



Food Menu

3 cheese board, house made chutney, pickles, honeycomb, flatbreads, lavosh \$29
ADD cured meats for \$8

'Mills Bay' green lip mussels, moules marinière, Rioja garlic, cider, tarragon
\$17

'Tora Collective' Black-foot Pāua, fried till crispy, Pāua mayo, brown butter
\$21

Agria potatoes, blanched, fried, served with meat onion gravy, crispy shallots
\$14

Koji chicken thigh, burnt spring onion, pomegranate, sesame, cooked over charcoal
\$18

Beef steak tomato salad, gazpacho burrata & fried capers, served with flatbreads (v)
\$20

Corn ribs with gochujung butter, corn custard, fresh herbs & lemon dust (v)
\$16

Market fish carpaccio, creme fresh, sorrel granita, fennel, black sesame & chervil
\$28

House made spaghetti with octopus, ndjua, chorizo & chives
\$26

Pizza

Stracciatella, garlic butter, lemon, fermented chilli (v) \$21

White anchovy, smoked tomato, pecorino, oregano, chilli flakes \$21

Courgette, preserved lemon, walnut cream, mint (vv) \$20

Margherita, san Marzano, buffalo mozzarella, basil (v) \$20

Dessert

Meyer lemon mousse, grilled peaches, fig leaf & macadamia (v) \$19

Black tahini cake, caramelised banana, whipped chocolate, brown crumb (vv) \$19



Cocktails

20th Century - Gin, Lillet Blanc, White Cacao, Lemon 18

Bee's Knees - Gin, Honey, Lemon 18

ChCh - Curiosity Sloe Gin, Apricot, Lemon 18

Sherbet - Gin, Lemon Sherbet, Pink Pepper, Rhubarb Bitters, Soda 17

Clover Club - Gin, Lillet Blanc, Raspberry Jam, Citrus, Egg Whites 18

French 75 - Gin, Lemon, Bubbles 18

Jasmine - Gin, Campari, Orange Curacao, Lemon 18

London Calling - Gin, Tio Pepe Fino Sherry, Lemon, Simple, Orange Bitters 18

House Martini (As you like it) - Gin, Dry Vermouth, Olive or Citrus 18

Negroni - Gin, Sweet Vermouth, Campari 18

Sherry Cobbler - Tio Pepe, Lemon, Simple, Grapefruit bitters, Orange lemon and apple slices 18

Shake Yo' Tree - Little Biddy Dry, Peach Liqueur, Dry Vermouth, Black Tea, Whey \$22

Amarga - Gin, Campari, Apricot, Grapefruit, Cinnamon \$18

Island life - Aiki Gin, Passionfruit, Mint, Bubbles \$20

Roses Are Pink - Source, Almond Syrup, Citrus, Peychaud's \$22

Two Hands Up - Twelfth Hour Gin, Cranberry, Yuzu Tonic \$18

Drop Dead Gorgeous - Strange Nature Gin, Yellow Chartreuse, Lillet Blanc, Lemon \$22



Gin & Tonics

'gin gin' Gin & Tonic - house gin, East Imperial Burma Tonic, Orange, \$10

Gin n' Ginger - house gin, East Imperial Ginger Beer, Lemon \$11

Pink n' Tonic - house gin, East Imperial Grapefruit Tonic, Peychauds Bitters, Grapefruit \$14

Ruby Rhubarb - Curiosity Ruby, Lemon, East Imperial Ginger Beer \$16

Recipe 23 - Curiosity 23, East Imperial Grapefruit Tonic, Grapefruit \$14

Hendrick's - Scottish gin, East Imperial Burma Tonic, Cucumber \$15

Mar-tiny

Pre-batched, ice cold and snack sized for sampling our favourite Martini styles.

Classic Mar-tiny \$12

'gin gin' gin and Vermouth married together with either a citrus twist or an olive.
Elegant and Simple.

Dirty Mar-tiny \$12

The savoury counterpart to the classic Mar-tiny. Traditionally made with olive brine, the Dirty Mar-Tiny is the saltier twist for those looking for something a little different.

Gibson Mar-tiny \$12

Another spin off from the classic Mar-tiny; this time with pickling liquid from cocktail onions. Simple, spiced, and tangy.



Wine List

House Sauvignon Blanc by Eaton Wines, Marlborough 2020 \$12 / \$58

Main Divide Chardonnay North Canterbury 2019 \$13 / \$62

Abel Tasman Chardonnay, Nelson 2019 \$14 / \$67

Valli Pinot Gris Waitaki 2020 \$13 / \$62

George's Road Rose, Nth. Canterbury 2020 \$13 / \$62

Indian Summer Rose, Hawkes Bay 2020 \$12 / \$57

Rocky Point Pinot Noir, 2020, C.Otago \$13 / \$62

Mokoroa / Bordeaux Blend Clevedon New Zealand 2017 \$15 / \$72

Bubbles

Gibbston Valley NV, Central Otago \$13 / \$72

Perrier-Jouët Grand Brut France \$140

Bryterlater Petina Petillant Naturel, N. Canterbury \$87

La Java, A Thousand Gods, Méthode Ancestrale (Pét Nat) sparkling from 60% Sauvignon Blanc and 40% Viognier. \$80

Interesting & limited wines

Momento Mori Fistful of Flowers Orange wine Gippsland Vic. 2020 \$100

Valli Chardonnay, Waitaki Valley 2020 \$139