



Aperitif

Wine Bar

Aperitif: An Alcoholic Drink Taken Before A Meal To Stimulate The Appetite”.

Welcome To Our Place...

Aperitif Wine Bar & Eatery Is A Place To Sit Back,
Relax, Enjoy Good Food, Good Wine & Good
Company.

Thank You For Joining Us!

Open
Tuesday - Saturday
11am-late



TRUST THE CHEF

Everyday 11.00am - Late
Minimum Of 2 People (Designed to Share)
\$48.00 Per Person

Sit Back, Relax, And Let Our Chef Take The Lead. Experience A Hand-Picked Selection Of Seasonal Tapas Plates, Crafted To Highlight The Best Flavors of Aperitif.

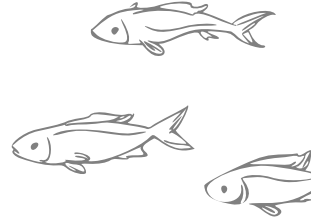
LUNCH SPECIAL

Everyday 11.00am - 2.00pm
\$26.00 Each

Beer Battered Market Fish, Twice Cooked Fries, Green Leaf Salad, Garlic Aioli

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100% Beef Patty Burger, Bacon Mayo, Lettuce, Cheddar, Pickles, Beetroot W Twice Cooked Fries

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Crispy Fried Chicken Roti Roll, Pickles, Chilli Mayo, Pickled Red Onion, Lettuce



HAPPY HOUR

Everyday 2.00pm - 5.00pm

House Wine **\$10.00**

Prosecco, Rose, Chardonnay, Pinot Gris, Sauvignon Blanc, Pinot Noir

House Beer **\$8.00**

Heineken, Corona

House Spirits **\$12.00**

Bombay Sapphire Gin, Mount Gay Rum, Finlandia Vodka, Jack Daniels



*All Plates Are Designed To Share & Brought To Your Table
Continuously When Ready From The Kitchen.
We Recommend 1.5 Larger Plates Per Person. If You Have Any
Allergies Or Dietary Requirements, Please Advise Us.*



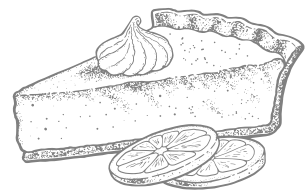
Small Plates

Edamame Beans, Lemon & Rosemary Salt	12
Mixed Mediterranean Olives, Garlic, Rosemary	9
Grilled Roti, Terra Sancta Olive Oil, House Made Dukkah	13
Local NZ Twice Cooked Fries, Garlic Aioli	13
Teriyaki Pork Bites, Kewpie Mayo, Wasabi Peas	16
Natural Oysters, Chardonnay Mingnonette, Lemon	6 Each
Beer Battered Oysters, Garlic Aioli, Lemon <i>(ALL OYSTERS SUBJECT TO AVAILABILITY)</i>	6.50 Each

Larger Plates

Arancini, Mushroom, Truffle & Mozzarella, Aioli, Cherry (x4)	22
Salt & Pepper Squid, Lemon, Nam Jim Sauce, Cucumber Salad	24
Duck Liver Parfait, Red Currant Jelly, Melba Toasts	22
Chargrilled Cauliflower, Romesco, Currants, Almonds, Dukkah	21
6 Hour Braised Wagyu Beef Cheek, Pumpkin Puree, Slaw, Nuts	29
Japanese Fried Chicken, Sriracha Mayo, Spring Onion, Chilli	26
Poached Pear & Rocket Salad, Goats Cheese, Red Onion, Walnuts	23
Cheese Plate, Brie, Pickles, Relish, Quince Paste, Crackers	24





Sweet Treats

Dark Chocolate & Salted Caramel Tart, Vanilla Ice Cream, Nuts	17
Profiteroles, Salted Caramel, Peanut Praline (x6)	15
Cheese Plate, Brie, Pickles, Relish, Quince, Crackers	24
Chocolate Truffle, Raspberry Dust, Nut Crumb (x1)	5.50

Late Night Eats - After 8.45pm

Mixed Mediterranean Olives, Garlic, Rosemary	9
Cheese Plate, Brie, Pickles, Relish, Quince Paste, Crackers	24
Edamame Beans, Lemon & Rosemary Salt	12
Duck Liver Parfait, Red Currant Jelly, Melba Toasts	22
Cream Profiteroles, Salted Caramel Sauce, Peanut Praline (x6)	15
Chocolate Truffle, Raspberry Dust, Nut Crumb (x1)	5.50

Kids Meals

Fish & Chips, Tomato Sauce	14.50
Macaroni & Cheese Pasta	14.50
Chicken Tenders, Chips, Tomato Sauce	14.50
Vanilla Bean Ice Cream W Caramel Sauce, Sprinkles	4.50



Non-Alcoholic

Sprite ~ Coke ~ Coke No Sugar	5 or Jun 14
Kombucha Ginger & Lemon	6
Bundaberg Ginger Beer	6
Bundaberg Watermelon ~ Raspberry ~ Passionfruit Soda	6
East Imperial Tonic: Original ~ Yuzu ~ Grapefruit	5.50
East Imperial Grapefruit Soda	5.50
Fruit Juice: Orange ~ Apple ~ Cranberry ~ Tomato ~ Pineapple	6
House Made Lemon, Lime & Bitters	6 or Jun 16
Charlies Orange Mango Honest Fizz	6

Gin

Choose Your Gin: *Choose Below*

Choose Your Glass: *Tall ~ Short ~ Bowl*

Choose Your East Imperial Tonic: *Original ~ Yuzu ~ Grapefruit*

Choose Your Garnish: *Lemon ~ Orange ~ Mint ~ Thyme*



REID & REID: <i>Martinborough, NZ - Herbal & Citrus</i>	16
LIGHTHOUSE: <i>Martinborough, NZ - Herbal & Citrus</i>	15
SCAPEGRACE BLACK: <i>NZ - Spice & Citrus</i>	17
BLUSH RHUBARB: <i>NZ - Fresh & Light Rhubarb</i>	16
BOTANIST: <i>Scotland - Floral & Complex</i>	16
MALFY BLOOD ORANGE: <i>Italy - Bittersweet & Complex</i>	15
MALFY GRAPEFRUIT: <i>Italy - Bright, Fresh, Anise</i>	15
ROKU: <i>Japanese - Yuzu, Green Tea</i>	17
HAYMANS SLOE: <i>England - Rich & Red, Bittersweet Fruit</i>	15
HAYMANS PEACH & ROSE: <i>England - Juicy & Fruity</i>	15
BOMBAY SAPPHIRE: <i>England - Herbaceous</i>	14



Cocktails

CLASSIC MIMOSA- <i>Prosecco, Orange Juice</i>	15 or Jug 59
BOURBON OLD FASHIONED - <i>Bourbon, Bitters, Sugar Syrup</i>	19
PEACH & ROSE SPRITZ - <i>Peach & Rose Gin, Prosecco, Soda</i>	19
LIMONCELLO SPRITZ - <i>Limoncello, Prosecco, Soda</i>	19
DARK & STORMY - <i>Black Magic Rum, Lime, Ginger Beer</i>	21
PASSIONFRUIT COLLINS - <i>Gin, Passionfruit, Lemon, Soda</i>	19
NEGRONI - <i>Campari, Gin, Red Vermouth, Orange</i>	19
KIR ROYAL - <i>Blackcurrant Liqueur, Prosecco Bubbles</i>	18
APPLE PIE - <i>Vanilla Vodka, Fireball Whisky, Apple, Cinnamon</i>	20
MARGARITA - <i>Blanco Tequila, Aperitif Lime, Triple Sec, Salt</i>	20
ROSEBUD - <i>Vanilla Vodka, Passionfruit, Cranberry, Pineapple</i>	21
ESPRESSO MARTINI - <i>Kahlua, Vodka, Butterscotch, Espresso</i>	22
MARTINI - <i>Gin <u>or</u> Vodka, Lemon <u>or</u> Olives, Shaken <u>or</u> Stirred</i>	24
MOSCOW MULE - <i>Vodka, Ginger Beer, Lime</i>	21
APEROL SPRITZ - <i>Aperol, Prosecco Bubbles, Soda</i>	19
MUDSLIDE - <i>Baileys, Vodka, Kahlua, Cream, Chocolate</i>	24

Mocktails

APERITIF FRUIT MOCKTAIL- <i>Cranberry, Pineapple, Passionfruit, Soda</i>	12
PASSIONFRUIT NOJITO- <i>Passionfruit, Lemon, Mint, Soda</i>	12



In The Mood For Something A Little Different.
Please Ask Our Wait Staff We May Be Able To
Make It.



Beer, Cider & Pals

(All Beers & Ciders Are In Cans Or Bottles)



Corona	10
Bucket Of 5 Corona	39
Heineken	10
Peroni	10
Emersons Hazy	13
Steinlager Ultra Low Carb	11
Parrot Dog Hazy IPA	13
Panhead Supercharger	13
Heineken Silver	10
Parrot Dog Pilsner	11
Guinness	14
Parrot Dog Bitterbitch IPA	11
Garage Project Aro Noir	12
Emersons Pilsner	11
Little Creatures Pale Ale	13
Morning Apple Cider	11
Pals: Gin Citrus Twist	9
Vodka, Peach, Passionfruit, Soda	9



Low and Non-Alcoholic Beer & Cider

Steinlager Light	10
Garage Project Tiny 0.5%	11
Peroni 0.0%	10
Guinness 0.0%	14
Garage Project Fugazi 2.2%	11
Morning Apple Cider 0%	11



Bubbles





 150ml / BTL

De Luca Prosecco, Italy	13	61
Alexia Blanc De Blancs, Greytown	17	83
Margrain En Rose, Martinborough	-	78
Cloudy Bay Brut, Marlborough	-	79
Santa Margherita Prosecco, Italy	-	69
Mumm Brut, France	-	125
Billecart 'Reserve' NV, France	-	169

White Wine




 150ml / 250ml / BTL

SOHO Stella Sauvignon Blanc, Marlborough	14	23	64
Matahiwi Sauvignon Blanc, Wairarapa	13	20	58
Nga Waka Sauvignon Blanc, Martinborough	-	-	61
Urlar Sauvignon Blanc. Gladstone	-	-	60
Margrain Chardonnay, Martinborough	-	-	70
Elephant Hill Chardonnay, Hawkes Bay	17	28	81
Matahiwi Chardonnay, Wairarapa	-	-	58
Luna Chardonnay, Martinborough	14	23	64
Georges Deschamps Chablis, France	18	29	85
Matahiwi Pinot Gris, Wairarapa	13	20	58
Two Rivers Pinot Gris, Marlborough	14	23	64
Saint Clair Pinot Gris Marlborough	-	-	59
Mishas Gewurztraminer, Central Otago	14	23	64
Coney Riesling, Martinborough	14	23	64
Saint Clair Viognier, Marlborough	-	-	59



Red Wine



 150ml /  250ml /  BTL

Palliser Pencarrow Pinot Noir, Wairarapa	14	23	64
SOHO McQueen Pinot Noir, Central Otago	18	29	85
Urlar Pinot Noir, Gladstone	16	26	72
Matahiwi Pinot Noir, Wairarapa	13	20	58
Nga Waka, Pinot Noir, Martinborough	-	-	86
Colombo Pinot Noir, Martinborough	-	-	76
Coney Pinot Noir, Martinborough	-	-	75
Palliser Estate Pinot Noir, Martinborough	-	-	100
Amisfield Pinot Noir, Central Otago	-	-	120
Little Forager Pinot Noir, North Canterbury	-	-	95
Pegasus Bay Pinot Noir, Waipara	-	-	120
Les Jamelles Merlot, France	13	20	58
SOHO Revolver, Malbec Blend, Waiheke Island	18	29	85
Yangarra Estate Shiraz, Australia	18	29	85
Luna Blue Rock Syrah, Martinborough	-	-	89
Fromm Syrah, Marlborough	-	-	85

Rose Wine

 150ml /  250ml /  BTL

Coney Rose, Martinborough	14	23	64
Les Reflets Secrets Rose, France	13	20	58
Palliser Rose, Martinborough	-	-	79
Matahiwi Rose, Wairarapa	-	-	58
Te Kairanga Rose, Martinborough	-	-	61
Alexia Rose, Greytown	-	-	61
Te Kano Rose, Central Otago	-	-	56

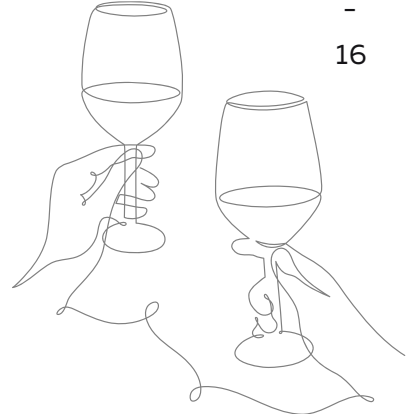


Dessert Wine



 90ml / BTL

Luna Estate Nectar, Martinborough	16	64
Margrain Cut Cane Chenin, Martinborough	16	64
Alpha Domus Harvest Semillon, Hawkes Bay	-	49
Zephyr Noble Riesling, Marlborough	-	65
Dows 10 Year Tawny Port, Portugal	16	-



Night Caps

Hennessey VSOP, France	16
Scapegrace Single Malt Whisky, NZ	16
Highland Park 12 Year, Single Malt Scotch Whisky	15
Glenmorangie 10 Year, Single Malt Scotch Whisky	15
Fireball, Cinnamon Flavoured Whisky	15
Jamesons, Triple Distilled, Irish Whiskey	14
Baileys, Irish Cream	12
Kahlua, Coffee Liqueur	12
Frangelico, Hazelnut Liqueur	13
Drambuie	14
Limoncello	13
Brandy VSOP	13

