

AARTH

*Beverage*

# COCKTAILS

TART & FRESH

## **FEIJOA SHIKANJI \$22**

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 \$23**

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 without spice.*

## **AAM PANNA \$22**

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     \$20**

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**

# 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     \$13**

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 without spice. 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     \$12**

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, restorative sourness.*

**\*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

## NON ALCOHOLIC

### 'NON-WINE ALTERNATIVE, MELBOURNE, AUSTRALIA

	GLS	BTL
Non1 Salted Raspberry & Chamomile (Sparkling)	\$21	\$94
Non7 Stewed Cherry & Coffee (Sparkling)	\$21	\$94
Non2 Pear and Kombu (Sparkling)	\$21	\$94

## SODAS

\$6

Coca Cola, Coca Cola Zero, Limonata,  
Aranciata Rossa, Ginger Ale, Lemon Lime Bitters

## JUICE

\$6

Orange, Apple, Pineapple, Cranberry

## COFFEE

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

# SPARKLING

## CHAMPAGNE

	GLS	BTL
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

## 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

# WHITE WINE

## REISLING

	GLS	BTL
Te Whare Ra Reisling 'D', 2021, Marlborough	\$21	\$105
Peregrine Reisling, 2024, Central Otago	\$17	\$90

## SAUVIGNON BLANC

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

## PINOT GRIS

Ata Rangi Pinot Gris, 2024, Martinborough		\$105
Albert Mann, Pinot Gris, 2023, Alsace		\$160
Wairau River Rose & Rose Pinot Gris, 2024, Marlborough	\$14	\$65
Q Wine Pinot Gris, 2023, Waitaki Valley, NZ	\$24	\$110

## CHARDONNAY

Pegasus Bay Chardonnay, 2023, North Canterbury		\$130
Babich Irongate Chardonnay, 2024, Hawkes Bay	\$25	\$120
Helio Chardonnay, 2024, Hawkes Bay		\$110
Dennis Race Chablis, 2023, Bourgogne	\$26	
Domaine Senguinot & Filles Chablis, 2023, Bourgogne	\$27	\$150

## OTHER WHITE VARIETALS

Pegasus Bay Gewurztraminer 2025, North Canterbury		\$85
Contacto Alvarinho, Monção and Melgaço Vinho Verde, 2024, Portugal	\$22	\$100
Donatien Bahaud, Chenin Blanc, Alcove Vouvray 21/22, Loire Valley		\$115
Te Whare Ra Toru, 2024, Marlborough	\$18	\$75

# RED WINE

	GLS	BTL
<b>PINOT NOIR</b>		
Clos Henri Waimunga Pinot Noir, 2024, Marlborough	\$23	\$130
The Loner Pinot Noir, 2023, Central Otago	\$18	\$95
Ata Rangī Crimson Pinot Noir, 2024, Martinborough		\$118
Craggy Range Aroha, Pinot Noir, 2021, Gimblett Gravels		\$450
<b>SYRAH/SHIRAZ</b>		
Te Mata Estate Syrah, 2024, Hawkes Bay	\$17	\$82
Yalumba Samuels Collection Barossa Shiraz, 2024, Barossa Valley	\$20	\$95
Moulin de Gassac, Guilhem Rouge, Syrah Blend, 2022, Languedoc Roussillon	\$19	\$70
<b>GAMAY - (CHILLED AND NON CHILLED AVAILABLE)</b>		
Te Mata Estate Gamay Noir, 2025, Hawkes Bay		\$93
Joseph Drouhin Moulin À Vent, 2022, Beaujolais	\$22	\$108
<b>MERLOT</b>		
CH La Bastidette, St Emilion, 2023, Bordeaux		\$125
Babich Black Label Merlot, 2020, Hawkes Bay	\$18	\$79
Craggy Range Sophia, 2013, Gimblett Gravels		\$620
<b>OTHER RED VARIETALS /BLENDS</b>		
Elderton Cabernet Sauvignon, 2022, Barossa Valley	\$21	\$108
Sebastiani Zinfandel, 2022, Sonoma, California	\$17	\$92
Sessantanni, Primitivo Di Manduria, 2019, San Marzano		\$160
Te Mata Coleraine, 2024, Hawkes Bay		\$350

## DESSERT

	GLS	BTL
Carmes De Rieussec, 2013, Sauternes	\$21	\$100
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	

## SPIRITS

### WHISKY

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

# SPIRITS

## RUM

Goslings Rum	\$12
Angostura Rum 3 Y/0 Reserva	\$10
Angostura Rum 7 Y/0	\$11
Sailor Jerry	\$14

## GIN / VODKA

Little Biddy Classic Gin	\$12
Drumshanbo Gunpowder Irish Gin	\$15
Hendricks Gin	\$15
Broken Shed Vodka	\$12

## TEQUILA / MEZCAL

Don Ramon Punta Diamante Tequila Silver	\$10
Buen Amigo Tequila	\$9
Motel Mezcal Joven Artesanal Agave Espadín	\$15

## LIQUERS

Chambord	\$12
Drambuie	\$12
Pallini Limoncello	\$10
Dissaronno Originale	\$9
Amaretto Amaro Montenegro	\$10
Cafe Borghetti Espresso	\$10
Luxardo Maraschino Liqueur	\$11