

<b>ON TAP</b> <p>THE ONLY PLACE FOR <b>PROPER PINTS</b> ON THE WATERFRONT</p> 	<b>BY THE BOTTLE</b>	<b>SIGNATURE GINS</b>	<b>COCKTAILS</b>																																																																			
<p><b>BEER</b></p> <table border="0"> <tr> <td></td> <td style="text-align: right; font-size: small;">385ML 568ML 1.8L GLS PINT JUG</td> </tr> <tr> <td>Little Creatures Catalina Lager</td> <td style="text-align: right;">11 / 15 / 43</td> </tr> <tr> <td>Emerson's Pilsner</td> <td style="text-align: right;">11 / 15 / 43</td> </tr> <tr> <td>Little Creatures Pale Ale</td> <td style="text-align: right;">11 / 15 / 43</td> </tr> <tr> <td>Panhead APA</td> <td style="text-align: right;">11 / 15 / 43</td> </tr> <tr> <td>Panhead Hazy IPA</td> <td style="text-align: right;">11 / 15 / 43</td> </tr> <tr> <td>Steinlager Classic</td> <td style="text-align: right;">9 / 12 / 34</td> </tr> <tr> <td>Speights</td> <td style="text-align: right;">9 / 12 / 34</td> </tr> <tr> <td>Stella Artois</td> <td style="text-align: right;">11 (400ml)</td> </tr> <tr> <td>Guinness</td> <td style="text-align: right;">13</td> </tr> <tr> <td>Ask about our rotating guest tap</td> <td style="text-align: right;">POA</td> </tr> </table> <p><b>CIDER</b></p> <table border="0"> <tr> <td>Zeffer Apple Crumble Cider</td> <td style="text-align: right;">11 / 15 / 43</td> </tr> </table>		385ML 568ML 1.8L GLS PINT JUG	Little Creatures Catalina Lager	11 / 15 / 43	Emerson's Pilsner	11 / 15 / 43	Little Creatures Pale Ale	11 / 15 / 43	Panhead APA	11 / 15 / 43	Panhead Hazy IPA	11 / 15 / 43	Steinlager Classic	9 / 12 / 34	Speights	9 / 12 / 34	Stella Artois	11 (400ml)	Guinness	13	Ask about our rotating guest tap	POA	Zeffer Apple Crumble Cider	11 / 15 / 43	<p><b>BEER</b></p> <table border="0"> <tr> <td>Corona</td> <td style="text-align: right;">10.0</td> </tr> <tr> <td>Corona Ligera 3.2%</td> <td style="text-align: right;">10.0</td> </tr> <tr> <td>Steinlager Pure</td> <td style="text-align: right;">10.0</td> </tr> <tr> <td>Steinlager Pure Light 2.5%</td> <td style="text-align: right;">9.0</td> </tr> <tr> <td>Steinlager Tokyo Dry</td> <td style="text-align: right;">10.0</td> </tr> <tr> <td>Pure Blonde <small>LOW CARB</small></td> <td style="text-align: right;">10.0</td> </tr> </table> <p><b>CIDER</b></p> <table border="0"> <tr> <td>Little Creatures Pipsqueak Apple Cider</td> <td style="text-align: right;">11.0</td> </tr> <tr> <td>Thomas &amp; 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<p><b>HAPPY HOUR</b></p> <p>3PM - 6PM EVERY TUESDAY - THURSDAY</p> <p><b>\$9 WINE // \$9 CRAFT BEER // \$12 ESPRESSO MARTINI</b></p>	 <p><b>ENJOY YOUR FAVOURITE BEER OR WINE AT HOME. ASK ABOUT OUR BOTTLE SHOP AT THE BAR.</b></p>	<p style="text-align: center; font-size: 2em;"><b>NON ALCOHOLIC</b></p> <table border="0"> <tr> <td><b>SOBER TOM</b> Ecology &amp; Co London Dry, lemon, StrangeLove Grapefruit soda</td> <td style="text-align: right; vertical-align: top;">14.0</td> </tr> <tr> <td><b>CHIANG MAI</b> Ecology &amp; Co Asian Spice, housemade mandarin &amp; sage reduction, lemon, soda</td> <td style="text-align: right; vertical-align: top;">14.0</td> </tr> <tr> <td><b>HOPT SODA</b> Watermelon &amp; Mint / Elderberry / Salted Lychee / Pink Guava</td> <td style="text-align: right; vertical-align: top;">7.0</td> </tr> <tr> <td><b>SOFT DRINKS</b></td> <td style="text-align: right; vertical-align: top;">5.0</td> </tr> <tr> <td><b>JUICES</b></td> <td style="text-align: right; vertical-align: top;">6.0</td> </tr> <tr> <td><b>RED BULL</b></td> <td style="text-align: right; vertical-align: top;">7.0</td> </tr> </table>	<b>SOBER TOM</b> Ecology & Co London Dry, lemon, StrangeLove Grapefruit soda	14.0	<b>CHIANG MAI</b> Ecology & Co Asian Spice, housemade mandarin & sage reduction, lemon, soda	14.0	<b>HOPT SODA</b> Watermelon & Mint / Elderberry / Salted Lychee / Pink Guava	7.0	<b>SOFT DRINKS</b>	5.0	<b>JUICES</b>	6.0	<b>RED BULL</b>	7.0	<p style="font-size: 2em;"><b>BAR SNACKS</b></p>																																																							
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Huntaway Reserve Merlot Cabernet, Hawke's Bay	11 / 52																																																																					
Tyrrell's Wines Hunter Valley Shiraz, NSW	13 / 62																																																																					
Trinity Hill Gimblett Gravels Tempranillo, Hawke's Bay	13 / 62																																																																					
<b>SMOOTH &amp; ELEGANT</b>																																																																						
Trinity Hill Syrah, Hawke's Bay	11 / 52																																																																					
Morton Black Label Merlot, Hawke's Bay	13 / 62																																																																					
Church Bay Syrah, Waiheke Island	82																																																																					
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