



OUTDOOR DECK MENU

WHITE WINES

Reserve Viognier 2022	17 79
Reserve Chardonnay 2018	17 79
Luna Dorada 2021 - Chardonnay	155

RED WINES

Faithful 2020 - Syrah	89
Reserve Pinot Noir 2020 - Martinborough	17 79
Pilgrim 2021- Syrah Rhone Blend	26 120
Airfield 2022 - Merlot Blend	22 95
Luna Negra 2021- Malbec	150
Larose 2021 - Bordeaux blend	75 400

BEERS / CIDER

Peroni 5.1% (TAP) - 400ml	12
Waiheke Heke Lager 5%	14
Sawmill Hazy IPA 5.8%	14
Sawmill Pilsner 4.8%	14
Sawmill Pale Ale 4.5%	14
Sawmill Nimble Pale Ale 2.5%	10
Zeffer Apple Cider 4.8%	12
Sawmill Bare Beer 0%	8

FALLEN ANGEL WINES

Rosé 2022 - Central Otago	15 65
Pinot Gris 2023 - Central Otago	15 65

OTHER WINES

Elephant Hill Rosé 2022 - Hawke's Bay	49
Fat & Sassy Chardonnay 2021 - Hawke's Bay	12 49

BUBBLES

Le Contesse Prosecco	15 65
No.1 Cuvée Méthode Traditionelle NV	17 79
Moët & Chandon, Impérial Brut	130
Veuve Clicquot, Brut NV	160
Moët & Chandon, Rosé Impérial	160
Dom Pérignon 2013	495

NON-ALCOHOLIC

Coke, Coke Zero, Lemonade, Ginger Ale, Ginger Beer	5
Pineapple Juice, Orange Juice, Cranberry Juice, Apple Juice	6
Antipodes Still 1 L, Antipodes Sparkling 1L	12

WINE TASTING FLIGHTS

Standard Wine Tasting (3 white wines): \$20

Premium Wine Tasting (3 premium red wines including Larose): \$35

FOOD

Bread & Butter (gfo, v) House smoked truffle butter, Stonyridge EV olive oil	22
Te Matuku Oysters (p, df, gf) Champagne vinegar mignonette, lemon	1/2 doz 37 1 doz 74
Smoked Fish Paté (p, gfo) Cornichon, crackers, lemon	18
Chips & Guac (gf, df, ve) Pico de gallo	18
Baked Camembert (gfo, v) Fried rosemary, truffle honey, sourdough crostini	24
Gyro Smoked chicken, cumin labneh, roasted capsicum	24
Cheese Board (gfo) Selection of NZ cheeses, cornichon, Waiheke truffle honey	42
Stonyridge Platter Selection of cured meats, local cheese, smoked fish paté, prawns, salmon pickled vegetables, olives, lemons, dips, crackers, breads	88