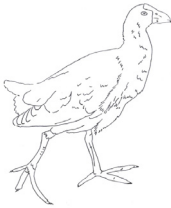


# COCKTAILS

—SUMMER 2023—

Embark on a journey through the vibrant flavours of Aotearoa with our native bird inspired cocktail menu. Each drink is a harmonious blend of locally sourced ingredients and both national and international spirits, crafted to emulate the unique personalities of our fine feathered friends.

Let us take you on a flight of taste, celebrating the rich biodiversity and cultural tapestry of New Zealand. Join us in raising a glass to the beauty of the land and the spirit of its winged inhabitants.



## PŪKEKO 23

Your choice of NZ vodka or London dry gin, housemade blackberry, rosemary and black peppercorn syrup, Creme de Mure, Fever-Tree Indian tonic water



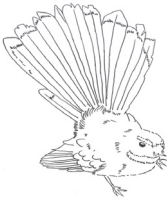
## KERERŪ 22

Cachaca, housemade kaffir lime leaf syrup, fresh strawberries, fresh lime juice, egg white, soda



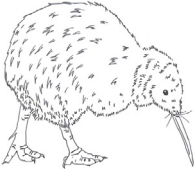
## RURU 21

Umeshu Plum Wine, Woodford Reserve Bourbon, Vida del Maguey Mezcal, fresh lime juice



## PĪWAKAWAKA 22

Housemade pineapple and lime oleo syrup, Plantation white rum, coconut cream, sumac, fennel and caraway



## KIWI 22

Basil oil-infused London dry gin, Green Chartreuse, Amontillado sherry



## TŪĪ 24

Peoples coffee-infused Aperol, reposado tequila, Creme de Cacao, Cointreau, mezcal spray, Aztec chocolate bitters, dark chocolate shaving

— CLASSICS ALWAYS AVAILABLE —