

Aperitif
Wine Bar



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*"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

By Paul & Elly Ansell

Enquire About Holding Your Next Celebration With Us

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Aperitif serves dishes that have been designed for sharing. These are brought to your table continuously throughout your dining experience. We recommend 1.5 plates per person. Please advise us of any dietaries!

SMALL PLATES

Grilled Roti, Terra Sancta Olive Oil, House Made Dukkah	13
Mixed Mediterranean Olives	9
Local NZ Twice Cooked Chips, Garlic Aioli	12
Lamb Croquettes, Chilli, Mint, Dukkah (x2)	15
Edamame Beans, Rosemary Salt	11

LARGER PLATES

Korean Fried Pork Belly, House Slaw, Sesame, Candied Wasabi	24
6 Hour Braised Beef Cheek, Pumpkin Puree, Slaw, Nuts	26
Chargrilled Cauliflower, Romesco, Currants, Almonds, Seeds	19
Coconut Tiger Prawns, Mango, Basil, Mandarin, Hazelnuts	21
Buttermilk Chicken Roti Roll, Chilli Mayo, Pickles, Lettuce	25
Mushroom, Truffle & Mozzarella Arancini, Aioli, Cherry (x4)	21
Duck Liver Parfait, Red Currant Jelly, Melba Toasts	22
Salt & Pepper Squid, Romesco, Fennel & Orange Salad, Lemon	21
Cheese Plate, Brie, Pickles, Relish, Quince, Crackers	23

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SWEET TREATS

Salted Caramel & Dark Chocolate Tart, Vanilla Ice Cream	17
Cream Profiteroles, Butterscotch Sauce, Nut Praline (x6)	15
Cheese Plate, Brie, Pickles, Relish, Quince, Crackers	23
Chocolate Truffle, Raspberry Dust, Nut Crumb (x1)	4.50

LATE NIGHT EATS - AFTER 8.45PM

Cheese Plate, Brie, Pickles, Relish, Quince, Crackers	23
Grilled Roti, Terra Sancta Olive Oil, House Made Dukkah	13
Duck Liver Parfait, Red Currant Jelly, Melba Toasts	22
Mixed Mediterranean Olives	9
Cream Profiteroles, Butterscotch Sauce, Nut Praline (X6)	15

KIDS MEALS (\$14.50)

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

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NON-ALCOHOLIC & MOCKTAILS

Coke, Sprite, L&P, Coke-No Sugar	4.60 <u>or</u> Jug 14
Fentimans Sparkling Orange & Mandarin Juice	6
Kombucha Ginger & Lemon	6
Bundaberg Ginger beer	6
East Imperial Tonic – Original, Yuzu, Grapefruit	5
Juice: Orange, Apple, Cranberry, Tomato, Pineapple	5.50
Aperitif Fruit Mocktail: Cranberry, Pineapple, Passionfruit, Soda	11
House made Lemon, Lime & Bitters	6 <u>or</u> Jug 16

GIN

Choose Your Gin: Choose Below

Choose Your Glass: Tall, Short, Bowl

Choose Your East Imperial Tonic: Original, Yuzu, Grapefruit

Choose Your Garnish: Lemon, Lime, Orange, Rosemary, Mint

REID & REID: Martinborough, NZ – Herbal & Citrus	15
BOMBAY SAPPHIRE: England – Herbaceous	14
LIGHTHOUSE: Martinborough, NZ – Herbal & Citrus	15
SCAPEGRACE BLACK: NZ – Spice & Citrus	15
HENDRICKS: Scotland – Rose & Cucumber	15
BOTANIST: Scotland – Floral & Complex	15
MALFY BLOOD ORANGE: Italy – Bittersweet & Complex	15
MALFY GRAPEFRUIT: Italy – Bright, Fresh, Anise	15
BLUSH RHUBARB: NZ – Fresh & Light Rhubarb	15
HAYMANS PEACH & ROSE: England – Juicy & Fruity	14
ROKU: Japanese – Yuzu, Green Tea	16
TANQUERAY: London – Juniper Berries, Botanicals	15
HAYMANS SLOE: England – Rich & Red, Bittersweet Fruit	14

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COCKTAILS

Bourbon Old Fashioned: House Bourbon, Bitters, Orange	17
Peach & Rose Spritz: Peach & Rose Gin, Prosecco, Soda	19
Passionfruit Collins: Passionfruit, Gin, Lemon, Soda	18
Negroni: Campari, House Gin, Red Vermouth, Orange	18
Kir Royal: Crème De Cassis, Prosecco Bubbles	17
Aperitif Sour: Jamesons, Lemon, Pinot Noir, Sugar Syrup	19
Grasshopper: Crème De Menthe, Cocoa, Cream	22
Aperol Spritz: Aperol Liquor, Prosecco, Sparkling Water	19
Margarita: Blanco Tequila, Aperitif Lime, Cointreau, Salt	19
Apple Pie: Vanilla Vodka, Fireball Whiskey, Apple, Cinnamon	19
Rosebud: Vanilla Vodka, Passionfruit, Cranberry, Pineapple	20
Espresso Martini: Kahlua, Vodka, Butterscotch, Espresso	21
Martini: Gin <u>OR</u> Vodka, Lemon, <u>OR</u> Olives, Shaken <u>OR</u> Stirred	21
Summer Thyme: Gin, Elderflower, Thyme, Sugar Syrup	20
Jaffa: Cointreau, Chocolate Liquor, Cream, Butterscotch	22
Mule Your Way: Vodka /Tequilla /Bacardi, Gingerbeer, Lime	20

BEER, CIDER & PALS *(All beers & ciders are in cans or bottles)*

Corona	9
Bucket Of 5 Corona	35
Pals: Gin, Lemon, Cucumber	9
Heineken	9
Peroni	9
Emersons Hazy	12
Panhead Stout	12
Steinlager Ultra Low Carb	10
Garage Project Beer Beer	11
Parrot Dog Hazy IPA	12
Panhead Supercharger	12
Steinlager Light	9
Parrot Dog Greyhound Low Carb	10
Zeffer Apple Cider	9
Parrot Dog Pilsner	10
Guinness	14
Parrot Dog Bitterbitch IPA	10
Garage Project Aro Noir	11
Emersons Pilsner	10
Little Creatures Pale Ale	12
Garage Project Tiny 0.5%	10
Heineken 0.0%	9
Garage Project Fugazi 2.2%	10
Zeffer Apple Cider 0%	9

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150ml / BTL

BUBBLES

Margrain La Michelle, Martinborough	17	78
Palliser Griffin, Martinborough	-	84
Cloudy Bay Brut, Marlborough	-	79
Santa Margherita Prosecco, Italy	13	61
Mumm Brut, France	-	125
Laurent Perrier NV, France	-	156
Billecart 'Reserve' NV, France	-	169



150ml / 250ml / BTL

ROSE WINE

Matahiwi Rose, Wairarapa	11	19	52
Palliser Rose, Martinborough	15	26	72
Terra Sancta Rose, Central Otago	-	-	64
E. Guigal Cotes Du Rhone Rose, France	-	-	56
Te Kairanga Rose, Martinborough	-	-	55
Alexia Rose, Greytown	-	-	65
Lost Garden Rose 0%, Hawkes Bay	-	-	45

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150ml / 250ml / BTL

WHITE WINE

Layline Sauvignon Blanc, Martinborough	11	19	52
Nautilus Sauvignon Blanc, Marlborough	13	23	61
Colombo Sauvignon Blanc, Martinborough	-	-	52
Urlar Sauvignon Blanc. Gladstone	-	-	60
Margrain Chardonnay, Martinborough	-	-	60
Elephant Hill Chardonnay, Hawkes Bay	-	-	85
Matahiwi Chardonnay, Wairarapa	11	19	52
Luna Chardonnay, Martinborough	16	28	80
Domaine William Fevre Chablis, France	17	29	81
Mishas Gewurztraminer, Central Otago	13	23	61
Te Kairanga Pinot Gris, Martinborough	13	23	61
Matahiwi Pinot Gris, Wairarapa	-	-	52
Saint Clair Pinot Gris Marlborough	-	-	52
Hawkshead Pinot Gris, Central Otago	17	29	83
Coney Riesling, Martinborough	11	19	50
Saint Clair Viognier, Marlborough	-	-	52

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RED WINE

150ml / 250ml / BTL

Palliser Pencarrow Pinot Noir, Wairarapa	13	23	61
Urlar Pinot Noir, Gladstone	15	26	72
Butterworth Pinot Noir, Martinborough	–	–	81
Colombo Pinot Noir, Martinborough	–	–	76
Coney Pinot Noir, Martinborough	–	–	75
Hawkshead Pinot Noir, Central Otago	17	29	83
Palliser Estate Pinot Noir, Martinborough	–	–	100
Nga Waka Pinot Noir, Martinborough	14	24	68
Amisfield Pinot Noir, Central Otago	–	–	120
Pyramid Valley Pinot Noir, Central Otago	–	–	90
Pegasus Bay Pinot Noir, Waipara	–	–	120
Saint Clair Merlot, Marlborough	12	20	55
De La Terre Barbera, Hawkes Bay	17	29	83
Luna Blue Rock Syrah, Martinborough	–	–	89
Black Barn Syrah, Hawkes Bay	–	–	71
Molly Dooker Shiraz, Australia	17	29	83
Smith & Sheth Cabernet Franc, Hawkes Bay	–	–	68

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DESSERT WINE

90ml / BTL

Misha's Gewurztraminer, Central Otago	15	49
Alpha Domus Harvest Semillon, Hawkes Bay	15	49
Margrain Cut Cane Chenin, Martinborough	-	58
Zephyr Noble Riesling, Marlborough	-	65
Warres 10 Year Port, Portugal	20	109
Dows 10 Year Tawny Port, Portugal	16	-

NIGHT CAPS

Hennessey VSOP, France	16
Bowmore 12 Year Whiskey	16
Highland Park 10 Year Whiskey	15
Glenmorangie 10 Year Whiskey	15
Baileys	12
Fireball Whiskey	15
Drambuie	14
Jamesons Irish Whiskey	14
Cointreau	12
Kahlua	12
Frangelico	13
Limoncello	13
Brandy VSOP	13