	GLS	BTL
Clos Henri Waimunga Pinot Noir, 2024, Marlborough	\$25	\$130
The Loner Pinot Noir, 2023, Central Otago		\$95
Ata Rangi Crimson Pinot Noir, 2024, Martinborough		\$118
Craggy Range Aroha, Pinot Noir, 2021, Gimblett Gravels		\$450

## SYRAH/SHIRAZ

Te Mata Estate Syrah, 2024, Hawkes Bay	\$18	\$85
Yalumba Samuels Collection Barossa Shiraz, 2024, Barossa Valley	\$20	\$95
Moulin de Gassac, Guilhem Rouge, Syrah Blend, 2022, Languedoc Roussillon		\$70

## GAMAY - (CHILLED AND NON CHILLED AVAILABLE)

Te Mata Estate Gamay Noir, 2025, Hawkes Bay		\$95
Joseph Drouhin Moulin À Vent, 2022, Beaujolais	\$22	\$110

## MERLOT

Chateau La Bastidette, St Emilion, 2023, Bordeaux		\$125
Babich Black Label Merlot, 2020, Hawkes Bay	\$18	\$79
Craggy Range Sophia, 2013, Gimblett Gravels		\$620

## OTHER RED VARIETALS /BLENDS

Elderton Cabernet Sauvignon, 2022, Barossa Valley	\$21	\$108
Sebastiani Zinfandel, 2022, Sonoma, California	\$17	\$90
Saldo Zinfandel, 2021, California		\$195
Sessantanni, Primitivo Di Manduria, 2019, San Marzano		\$160
Te Mata Coleraine, 2024, Hawkes Bay		\$350

# DESSERT

## DESSERT WINES

	<b>GLS</b>	<b>BTL</b>
Pegasus Bay Finale, 2025, North Canterbury	\$24	\$110
Lustau Px Pedro Ximinez, San Emilio, NV, Jerez, Spain	\$22	\$96
Grahams 10y/o Tawny Port, NV, Oporto, Portugal	\$28	

## DIGESTIFS

	<b>30ML</b>
Chambord	\$12
Drambuie	\$12
Pallini Limoncello	\$10
Dissaronno Originale Amaretto	\$9
Amaro Montenegro	\$10
Cafe Borghetti Espresso	\$10

# SPIRITS

## WHISKY

30ML

Monkey Shoulder Blend	\$14
The Balvenie Doublewood Single Malt Whisky 12 y/o	\$22
Arran 10 y/o Single Malt Scotch	\$25

## RUM

Goslings Rum	\$12
Angostura Rum 3 Y/O Reserva	\$10
Angostura Rum 7 Y/O	\$11
Sailor Jerry	\$14

## GIN

Little Biddy Classic Gin	\$12
Drumshanbo Gunpowder Irish Gin	\$15
Drumshanbo Gunpowder Irish Gin - Grapefruit	\$15
Hendricks Gin	\$15
Black Robin Rare Gin	\$17

## TEQUILA / MEZCAL

Buen Amigo Tequila	\$10
Motel Mezcal Joven Artesanal Agave Espadín	\$15