

FUNCTIONS



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GENERAL INFORMATION | FUNCTION MENUS

Welcome To Riccarton Park,

We have an excellent reputation for exceptional food and friendly service.

The following menu selections and options have been thoughtfully put together by our experienced head chef, Martin Hediger. From supper menus to plated menus, we have options for every occasion and look forward to having you here at Riccarton Park.

DIETARIES & SPECIAL MEALS

At Riccarton Park Function Centre, we put great emphasis on designing menus to not only cover a wide range of tastes, but to also include menu items featuring Vegetarian, Vegan, Dairy Free and Gluten Free options.

Event organisers are advised to get a gauge on the dietary requirements of their guests before choosing any of our menus to ensure they are appropriate.

Allergens

For peace of mind a full list of the 11 common allergen associations can be provided for all meals. This list includes, Peanuts, Tree Nuts, Shellfish, Milk, Eggs, Fish, Sesame Seeds, Gluten, Sulphites, Soybeans and Lupin.

Riccarton Park only recognises the following special meals listed below and can provide them subject to a minimum of 4 working days' notice.



It is our policy that we do not cater for lifestyle diets such as Paleo, Keto or any other special requests outside those specified above. Our kitchens cater for all cuisines and while we endeavour to ensure allergen and dietary requirements are met, experience has shown that it is not feasible to eliminate all trace elements of potential allergens. Therefore, we regrettably advise we are unable to guarantee an allergen-free environment.

If you have a severe allergy, we suggest you arrange alternative options and recommend that you bring appropriate medication.

Dietary requirements we cover are dairy and gluten intolerances, vegan and vegetarian, minimum of 4 working days notification required. We do not cater for any other dietary requests. While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes.





BREAKFAST | FUNCTION MENUS

CONTINENTAL | \$25 pp

Assorted cereals* with yoghurt^^ and milk^^
 Traditional bircher muesli - v
 Freshly baked Danish pastries and croissants - v
 Cold sliced glazed ham and edam cheese - gf
 Platter of sliced fresh seasonal fruits - gf, ve
 Vanilla soaked compote of seasonal fruits - gf, ve
 Toast*, spreads and preserves - v
 Freshly brewed tea and coffee, orange juice

*gluten free option - ^^dairy free option available on request
 minimum of 10 required

EXPRESS COOKED BREAKFAST | \$25 pp

Bacon & fried egg ciabatta bun with hollandaise* - df
 Platter of sliced fresh seasonal fruits - gf, ve
 Toast*, spreads and preserves - v
 Freshly brewed tea and coffee, orange juice

*gluten free, vegetarian and vegan option available on request
 minimum 10 required

COOKED BREAKFAST | \$32 pp

Scrambled free range eggs with chives - gf, v
 Grilled streaky belly bacon rashers - gf, df
 Grilled Nuremberg breakfast sausages - gf, df
 Oven baked Agria hash browns - gf, ve
 Roasted tomatoes with gremolata - gf, v
 Sautéed mushrooms with fresh herbs - gf, ve
 Toast*, spreads and preserves - v
 Freshly brewed tea and coffee, orange juice

*gluten free, option available on request
 minimum 40 required

SHARED PLATTER BREAKFAST | \$33 pp

Basket of freshly baked mini croissants with spreads
 Scrambled free range eggs with chives - gf
 Grilled bacon & Nuremberg breakfast sausages - gf, df
 Oven baked Agria hash browns - gf, df
 Sautéed mushrooms with fresh herbs - gf, df
 Platter of sliced fresh seasonal fruits - gf, ve
 Freshly brewed tea and coffee, orange juice

minimum 40 required

PLATED COOKED BREAKFAST | \$36 pp

(pre-set on tables)
 Basket of freshly baked croissants and toast*
 served with spreads and preserves - v
 (served plates)
 Scrambled free range eggs with chives - gf, v
 Roasted mushrooms with rosemary and garlic - gf, ve
 Oven baked Agria hash browns - gf, ve
 Grilled streaky belly bacon rashers - gf, df
 Grilled Nuremberg breakfast sausages - gf, df
 Roasted tomatoes with gremolata - gf, v
 Toasted ciabatta - df, ve
 Freshly brewed tea and coffee, orange juice

*gluten free option available on request
 minimum of 20 required



GF-Gluten Free
 DF-Dairy Free
 V -Vegetarian
 VE-Vegan

Where gf, df, ve, v
 options are available
 on request 4 working
 days notice must be given



CANAPES & PRE-DINNER | Minimum 30 guests

These tasty bite sized morsels are sure to please while your guests mingle.

NB: These menus are only suitable for pre-dinner or functions less than 3 hours duration.

3 ITEMS	\$16 pp	trayed service	\$17 pp
4 ITEMS	\$20.5 pp	trayed service	\$21.5 pp
5 ITEMS	\$24.5 pp	trayed service	\$25.5 pp
6 ITEMS	\$28 pp	trayed service	\$29 pp

+ add tea and coffee - \$4.5 pp

HOT ITEMS

- Balsamic tomato and pesto canapés - v
- Battered cheese kransky with tomato relish - gf
- Cocktail beef burger with cheese and tomato relish *
 - * vegan option-
 - Cocktail corn patty "burger" with tomato relish- ve *
- Crispy chicken canapés with mustard mayo
- Minced lamb kebabs with coconut yoghurt sauce - gf, df
- Hash brown sticks with aioli & tomato sauce - gf, ve
- Potato and herb rosti with brie and sundried tomato - gf, v
- Smoked cheddar beignets with dipping sauce - v
- Spicy fried prawns with coriander aioli - gf, df
- Steamed prawn dumplings with dipping sauce - df
- Wild mushroom risotto balls with spicy mayonnaise - V

COLD ITEMS

- Akaroa smoked salmon profiteroles
- Antipasti bites of fresh mozzarella and chargrilled peppers - gf, v
- Chargrilled vegetable crostini with sweet potato hummus - ve
- Bruschetta with tomato, goats cheese and tapenade - v
- Goats cheesecake with red onion jam - gf, v
- Prawn cocktail served in Asian spoon - gf, df
- Prosciutto ham and melon bites with balsamic reduction - gf, df
- Rare beef fillet on French stick with horseradish cream
- Smoked salmon on blini with mustard cream cheese - gf
- Sushi bites with soy dip, pickled ginger and wasabi - gf, df, incl. v

SWEET ITEMS

- Assorted mini cake bites - incl. gf, ve
- Decorated mini pavlova - gf
- Fruit kebabs with coconut yoghurt dip - gf, ve
- Little lemon meringue tarts - gf
- Petite chocolate mousse tarts - gf

PRE-DINNER PLATTERS

Artisan breads and spreads - \$8.5

Freshly baked ciabatta, focaccia and French batard served with three spreads

Corn chips, pita bread & crisps with dips - gf, except pita - \$6.5

gluten free corn, potato & kumara chips, oven roasted pita bread bites served with two dips of which one is gluten and dairy free

Vegetable sticks with hummus and guacamole - gf, ve - \$6.5

served with gluten free kumara and corn chips



*gf on request (4 working days notice required)
gf-gluten free | df-dairy free | v-vegetarian | ve-vegan

**CHOOSE
YOUR
CARVERY**

- Honey & orange baked ham with wholegrain mustard and pineapple - gf, df
- Roast beef bolar with pan gravy and horseradish sauce - gf
- Roast rib-eye of pork with apple sauce and rich brown gravy - gf, df
- Roast leg of lamb with mint sauce and rich brown gravy - gf, df - *add \$3 pp*
- Roast sirloin of beef with pan gravy and horseradish sauce - gf - *add \$5 pp*

SET MENU | \$50 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Herb and four cheese tortellini with a creamy pesto & tomato sauce - v * (1)
- Steamed parslid baby potatoes - gf * (2)
- Steamed mixed seasonal vegetables with fresh cut herbs - gf, ve
- Salad of tossed greens with seasonal salad fare and house dressing - gf, ve
- Sticky date pudding with toffee sauce - ve
- Decorated pavlova - gf
- Fresh cut seasonal fruit salad - gf, df
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

- Replacement options

* (1) may be replaced with Mild vegetable curry and steamed rice - gf, ve

* (2) may be replaced with Oven roasted gourmet potatoes - gf, df, ve

MENU ONE | \$55 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Oven roasted gourmet potatoes * (1)
- Steamed mixed seasonal vegetables with fresh cut herbs - gf, ve
- Two seasonal salads
- Fresh cut seasonal fruit salad - gf, df
- Decorated pavlova - gf
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

and choose from selection dishes - page 5

- One hot vegetarian dish
- One hot dessert
- One cold dessert

- Replacement options

* (1) may be replaced with Steamed parslid potatoes - gf, v

MENU TWO | \$63 pp

- Choice of carvery
- Basket of freshly baked breads with butter *
- Crumbed fish pieces with tartare sauce - df
- Oven roasted gourmet potatoes * (1)
- Two fresh seasonal vegetables - incl. gf, df
- Two seasonal salads
- Fresh cut seasonal fruit salad - gf, df
- Decorated pavlova - gf
- Fresh and whipped cream - gf
- Freshly brewed tea and coffee

and choose from selection dishes - page 5

- One hot buffet dish
- One hot vegetarian dish
- One hot dessert
- One cold dessert

- Replacement options

* (1) may be replaced with Steamed parslid potatoes - gf, v

OPTIONS TO ADD ON TO MENUS
See selections on page 5

*gf on request (4 working days notice required)

Children 5-12yrs half price | Under 5yrs - no charge
gf-gluten free | df-dairy free | v-vegetarian | ve-vegan





SELECTION DISHES | BUFFET MENUS

SOUPS (may be added for \$5pp)

- Cajun corn chowder - gf, ve
- Creamy vegetable soup with fresh herbs - gf, v
- Potato, mussel and watercress chowder
- Spiced pumpkin soup - gf, ve

HOT VEGETARIAN DISHES

- Antipasti pasta, artichokes, roasted peppers, olives, capers & sundried tomatoes - ve
- Courgette mac'n'cheese with garlic panko crumbs
- Eggplant, pumpkin and ricotta lasagne
- Herb and four cheese tortellini on a creamy pesto and tomato sauce
- Mild vegetable curry with cashews & basmati rice - gf, ve
- Spinach and ricotta cannelloni on tomato, garlic and basil sauce
- Vegetarian shepherd's pie - gf

COLD DESSERTS

- Almond, caramel & chocolate mousse cake - gf
- Berry, almond, sherry and saffron trifle - gf, df
- Classic baked lemon cheesecake - gf
- Hazelnut and chocolate meringue cake - gf
- Kaffir lime infused crème brulee - gf
- Coconut yoghurt panna cotta with berry coulis - gf, ve
- Tiramisu

HOT DESSERTS

- Apple and berry crumble with vanilla ice cream - gf
- Apple, cranberry and hazelnut strudel with vanilla bean anglaise
- Caramel & banana pudding with vanilla ice cream
- Chocolate and almond pudding with chocolate fudge sauce
- Sticky date pudding with toffee sauce - ve
- White chocolate and cranberry bread & butter pudding

VE option - Vanilla ice cream can be replaced with
Coconut ice-cream - add \$2pp

HOT BUFFET DISHES

*All buffet dishes served with rice except ***

- Beef bourguignon - gf, df
- Beef stroganoff - gf
- Butter chicken - gf
- Chicken cacciatore with bacon & mushrooms - gf, df
- Chicken and mushroom fricassee with tarragon and bacon - gf
- Chicken curry - Thai green or red- gf, df
- Chicken, cashew and vegetable stir fry - df
- Crumbed fish pieces with tartare sauce ** - df
- Garlic & black pepper chicken curry - gf, df
- Honey and mustard roasted salmon with herbs - gf, df
- Poached market fresh fish with grapes & white wine sauce- gf
- Seafood mornay of fish, salmon, scallops, prawns & mussels
- Slow braised pork belly with cranberry, orange and soy sauce - gf, df
- Slow cooked lamb with garlic, oregano, lemon & kumara ** - gf, df
- Savoury lamb casserole with carrots & peppers - gf, df
- Venison stew with bacon, mushrooms and onions - gf

+ ADD ON OPTIONS TO BUFFET MENUS

Cold seafood presentation with cocktail sauce - gf, df	\$9.5pp
Cold meat platter with mustard, pickles & olives	\$5pp
Honey & orange baked ham with condiments - gf, df	\$9.5pp
Roast pork rib-eye with gravy and apple sauce - gf, df	\$9.5pp
Roast leg of lamb with mint sauce & gravy - gf, df	\$12.5pp
Roast sirloin of beef with pan gravy & horseradish - gf	\$14.5pp
Hot dish	\$9.5pp
Vegetarian hot dish	\$8pp
Vegetable or potato dish	\$3.5pp
Salad	\$2.5pp
Hot dessert	\$6pp
Cold dessert	\$5pp
Cheeses with lemon pickle & fig salami, dates, walnut and cracker selection	\$10.5pp



PLATED DINNER | Minimum 40 guests

Appetiser

Beef Tataki, Ponzu-style dressing, radish, cucumber, garlic crisps	gf	20
Chicken and ham terrine, pickled mushrooms & tarragon mayonnaise	gf	22
Cod and kumara cakes, rocket, capers, lime dressing, chilli caramel	gf df	18
Prawn, avocado and pear cocktail	gf df	22
Salmon tartare, avocado, salsa, creme fraiche, parmesan crisps	gf	23
Prosciutto, rock melon, buffalo mozzarella, balsamic glaze, virgin avocado oil	gf	21
Tomato, eggplant and capsicum press, balsamic glaze, extra virgin avocado oil	gf ve	21
Shiitake, zucchini and beetroot salad, prune leather, chilli caramel	gf df ve	18

Main

Beef fillet, potato croquette, pea puree, balsamic red wine jus	gf df	49
Beef sirloin steak, peppercorn sauce, sweet potato gratin, pea puree	gf	43
Free-range chicken supreme, mushroom stuffing, tarragon sauce, couscous, spinach puree		40
Free-range chicken thighs, green curry sauce, black rice, shiitake mushrooms	gf df	40
Roasted Akaroa salmon, rosti, eggplant, courgettes, spinach, mushrooms and basil	gf df	48
Lamb rump, sweetcorn puree, braised baby onions, farro, minted lamb jus		48
Rack of lamb, provencale vegetables, olive tapenade, basil pesto, parsnip & pea mash, jus	gf	50
Slow roast pork belly, apple sauce, port jus, broccoli, Anna potatoes	gf	40
Venison loin, celeriac puree, sweet potato gratin, red cabbage, balsamic red wine jus	gf	48
Braised field mushrooms, farro, endive, tofu dressing, pumpkin seed pesto	ve	36
Grilled eggplant, pepperonata and zucchini stack, roasted tomato sauce, polenta	gf ve	40

--- MAINS ARE SERVED WITH ADDITIONAL SEASONAL VEGETABLES ---

Dessert

Almond tart, date jam, caramelised apples, mascarpone		17
Chocolate brownie with raspberry gel and creme fraiche		17
Chocolate & salted caramel mousse cake with orange sorbet and sesame brittle		17.5
Classic baked lemon cheesecake with berry compote	gf	17
Coconut yoghurt panna cotta, caramelised oranges, orange jelly, maplecomb	gf ve	17
Saffron and vanilla poached pears, spiced rice pudding, dairy free vanilla coconut ice-cream	gf ve	17.5
Sticky date & ginger pudding, pineapple, ginger beer syrup, mango coconut cream	df ve	17
Vanilla bean, creme brulee with orange sorbet and chocolate emulsion	gf	17

TWO COURSE MENU

Appetiser and Main
OR
Main and Dessert

THREE COURSE MENU

SELECT ONE ITEM PER COURSE
Appetiser, Main, Dessert

ALTERNATE DROP OPTIONS CHOICE OF TWO SELECTIONS PER COURSE

Appetiser add 3 pp
Main add 5 pp
Dessert add 3 pp

OPTIONAL EXTRAS - platters per table

Artisan breads & spreads - 9.5pp
freshly baked ciabatta, focaccia and
French batard served with three spreads

Cheeses with lemon pickle - 10.5pp
a selection of cheeses with fig salami,
dates, walnuts & cracker selection.

Assorted mini cake bites - 5.5pp
a selection of petit fours
that includes gluten and dairy free pieces

gf-gluten free | df-dairy free | v-vegetarian | ve-vegan



BARBECUE | Minimum 40 guests

MENU ONE - \$54 per person

Basket of freshly baked large ciabatta buns*

Angus beef patties - df

dairy free and Halal approved

Barbecued marinated chicken thighs - gf, df
marinated with the flavours of garlic, chilli,
balsamic vinegar, mustard, ketchup and brown sugar

Gourmet sausage selection - gf, incl. df

Award winning sausages

Root vegetable patties - gf, ve

a tasty medley of grated root vegetables with a hint of sage

Corn on the cob - df

with a side serve of parsley butter - gf

Mustard, pickles & relish

Salad of tossed greens - gf, df, ve

with seasonal fare & house dressing

Salad of baby potatoes - gf, df

with spring onions & mustard mayo dressing

Salad of ranchstyle coleslaw - gf, v

CHOOSE ONE OPTION TO FINISH

Classic baked cheesecake - gf

zesty & creamy, made with a gluten free base

OR

Cheeses with lemon pickle & fig salami, dates,

walnut and cracker selection, incl gf crackers

+ ADD ONS

Barbecued baby back spare ribs - gf, df - \$13 pp

ribs slathered in delicious sticky, slightly hot tomato sauce

Garlic, coriander & chilli prawns - gf & df - \$13 pp

Sweet soy, ginger and lemon marinated salmon steaks - df - \$13 pp

Lamb rump steaks - gf, df - \$13 pp

marinated with fresh parsley, cumin, coriander, and spicy harissa

MENU TWO - \$64 per person

Basket of freshly baked large ciabatta buns *

Angus beef porterhouse steak - gf, df

with cracked pepper and sea salt rub, Halal approved

Barbecued baby back spare ribs - gf, df

ribs slathered in delicious sticky, slightly hot tomato sauce
with the added cola flavour and a hint of smoke

Lemon and coconut chicken thighs - gf, df

marinated with the flavours of garlic, chilli, balsamic vinegar,
mustard, ketchup and brown sugar

Gourmet sausage selection - gf, incl. df

Award winning sausages

Root vegetable patties - gf, ve

a tasty medley of grated root vegetables with a hint of sage

Corn on the cob - df

with a side serve of parsley butter - gf

Mustard, pickles & relish

Salad of tossed greens - gf, df, ve

with seasonal fare & house dressing

Salad of potatoes - gf, df

with spring onions & mustard mayo dressing

Salad of spiral pasta

with cheese, corn and peppers on creamy dressing

Salad of ranchstyle coleslaw - gf, v

CHOOSE ONE OPTION TO FINISH

Classic baked cheesecake - gf

zesty & creamy, made with a gluten free base

OR

Cheeses with lemon pickle & fig salami, dates,

walnut and cracker selection, incl gf crackers



SUPPER | MINIMUM 40 GUESTS

These supper menus are delicious, with a wide selection of items to choose to suit all tastes. All served with coffee and tea selection.

NB: These supper menus are designed for after dinner or a supper function only. Not substantial as a dinner meal replacement.

Deli sandwiches - incl. df, v
four fillings , GF and/or VE available on request

Filled sandwich wraps - incl. df, v
four fillings

Sushi with soy dip, pickled ginger & wasabi - gf, df, incl. ve
chicken teriyaki, salmon and avocado, and vegetable filled.

Beef & cheese slider with tomato relish

Buttermilk fried chicken with blue cheese dip
a classic dish of chicken pieces coated in a seasoned batter and deep fried

Chicken satay chicken kebabs - df
with peanut dipping sauce

Crumbed fish bites with tartare sauce - df
New Zealand Hoki fillets in a Japanese style panko crumb

Mini frittatas two ways -
spinach, tomato & feta -gf ; ham pea & potato - gf, df

Savouries, sausage rolls and quiches - incl. v, ve
served with tomato relish, gf and df option available on request.

Sticky honey mustard drumsticks - gf, df
marinated with honey, mustard & herbs

Yorkshire pudding with beef and gravy
thin slices of beef slathered in rich brown gravy served atop crispy puddings

Hash brown sticks with aioli & tomato sauce- gf, ve

Fried pork & prawn spring rolls - df
deep fried and served with dipping sauce

Shiitake mushroom spring rolls - ve
with dipping sauce

4 ITEMS	\$24 pp
5 ITEMS	\$28.5 pp
6 ITEMS	\$33.5 pp
5 ITEMS + hot dish	\$38 pp
4 ITEMS + 2 hot dishes	\$42 pp
Sandwich Station	\$32 pp

Creamed chocolate eclairs
filled with a vanilla cream and drizzled with chocolate

Fruit custard tarts - gf
gluten free tarts filled with vanilla cream, topped with sliced seasonal fruit and apricot glaze

Selection of iced cakes - incl. gf, df
selection of three in house baked iced cakes

Variety of petite cake slices - incl. gf, df
variety of three on premise baked cake slices



gf Gluten Free
df Dairy Free
v Vegetarian
ve Vegan

Where gf, df, ve, v
options are available
on request 4 working
days notice required



SUPPER cont. | MINIMUM 40 GUESTS

NB: These supper menus are designed for after dinner or a supper function only. Not substantial as a dinner meal replacement.

HOT DISHES

Mac'n'cheese

with ham, courgette and panko bread crumbs

Herb and four cheese tortellini - v

with a creamy tomato & pesto sauce

Beef stroganoff served with steamed rice - gf

a classic beef stew with mushrooms, peppers and sour cream flavoured with smoked paprika

Butter chicken served with steamed rice - gf

marinated in ginger and garlic paste, yoghurt and spices, then smothered in a creamy tomato sauce

Chicken curry (Thai green) - gf, df

cooked with free range chicken, mushrooms, broccoli and bell peppers and served with steamed Jasmine rice

Eggplant, pumpkin and ricotta lasagne - v

layers of pasta, roasted vegetables, ricotta and chunky tomato sauce, topped with tasty cheese sauce

Mild vegetable curry served with steamed rice - gf, ve

Indian style Korma based curry with coconut milk

Lamb stew - gf, df

slow-cooked lamb stew with garlic, lemon, kumara and virgin olive oil

Slow-braised pork belly - df

with seasonal vegetables and rice noodles

gf - Gluten Free
df - Dairy Free
v - Vegetarian
ve - Vegan

Where gf, df, ve, v
options are available
on request 4 working
days notice required

+ add CHEESE PLATTER - \$10.5pp (min 30 guests)

Cheese selection with lemon pickle - v, gf
fig salami, dates, walnuts and cracker selection

SANDWICH STATION - \$32 pp (Min 30 guests)

Hot carved ham in a ciabatta bun* with salad

all the ingredients you need to make yourself an epic sandwich; juicy hot carved ham, lettuce, tomato, cucumber, cheese, mustard, pickle and relish.

- Potato salad - gf, df, v
- Ranchstyle coleslaw - gf, ve
- Chocolate brownie cake slice

*gluten and dairy free bun available on request





BEVERAGES | On account or cash bar

STANDARD RANGE

HOUSE WINES - Kopiko Bay Range Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot, Pinot Noir	35/9
Lindauer Brut Lindauer Brut 200ml bottle	39/10 11
WHITE WINES Wither Hills Sauvignon Blanc Huntaway Reserve Chardonnay	49 49
RED WINES Huntaway Syrah Huntaway Merlot Cabernet	48 48
BEERS & CIDER Speight's Gold Medal Ale - 350ml glass Speight's Summit Ultra - 350ml glass Steinlager Light 2.5% Steinlager Pure Isaac's Apple Cider Speights Zero 0%	6.5 6.5 6 9 8.5 6
SPIRITS includes mixer Bacardi, Bourbon, Brandy, Vodka, Whisky, Gin, Rum single nip double nip	5 9
NON-ALCOHOLIC Orange Juice - 350ml glass Orange Juice - by litre Soft drinks - 350ml glass	4.5 12 3.5

OPTIONAL RANGE

BEERS Mac's Gold Steinlager Classic Corona Extra Panhead Supercharger Panhead Quickchange	8 9 9.5 9.5 9.5
WHITE & ROSE WINES Marisco Kings Favour Sauvignon Blanc The Ned Pinot Gris Martinborough Vineyard Medium Riesling The Ned Rosé Wither Hills Early Light Sauvignon Blanc 9.5% Marisco Bastard Chardonnay	55 49 49 49 49 60
RED WINES Martinborough Vineyard Te Tera Pinot Noir Mt Difficulty Roaring Meg Central Otago Pinot Noir Leefield Pinot Noir	55 60 58
METHOD CHAMPENOISE Lindauer Special Reserve Daniel Le Brun Method Traditionelle Lanson Black Label Brut Lanson Rosé	48 75 100 100
PREMIUM SPIRITS (single nip) Grey Goose Vodka Tanqueray Gin Dalwhinnie 15yr old Whisky Pimms No.1 (double nip)	7 7 10 8
NON-ALCOHOLIC Sparkling Grape Juice	Add 2.5 for mixer 12