



@smithandsheth

Sparkling Wines

	<i>½Glass</i>	<i>Glass</i>	<i>Btl</i>
Grower Champagne (Pinot Meunier, Pinot Noir, Chardonnay) Reims, France – Lelarge Pugeot, “Honey Harmony” Extra Brut, NV		23	108
Brut Methode Traditionelle Rosé (68% Pinot Noir, 26% Chardonnay, 6% Pinot Meunier) East Tamar Valley, Tasmania – Jansz, “Premium Brut Rosé,” NV		12	68

½Glass Glass Btl

Skin Contact

Pinot Gris/Gewürztraminer/Muscat , North Canterbury – Pyramid Valley, “Orange” 2018	6	12	55
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White Wines

½Glass Glass Btl

Vibrant, crisp and elegant

Arneis , Roero, Piedmont, Italy – Bruno Giacosa, 2017	8	16	70
Chardonnay , North Canterbury – Pyramid Valley, “Field of Fire” 2016	16	32	145
Chardonnay , Palatinate, Germany – Von Winning, “One,” 2016	12.5	25	115
Chenin Blanc , Vouvray, France – Sebastien Brunet, “Renaissance,” 2016	7.5	15	68
Riesling (Dry) , Central Otago – Prophet’s Rock, 2011	8	16	72

Fruity, floral, aromatic

Albariño , Hawkes Bay – Smith & Sheth CRU, “Heretaunga,” 2018	6	12	52
Chardonnay , Marlborough – Pyramid Valley, 2017	7	14	60
Petite-Arvine , Vallée d’Aoste, Italy – Grosjean, “Vigne Rovettaz,” 2016	8.5	17	78
Sauvignon Blanc , Marlborough – Smith & Co., “Sauvignon,” 2018	5.5	11	48
Pinot Gris/Pinot Blanc , Marlborough – Pyramid Valley, “Hutchison Vineyard,” 2015	6.5	13	55
Riesling , Marlborough – Pyramid Valley, 2016	6.5	13	55

Structured and bold

Chardonnay , Hawkes Bay – Smith & Sheth CRU, “Heretaunga,” 2017	7	14	60
Chardonnay , Hawkes Bay – Smith & Sheth CRU, “Mangatahi,” 2015	9	18	80
Chardonnay , Meursault, France – Denis Carré, 2015			132
Grüner Veltliner , Kamptal, Austria – Steininger, “Grand Grü,” 2015	8	16	72
Pedro Ximenez (Old Vine) , Terra Alta, Spain – Estones, 2015	9	18	82

Rosé Wine	½Glass	Glass	Btl
Rosé of Pinot Noir , North Canterbury – Pyramid Valley, “Smokin’ Angel,” 2017 (<i>Magnum</i>)	6	12	110* <i>Mag</i>
Co-Ferment Rose , North Canterbury – Black Estate, “Treble,” 2018	6	12	54
Red Wines			
	½Glass	Glass	Btl
<i>Light-medium bodied: Fruity, floral, fresh and vibrant</i>			
Pinot Noir , Willamette Valley, Oregon – Cristom, “Mt. Jefferson Cuvee,” 2017	9	18	85
Pinot Noir , Central Otago – Lowburn Ferry, “Home Block,” 2016	7.5	15	70
Pinot Noir , Franken, Germany – Fürst, “Klingenberger,” 2015	15	30	135
Pinot Noir , North Canterbury – Pyramid Valley, “Angel Flower,” 2016	16	32	145
<i>Medium bodied: Ripe fruit, spice and supple tannins</i>			
Cabernet Franc , Hawkes Bay – Pyramid Valley, “Howell Vineyard,” 2015	6.5	13	65
Grenache , Santa Barbara County, California – A Tribute to Grace, 2016	9	18	80
Malbec , Cahors, France – Cedre Heritage, 2015	6.5	13	52
<i>Medium bodied: Earthy or mature</i>			
Gamay , Morgon, France – Jean Foillard, “Classique,” 2017	8.5	17	79
Pinot Noir , Central Otago – Pyramid Valley, “Calvert Vineyard,” 2009 (<i>Magnum</i>)	9.5	19	150* <i>Mag</i>
Pinot Noir , Gevrey-Chambertin, France – Denis Bachelet, 2012			180
Tempranillo/Garnacha/Graciano/Mazuelo	9	18	79
Rioja Alta, Spain – R. Lòpez de Heredia, “Vina Bosconia,” 2006			
<i>Full bodied: Structured, dark-fruited, rich and/or savoury; firm tannins</i>			
Cabernet Franc , Mendoza, Argentina – Riglos, “Gran Cabernet,” 2016	7	14	65
Cabernets/Tempranillo , Gimblett Gravels – Smith & Sheth CRU, “Cantera,” 2016	9	18	80
Syrah , Hawkes Bay – Smith & Sheth CRU, “Omahu,” 2015	9	18	80
Syrah , Côte-Rôtie, France – Jean-Michel Stephan, 2015			175
Touriga Nacional/Touriga Franca/Tempranillo , Douro, Portugal – Quinta Dona Mafalda, 2015	6	12	53

Beer

Giant Brewing, Havelock North	NZ Pale Ale Seasonal Brew	Glass 10	Flagon 20
Renaissance Brewing, Marlborough	“Empathy” Light IPA, 2.4% (330ml)	Bottle 7	

Non/Low Alcoholic Options

Selection of Artisanal Sodas and Botanical Tonics (150ml)	Bottle 5
Bottled Sparkling Water (750ml)	Bottle 11
Seasonal Seedlip Cocktail (Alcohol-free)	10
Seasonal Low-Alcohol Cocktail	10

To Enjoy at the Table

Oysters, Shucked to Order

Natural or Tempura-battered

5 each

Bruschetta

Buffalo curd, Crushed peas, Fennel, Almond

16

Triple Cooked Chips

Thyme Salt, Aoli

10

Breads and Dips Platter

Selection of 2 types of house-baked bread, smoked sea salt butter, and two house-made dips

20

Cheese Platter

Selection of three artisanal cheeses, condiments, and house-made lavosh crackers

38

Charcuterie, 40 grams

Choice of one artisanal meat: Bayonne Ham, Iberian Salami or Bresaola

12