




WYNYARD  
**PAVILION**  
DRINKS

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<b>ON TAP</b> <p>THE ONLY PLACE FOR PROPER PINTS ON THE WATERFRONT</p> 	<b>BY THE BOTTLE</b>	<b>SIGNATURE GINS</b>	<b>COCKTAILS</b>
<p><b>BEER</b></p> <p>385ML 568ML 1.8L GLS PINT JUG</p> <p>Little Creatures Catalina Lager 10 / 13 / 38</p> <p>Emerson's Pilsner 11 / 15 / 43</p> <p>Little Creatures Pale Ale 11 / 15 / 43</p> <p>Panhead APA 11 / 15 / 43</p> <p>Panhead Hazy IPA 11 / 15 / 43</p> <p>Steinlager Classic 9 / 12 / 34</p> <p>Mac's Gold 9 / 12 / 34</p> <p>Stella Artois 12</p> <p>Guinness 13</p> <p>Ask about our rotating guest tap POA</p> <p><b>CIDER</b></p> <p>Zeffer Red Apple Cider 11 / 15 / 43</p>	<p><b>BEER</b></p> <p>Corona 10.0</p> <p>Steinlager Pure Light 2.5% 9.0</p> <p>Steinlager Pure Ultra low carb 10.0</p> <p>Steinlager Tokyo Dry 11.0</p> <p>Mac's Stunt Double Golden Ale 0% alc 9.0</p> <p><b>CIDER</b></p> <p>Zeffer Apple Crumble Cider 12.0</p> <p>Zeffer 0% Crisp Apple Cider 0% alc 11.0</p> <p><b>SELTZER</b></p> <p>Mac's Mandarin &amp; Juniper 11.0</p> <p>Mac's Strawberry &amp; Rhubarb 11.0</p> <div data-bbox="825 779 1457 1066" style="background-color: #f0f0f0; padding: 10px; text-align: center;"> <p>WYNYARD</p> <p><b>BOTTLE SHOP</b></p>  <p>ENJOY YOUR FAVOURITE BEER OR WINE AT HOME. ASK ABOUT OUR BOTTLE SHOP AT THE BAR.</p> </div>	<p><b>BOMBAY BRAMBLE GIN</b> 15.0 Fever Tree Lemon tonic, winter berries</p> <p><b>TANQUERAY N° TEN GIN</b> 15.0 Fever Tree Grapefruit soda, grapefruit, fresh basil</p> <p><b>GORDON'S PINK GIN</b> 15.0 Fever Tree Light tonic, lemon, edible flowers</p> <p><b>FOUR PILLARS RARE DRY GIN</b> 15.0 Fever Tree Blood Orange soda, citrus, cinnamon</p> <hr/> <p><b>NON ALCOHOLIC</b></p> <p><b>SOBER TOM</b> 12.0 Ecology &amp; Co London Dry, Fever Tree Lemon tonic, lemon, thyme</p> <p><b>CHIANG MAI</b> 13.0 Ecology &amp; Co Asian spice, housemade passionfruit reduction, soda, bitters</p> <p><b>HOPT SODA</b> 7.0 Watermelon &amp; Mint / Elderberry / Pink Guava</p> <p><b>SOFT DRINKS</b> 5.0</p> <p><b>JUICES</b> 6.0</p> <p><b>RED BULL</b> 7.0</p>	<p><b>PASSIONFRUIT SPRITZ</b> 17.0 Prosecco, pink peppercorn infused Aperol, passionfruit, lemon, mint</p> <p><b>RHUBARB MARGARITA</b> 18.0 Jalapeno infused 1800 Blanco tequila, mezcal, housemade rhubarb reduction, lime, bitters</p> <p><b>APPLE CRUMBLE</b> 18.0 Cinnamon infused 42 Below vodka, amaretto, vanilla, lemon, apple foam, crumble</p> <p><b>LONG NEGRONI</b> 18.0 Four Pillars Shiraz Gin, Pampelle ruby l'apero, vermouth, housemade strawberry reduction, lemon, Daniel Le Brun Rose</p> <p><b>ESPRESSO MARTINI</b> 19.0 Dark cacao infused Grey Goose vodka, Jumping Goat coffee liqueur, Havana espresso, salted caramel</p> <p><b>ALEX'S OLD FASHIONED</b> 19.0 Johnnie Walker Black, Hennessy cognac, salted caramel, bitters</p> <p><b>LYCHEE COLADA</b> 18.0 Lychee infused Bacardi rum, fresh pineapple juice, toasted coconut syrup, lime</p> <p><b>PEACH SANGRIA (Serves 2)</b> 28.0 Tanqueray Sevilla gin, housemade peach reduction, Sauvignon Blanc, Daniel Le Brun Brut, lemon, soda, peach, mint</p>
<b>BUBBLES</b>	<b>WHITE</b>	<b>RED</b>	<b>BAR SNACKS</b>
<p><b>BUBBLES</b></p> <p>GLS / BTL</p> <p>Daniel Le Brun NV, Marlborough 14 / 66</p> <p>Daniel Le Brun Rose, Marlborough 14 / 66</p> <p><b>CHAMPAGNE</b></p> <p>Lanson, France 20 / 90</p> <p>Lanson Rose, France 90</p> <p>Mumm, France 110</p>	<p><b>CHARDONNAY</b></p> <p>GLS / BTL</p> <p>Te Kairanga, Martinborough 13 / 62</p> <p>The King's Bastard, Marlborough 14 / 66</p> <p>Martinborough Vineyard, Martinborough 16 / 74</p> <p><b>PINOT GRIS</b></p> <p>The Ned, Marlborough 12 / 57</p> <p>Roaring Meg, Central Otago 13 / 62</p> <p>Te Whare Ra, Marlborough vegan &amp; organic 70</p> <p><b>SAUVIGNON BLANC</b></p> <p>Wither Hills, Marlborough 11 / 52</p> <p>The King's Favour, Marlborough 13 / 62</p> <p>Vavasour, Marlborough 14 / 66</p> <p><b>AROMATICS</b></p> <p>Te Whare Ra 'M' Riesling, Marlborough certified vegan &amp; organic 13 / 62</p>	<p><b>PINOT NOIR</b></p> <p>GLS / BTL</p> <p>The Ned, Marlborough 13 / 62</p> <p>Roaring Meg, Central Otago 15 / 70</p> <p>Te Kairanga 'Runholder', Martinborough 78</p> <p>Mt Difficulty 'Bannockburn', Central Otago 86</p> <p><b>BIG &amp; BOLD</b></p> <p>Santa Ana Reserve Malbec, Argentina 11 / 52</p> <p>Huntaway Reserve Merlot Cabernet, Hawke's Bay 12 / 57</p> <p>Tyrrell's Wines Hunter Valley Shiraz, NSW 13 / 62</p> <p>Trinity Hill Gimblett Gravels Tempranillo, Hawke's Bay 62</p> <p><b>SMOOTH &amp; ELEGANT</b></p> <p>Trinity Hill Syrah, Hawke's Bay 11 / 52</p> <p>Morton Black Label Merlot, Hawke's Bay 13 / 62</p> <p>Church Bay Syrah, Waiheke Island 82</p>	<p><b>Salt &amp; Pepper Squid</b> gf 18.0 Capsicum puree, coriander, lemon</p> <p><b>Ploughman's Platter (serves 2-4 People)</b> gfr 55.0 Selection of Poaka Farms cured meats, chicken liver pate, Whitestone cheeses, seasonal dips, house olives, pickles, artisan bread</p> <p><b>Potato &amp; Leek Croquettes</b> v 18.0 Cheddar, dijonnaise</p> <p><b>Fried Fish Taco</b> each 8.0 Pico de Gallo, chipotle mayo, shaved lettuce</p> <p><b>Pavilion Fried Chicken</b> gf 18.0 Chilli, coriander</p> <p><b>Margherita Pizza</b> v / gfr 24.0 Cherry tomato, fresh mozzarella, basil</p> <p><b>Prosciutto Pizza</b> gfr 26.0 Rocket, Grana Padano, fig relish</p> <p><b>Truffled Mushroom Pizza</b> v/gfr 26.0 Artichoke, goat cheese, crisp sage</p> <p><b>Fries</b> v / gfr 12.0 Aioli &amp; tomato sauce</p> <p><b>Polenta Fries</b> v / gfr 13.0 Truffle aioli, shaved parmesan</p>
<b>ROSE</b>			
<p><b>ROSE</b></p> <p>GLS / BTL</p> <p>The Ned, Marlborough 12 / 57</p> <p>Vavasour, Marlborough 13 / 62</p> <p>Te Kairanga, Martinborough 13 / 62</p> <p>Church Bay, Waiheke Island 16 / 74</p>			