# CHEESE & WINE FLIGHT

**OTAGO WINE FLIGHT** 26 / 55
Four perfectly ripened seasonal cheeses paired with local boutique wines (v) (gf+)

# WINES

| SPARKLING WINE | GLASS | BOTTLE |
|---|---|---|
| Veuve Du Vernay Brut *France* | 13 | 55 |
| Tempus Two Prosecco *Hunter Valley* | 14 | |
| Maude Methode Traditionnelle *Central Otago* | | 78 |
| Quartz Reef Methode Traditionelle *Central Otago* | | 85 |
| Magnum Veuve Du Vernay Brut *France* | | 85 |

| WHITE WINE | GLASS | BOTTLE |
|---|---|---|
| House NZ Sauvignon Blanc *Ask your server* | 11 | 49 |
| Babich Black Label Sauvignon Blanc *Marlborough* | | 55 |
| Hunters Chardonnay *Marlborough* | 12 | 55 |
| Valli The Real McCoy Pinot Gris Orange Wine *Central Otago* | 12 | 55 |
| River T Pinot Gris *Waitaki Valley* | 13 | 59 |
| China Terrace Chardonnay *Central Otago* | | 59 |
| Gibbston Valley GV Collection Rose *Central Otago* | 13 | 59 |

| RED WINE | GLASS | BOTTLE |
|---|---|---|
| House NZ Pinot Noir *Ask your server* | 12 | 55 |
| Maude Estate Pinot Noir *Central Otago* | | 59 |
| Valli Bendigo Pinot Noir *Central Otago* | | 130 |
| Gibbston Valley Pinot Noir 2021 Reserve *Central Otago* | | 160 |

# SIGNATURE COCKTAILS

ALL COCKTAILS $15

**BENMORE BLOODY MARY**
Vodka, tomato juice, Worcestershire and spices on ice

**AWAKINO APEROL SPRITZ**
Aperol, Italian prosecco, soda and orange on Ice

**PEMBROKE PIMMS**
Pimms, Schweppes, mint, cucumber and Mean Greens strawberries

**MOERAKI MIMOSA**
Sparkling wine with freshly squeezed orange juice

**DUNTROON DARK & STORMY**
Dark rum, ginger beer and lime

**MONTE CRISTO MOJITO**
Bacardi, mint and lime on ice

**WAIHEMO WHISKY SOUR**
Whisky, lemon juice & egg white with a maraschino cherry garnish

**RETRO ESPRESSO MARTINI**
Vodka, espresso and Kahlua

# SPIRITS

| GIN | |
|---|---|
| Gordon's Gin | 12 |
| Roots Gin | 12 |
| Little Biddy Classic Botanical Gin | 14 |
| Little Biddy Spiced Hazy Spiced Gin | 14 |
| Bombay Sapphire Gin | 14 |
| Malfy Rosa Gin | 14 |
| Malfy Con Limone Gin | 14 |
| Tanqueray Gin | 14 |

| VODKA | |
|---|---|
| 42 Below Vodka | 12 |
| Absolut Pears Vodka | 12 |
| Absolut Citrone Vodka | 12 |
| Burnt Hill Volcanic Vodka | 14 |
| Haku Vodka | 14 |

| RUM | |
|---|---|
| Bacardi White Rum | 14 |
| Coruba Rum | 14 |
| Appleton Jamaican Rum | 14 |
| Kraken Black Spiced Rum | 14 |

| WHISKY & BOURBON | |
|---|---|
| Jim Beam Black Bourbon | 12 |
| Grants Triple Wood Whisky | 12 |
| Tallisker Whisky | 14 |
| Glenmorangie Whisky | 14 |
| Berry Bros In House Whisky | 15 |
| Waiheke Whisky | 24 |

| DIGESTIF | |
|---|---|
| Baileys Irish Cream | 12 |
| Kahlua | 12 |
| Dow's Fine Tawny Port | 12 |
| Hennessey Very Special Cognac | 14 |

# BEERS

| BEER ON TAP | HALF | PINT |
|---|---|---|
| Our house tap beer changes regularly to support local breweries, please discuss with our Cheese Hosts which beer is on tap today. | 9 | 13 |

| | 330ml | 750ml |
|---|---|---|
| Scotts Brewery 1905 Golden Ale *Oamaru* | 9 | |
| Speights Summit *Dunedin* | 9 | 12 |
| Speights Lager *Dunedin* | 9 | 12 |
| Corona *Mexico* | 9 | 12 |
| Steinlager Classic *Auckland* | 9 | |
| Steinlager Zero *Auckland* | 9 | |
| Canyon Brewing Pressed Apple Cider *Queenstown* | 11 | |
| Canyon Brewing Alcoholic Ginger Beer *Queenstown* | 11 | |

# MOCKTAILS

**SHAG POINT SUMMER CUP** 14
Red berries, lemonade, mint and cucumber

**SOUTH ISLAND ICE TEA** 14
Ginger beer, lemon, mint and english breakfast tea on ice

# NON-ALCOHOLIC DRINKS

## COFFEE — REGULAR 6 / LARGE 6.5

Cappuccino
Latte
Mocha
Americano
Flat White
Long Black
Short Black
Hot Chocolate
Macchiato
Chai Latte

## TEA — 5.5

Organic Assam Breakfast
Pure Organic Peppermint
Jade Green Sencha
Earl Grey
Ginger Lemon
Otago Summer Fruits

## MIA MOO MILKSHAKES — 9

Double Fold Vanilla
Strawberries & Cream
Mint Chocolate
Cookies & Cream
Milo
Salted Carmel

Add whipped cream 10

## SOFT DRINKS & JUICE — 6

Karma Cola
Lemmy Lemonade
Gingerella
Raspberry & Lemonade
Sparkling Blackcurrent
Apple, Mango & Passionfruit Juice
Orange Juice
Apple Juice
Coke
Coke Zero
Schweppes Lemonade
L & P

Hi Cheese Lovers'!

Thank you so much for visiting the spiritual home of Whitestone Cheese.

We are so proud to present this Diner and Deli as an extension of our family business and hope you have enjoyed some delicious cheese treats today.

We love seeing your photos on social media! Please remember to tag us @ whitestonedinerdeli #whitestonedinerdeli so we can share your images.

Hope to see you again soon,

Simon, Annabel, Mia, Jackson and Boe Berry