

## GIN

<b>Island Gin</b>	<b>\$13</b>
<b>1919 Dry Pink</b> Auckland, NZ - 41% alc	<b>\$14</b>
<b>1919 Dry</b> Auckland, NZ - 41% alc	<b>\$14</b>
<b>Yu Gin</b> FR - 43% alc	<b>\$17</b>
<b>Reid + Reid Native</b> Martinborough, NZ - 42% alc	<b>\$14</b>
<b>Imagination 'Black Barn Syrah Barrel Aged'</b> NZ - 44% alc	<b>\$17</b>

## VERMOUTH

<b>Mount Edward</b> Central Otago, NZ	<b>\$19</b>
<b>Reid + Reid 'Red'</b> Martinborough, NZ	<b>\$18</b>
<b>144 Islands 'Red'</b> Bay of Islands, NZ	<b>\$19</b>
<b>144 Islands 'White'</b> Bay of Islands, NZ	<b>\$19</b>
<b>Dolin 'Red'</b> FR	<b>\$16</b>
<b>Dolin 'White'</b> FR	<b>\$16</b>

## TAP BEER

	half / pint
<b>Laughing Bones</b> 'Liquid Shade' Summer Ale 4.4%	<b>\$12/14</b>
<b>Urbanaut</b> 'Calico' West Coast IPA 5.9%	<b>\$12/14</b>
<b>Sawmill</b> Extra Pale Ale 4.9%	<b>\$12/14</b>
<b>Peroni</b>	<b>\$12/14</b>

*Tap Beer changes weekly*

## BOTTLED BEER

<b>Peckhams</b> Cider (330ml) - 5.2%	<b>\$12</b>
<b>Sawmill</b> Bare beer (330ml) - <0.5%	<b>\$12</b>
<b>Urbanaut</b> 'Little rock' ipa (330ml) - <0.5%	<b>\$12</b>
<b>Garage Project</b> Tiny ipa (330ml) - <0.5%	<b>\$12</b>
<b>Mcleod's</b> 'Northern Light' lager (330ml) - 2.3%	<b>\$12</b>
<b>Garage Project</b> 'Fugazi' (330 ml) - 2.2%	<b>\$12</b>
<b>Garage Project</b> 'Beer' beer (330ml) - 4.8%	<b>\$12</b>
<b>Behemoth</b> 'Brain smlls' hazy pale ale (330ml) - 5.4	<b>\$12</b>
<b>Mcleod's</b> 'Wicker basket' tropical sour (440ml) - 5.3%	<b>\$14</b>
<b>8 Wired</b> 'Passiontini' mango passionfruit sour (440ml) - 5.5%	<b>\$14</b>
<b>8 Wired</b> 'Tropidelic' pale ale (440ml) - 5%	<b>\$14</b>
<b>Mcleod's</b> 'Sunset surf' pale ale (440ml) - 4.5%	<b>\$14</b>
<b>Urbanaut</b> Lemon meringue hazy ipa (440ml) - 6.5%	<b>\$14</b>
<b>Urbanaut</b> 'Santiago' ipa (440ml) - 5.7%	<b>\$14</b>

## DESSERTS

<b>Tiramisu</b>	<b>\$16</b>
<b>Pannacotta</b> , summer berries, cucumber sorbet	<b>\$16</b>
<b>Strawberry frangipane</b> , yogurt cream, almond	<b>\$16</b>
<b>Chocolate almond cake</b> , ice cream	<b>\$16</b>
<b>Affogato</b> , vanilla ice cream	<b>\$12</b>
+ choice of spirit	+ <b>\$10</b>

## CHEESE

New Zealand:	
<b>Aged Cheddar</b>	<b>\$26</b>
<b>Buffalo Walnut Gouda</b>	<b>\$26</b>
<b>Over the Moon Camembert</b>	<b>\$27</b>
<b>Evansdale Smoked Farmhouse Brie</b>	<b>\$27</b>
<b>Manaia Ma</b>	<b>\$27</b>
<b>Galatic Gold</b>	<b>\$27</b>
<b>Tims Truffle Brie</b>	<b>\$27</b>
<b>Thorvald Sheep's Milk Camembert</b>	<b>\$27</b>
<b>Blue Monkey</b>	<b>\$28</b>
France:	
<b>Gruyere</b>	<b>\$25</b>
<b>Brezain Edelmant</b>	<b>\$26</b>
<b>St. Agur</b>	<b>\$27</b>
<b>Perail Papillon</b>	<b>\$26</b>

Italy:	
<b>Manchego</b>	<b>\$25</b>
Spain:	
<b>Manchego</b>	<b>\$25</b>

## SHERRY + PORT

<b>Hidalgo</b> 'La Gitana' Manzanilla, Jerez, ES	<b>\$12</b>
<b>Elegante</b> Fino, Jerez, ES	<b>\$12</b>
<b>Gonzalez Byass</b> 'Leonor' 12-yr old Palo Cortado, Jerez, ES	<b>\$12</b>
<b>Chateau Ville Franche</b> Sauternes, FR	<b>\$12</b>
<b>Alpha Domus</b> 'Leonarda' Late Harvest, Hastings, NZ	<b>\$15</b>
<b>Mondillo</b> 'Nina' Central Otago, NZ	<b>\$14</b>
<b>Taylor's</b> Fine Tawny Port, Oporto, PT	<b>\$15</b>
<b>Ramos Pinto</b> White Port, Oporto, PT	<b>\$15</b>
<b>Ramos Pinto</b> Tawny Port, Oporto, PT	<b>\$15</b>
<b>Mazuran's</b> 'Special Release', Auckland NZ	<b>\$15</b>

# VIC ROAD

## KITCHEN

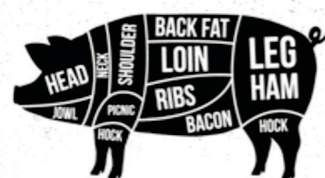
# MENU

## COCKTAILS

<b>Vic Road Spritz</b>	<b>\$18</b>
Unico Mando, Grapefruit Soda, Prosecco, Lemon	
<b>Agua Verde Valencia</b>	<b>\$21</b>
Gin, Vodka, Orange Juice, Sugar Syrup	
<b>White Port &amp; Tonic</b>	<b>\$20</b>
White Port, tonic, Rosemary, Orange	
<b>Lemon Sorbet Spritz</b>	<b>\$19</b>
Vodka, Limoncello, Prosecco, Lemon Sorbet	
<b>Rebujito</b>	<b>\$18</b>
Manzanilla, Limoncello, Lemonade, Fresh Mint	
<b>Paloma</b>	<b>\$21</b>
Mescal, Grapefruit Juice, Soda, Lime, Jalapeno, Coriander	
<b>Sangria Blanco</b>	<b>- Jug \$38</b>
Vodka, Gin, Pineapple Juice, Lemon, White Wine	
<b>Sangria</b>	<b>- Jug \$38</b>
Garnacha, Vermouth, Orange/Lemon, Vodka	
<b>Mocktails</b>	
<b>Eco g&amp;t</b>	<b>\$16</b>
ecology & co 0% gin, lemon, yuzu tonic	
<b>Spiced cosNOpolitan</b>	<b>\$18</b>
asian spiced ecology & co 0% gin, cranberry, lime, sugar	

## SNACKS

<b>Today's oysters</b> , shallot vinegar gf, df	\$4ea
<b>Homemade focaccia</b> , ricotta, confit garlic	\$12
<b>Marinated spanish olives</b> gf, df	\$10
<b>Taramasalata</b> , baby cucumber, prawn oil gf, df	\$12
<b>Chicken liver pate</b> , blackberry	\$12
<b>Crostini</b> , ortiz anchovy, green tomato, creme fraiche	\$12
<b>Bone marrow</b> , chimichurri, baguette df	\$12
<b>Ham &amp; cheese croquettes</b> , nduja mayo	\$12
<b>Tuna tartare</b> , kohlrabi, plum gf, df	\$12



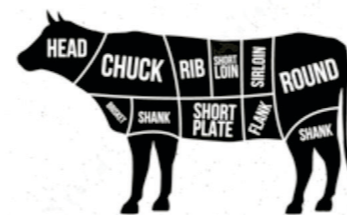
## DELI

Mortadella.	\$16
Poeka coppa.	\$18
Prosciutto.	\$18
Finocchiona salami.	\$18
Poeka salami.	\$18
Epicoria Beef bresola.	\$18
Epicoria Kawakawa lamb.	\$18
Vic Road Charcuterie selection.	\$50

**All served with bread, pickles and mustard. df**

<b>Woodfired mini flat breads</b>	\$18
Curious cropper tomato, buffalo curd, oregano	
White anchovy, olive, onion jam df	
Salami, olive, oregano df	
Mushroom, creme fraiche, pea	
Green lip mussel, garlic, chilli, fennel df	

gf - gluten free, df - dairy free



## SHARED PLATES

<b>Sugar snap peas</b> , Massimo's ricotta, chilli oil gf	\$18
<b>Aura wagyu beef carpaccio</b> , capers, rocket, aioli, parmesan gf	\$19
<b>Massimo's burrata</b> , peach, endive, chilli gf	\$24
<b>Eggplant</b> , mojo picon, apricot, feta	\$24
<b>Marinated mussels</b> , capsicum salsa gf, df	\$22
<b>Cacio e pepe</b> , black pepper, pecorino	\$24
<b>Broad beans</b> , chorizo, ricotta, migas	\$20
<b>Shishito peppers</b> , goat cheese, coppa, pepitas gf	\$24
<b>Angus bavette skewers</b> , chimichurri gf, df	\$26
<b>Lamb skewer</b> , hummus, hazlenut dukkah df	\$24
<b>White asparagus</b> , taramasalata, crouton, salsa verde df	\$24
<b>Green tomato</b> , ricotta salada, peach, mint	\$21
<b>Calamari</b> , squid ink mayo, chilli df	\$23
<b>Beef brisket ragu</b> , macaroni, parmesan	\$27
<b>Yellow belly flounder</b> , caper, anchovy, parsley gf	\$32
<b>Wapiti venison leg</b> , eggplant caponata gf	\$29
<b>New Zealand big eye tuna</b> , green bean, olive tapenade gf, df	\$30
<b>Swordfish crudo</b> , shishito, Curious Cropper tomato, curd gf	\$24
<b>Ribeye on the bone</b> , bone marrow (feeds 2 - allow 40 mins) gf	\$90

*Allow 40 minutes*

## SIDES

<b>Whole roasted zucchini</b> , curd, chilli, lemon, mint gf	\$12
<b>Smashed cucumber</b> , preserved lemon, macadamia nut gf, df	\$12
<b>'Patatas bravas'</b> , jersey benne, fried egg, bravas sauce gf	\$14
<b>Peach</b> , baby cos, feta, mint gf	\$12
<b>Asparagus</b> , parmesan, gribiche sauce gf	\$14



## WINE

### Bubbles

2021 <b>Labano</b> Prosecco - Veneto, IT	\$16 / 80
NV <b>Quartz Reef</b> Methode Traditionelle - Central Otago	\$18 / 90
NV <b>Joseph Perrier</b> Cuvee Royal Brut	\$28 / 100
2018 <b>Nautilus Estate</b> Vintage Rosé - Marlborough	\$100

### White

2022 <b>Nivarius</b> Tempranillo Blanco, Rioja, Spain	\$13 / 65
2015 <b>Foxes Island</b> Sauvignon Blanc - Marlborough	\$14 / 70
2020 <b>Pegasus Bay</b> Sauvignon/Semillon - North Canterbury	\$16 / 80
2021 <b>Greywacke</b> Pinot Gris - Marlborough	\$15 / 75
2020 <b>Eaton</b> Grüner Veltliner - Marlborough	\$16 / 80
2020 <b>Martín Códax</b> Albariño - Rías Baixas, SP	\$16 / 80
2022 <b>Mahi</b> Chardonnay - Marlborough	\$16 / 80
2023 <b>Odyssey</b> Reserve Iliad Chardonnay - Gisborne	\$16 / 85
2021 <b>Yangarra</b> Grenache Blanc - AUS	\$18 / 90
2021 <b>Millton</b> Te Arai Chenin Blanc - Gisborne	\$16 / 80
2017 <b>Dog Point</b> Section 94 Sauvignon Blanc - Marlborough	\$95
2022 <b>Kumeu River</b> Estate Chardonnay - Kumeu	\$95
2022 <b>Clearview Estate</b> Reserve Chardonnay - Hawke's Bay	\$96

### Rosé & Skin Contact

2022 <b>Craggy Range</b> Rosé - Hawkes Bay	\$14 / 70
2022 <b>Te Kano</b> Blanc de Noir - Central Otago	\$15 / 75
2022 <b>Roubine</b> 'La Vie en Rose' Rosé, FR	\$14 / 70
2022 <b>Pyramid Valley</b> Orange - North Canterbury	\$15 / 70

### Chilled Red

2023 <b>Kenzie</b> 'Duet' Chilled Syrah - Bridge Pa, Hawkes Bay	\$14 / 70
2023 <b>Huntress</b> 'Kuratea' Pinot Noir - Wairarapa	\$15 / 75

### Red

2021 <b>Carm</b> Touriga Nacional/Tinta Roriz, Douro POR	\$13 / 70
2020 <b>El Goru</b> Monastrell/Syrah/Petit Verdot, SP	\$14 / 70
2020 <b>Decibel</b> Pinot Noir, Martinborough	\$15 / 75
2019 <b>Puriri Hills</b> Mokoroa Merlot, Clevedon	\$16 / 80
2016 <b>Poggio Civetta</b> Chianti Classico Riserva, Chianti, IT	\$17 / 85
2022 <b>Mondillo</b> Pinot Noir, Central Otago	\$19 / 95
2020 <b>Craggy Range</b> Syrah, Hawkes Bay	\$18 / 90
2020 <b>Topsy Turvey</b> Cab Sav/Cab Franc/Merlot, Hawkes Bay	\$22 / 110
2020 <b>Casarena</b> 'Reservado' Malbec, Mendoza, ARG	\$75
2021 <b>Kilikanoon</b> 'Killerman's Run' GSM, Clare Valley, AUS	\$80
2018 <b>Paglione</b> 'Caporale', Puglia, IT	\$95
2019 <b>Chenas Quartz</b> beaujolais, FR	\$95
2018 <b>Chateau Maucoul</b> Chateaufneuf du Pape, FR	\$168