

PAKSA

BAR MENU

NIBBLES

NFC

"Naumi fried chicken" with sriracha mayo and fennel slaw / \$16

CALAMARI

Yuzu miso mayo, seaweed dust and garden mix salad **\$** / \$18

FISH SLIDER

Pan seared market fish, tartare sauce, masala fries, slaw, lemon, soft roll **\$** / \$18

SMOKED GOUDA CROQUETTES

Panko crumbed, potato duchess with sriracha mayo and tomato jam / \$16

ROSEMARY FRIES

With our very own tomato jam / \$7

KUMARA CHIPS

Truffle mascarpone and sweet chilli / \$9

NAUMI PIZZA

BUTTER CHICKEN: Tandoori marinated chicken, green yoghurt, coriander, fried onion / \$26

SUPREME: Mixed mushroom, capsicum, tomato, olives, basil, truffle mascarpone **W** / \$25

PALERMO: Chorizo, salami, prosciutto, buffalo mozzarella / \$27

FLUTTER PLATTER

(Good for four people)

Be spoiled for choice. Try all of the nibbles, served on a meter-long shared platter **\$** / \$45

WINE NOT

CELLAR WINES

750ML

Brookfields Hillside Syrah, <i>Hawke's Bay, NZ</i>	105
Villa Maria Library Release Merlot Cab/Sauv, <i>Gimblett Gravels Hawke's Bay, NZ</i>	115
Villa Maria Single Vineyard Keltern Chardonnay, <i>Hawke's Bay, NZ</i>	135
Rockburn Six Barrels Pinot Noir, <i>Central Otago, NZ</i>	145

CHAMPAGNE & SPARKLING

125ML 750ML

Cinzano Prosecco DOC Spumante dry, <i>Piedmont, Italy</i>	11	60
Pasqua Romeo & Juliet's Wall Prosecco, <i>Veneto, Italy</i>	12	62
Allan Scott Cecilia Brut, <i>Marlborough, NZ</i>		68
Allan Scott Cecilia Rose NV, <i>Marlborough, NZ</i>		68
Mumm Cordon Rouge Brut, <i>Champagne, France</i>		125
Veuve Clicquot NV Yellow Label, <i>Champagne, France</i>		140

WHITE VARIETALS

150ML 750ML

Villa Maria Gewurztraminer, <i>Gisborne, NZ</i>		48
Main Divide Riesling, <i>North Canterbury, NZ</i>	12	55
Villa Maria Cellar Selection Albarino, <i>Gisborne, NZ</i>		55
Milton Te Arai Vineyard Chenin Blanc, <i>Gisborne, NZ</i>		75

PINOT GRIS

150ML 750ML

Mud House, <i>Marlborough, NZ</i>	9.5	45
Rua, <i>Central Otago, NZ</i>	12	55

SAUVIGNON BLANC

150ML 750ML

Mud House, <i>Marlborough, NZ</i>	9.5	45
Villa Maria Reserve Wairau Valley, <i>Marlborough, NZ</i>	12	55
Jules Taylor, <i>Marlborough, NZ</i>		65

CHARDONNAY

150ML 750ML

Mud House, <i>Marlborough, NZ</i>	9.5	45
Te Mata Estate Vineyards, <i>Hawke's Bay, NZ</i>	12	55
Villa Maria Single Vineyard Ihumatao, <i>Auckland, NZ</i>		75
Kumeu River Estate, <i>Auckland, NZ</i>		85

ROSÉ

150ML 750ML

Babich Pinot Noir Rosé, <i>Marlborough, NZ</i>	11	50
Neudorf Pinot Noir Rosé, <i>Nelson, NZ</i>		65

MERLOT

150ML 750ML

Mud House, <i>Hawke's Bay, NZ</i>	9.5	45
Brookfields Burnfoot, <i>Hawke's Bay, NZ</i>		55

PINOT NOIR

150ML 750ML

Mud House, <i>Marlborough, NZ</i>	11	50
Gibbston Valley Gold River, <i>Central Otago, NZ</i>	13	60
Mt Difficulty Roaring Meg, <i>Central Otago, NZ</i>	16	77
Ata Rangi Crimson, <i>Martinborough, NZ</i>		85
Maude, <i>Central Otago, NZ</i>		95

BORDEAUX BLEND

150ML 750ML

Babich Merlot Cabernet, <i>Hawke's Bay, NZ</i>	11	50
Esk Valley Merlot Cab/Sau Malbec, <i>Gimblett Gravels Hawke's Bay, NZ</i>	12	55

SYRAH & SHIRAZ

150ML 750ML

Brookfields Estate 'Back Block', <i>Hawke's Bay, NZ</i>	11	50
Grant Burge Miamba Shiraz, <i>Barossa, Australia</i>	12	55
Te Mata Estate Vineyards, <i>Hawke's Bay, NZ</i>		60
St Hallet Faith Shiraz, <i>Barossa, Australia</i>		70

RED VARIETALS

750ML

Pasqua Le Collezioni Montepulciano d'Abruzzo DOC, <i>Veneto, Italy</i>		55
Campo Viejo Reseva Tempranillo, <i>Rioja, Spain</i>		68

DESSERT WINE

60ML 375ML

Brookfield Late Harvest Viognier, <i>Hawke's Bay, NZ</i>	10	55
Jules Taylor Late Harvest Sauvignon Blanc, <i>Marlborough, NZ</i>		70

PORT

60ML 750ML

Cockburn's Tawny, <i>Oporto, Portugal</i>	10	85
Fonseca Bin 27 Finest Reserve, <i>Duoro Valley, Portugal</i>	11	95

COCKTAILS

\$17 EACH

NAUMITINI

Be daring and try me. Rum, mango puree, lemon juice and pineapple juice

RUBY

42 below vodka, chambord, lime juice and mixed fresh berries

LUMBERJACK

Canadian club, maple syrup, apple juice, angostura bitters and cinnamon

NAUMI GARDEN

Shhhhh... It's a secret! Pink gin, cranberry juice, lime juice, honey syrup and fresh mints

TURKISH DELIGHT

42 below vodka, rose water, cranberry juice and honey

NO. 9

Prosecco, angostura bitters and sugar cube

BLUEBERRY MOJITO

Rum, blueberry puree, lime juice and fresh mint & lime

BESPOKE

Have a chat with our bartender to create your signature cocktail (Market price)

NAUMITINI

Be daring and try me

MOCKTAILS

\$12 EACH

JUICY LUCY

Orange, pineapple, lemon juice and ginger ale

THE SASSY LASSIE

Mango puree, yoghurt and milk

STRAWBERRY NOJITO

Strawberry puree, lime juice, soda water, fresh mint and strawberry

PINK CHAMPAGNE

Guava juice, lemon juice, strawberry puree and lemonade

MANGO PINA COLADA

Mango puree, coconut cream, pineapple juice and fresh pineapple

NAUMI SPECIAL

Mixed berry, blueberry puree, strawberry puree and soda water

TAP BEER

\$10

BEER FLIGHT

\$18

The Adventurer Pilsner, <i>Wellington, NZ</i>	We have personally selected three kinds of NZ's best craft beers, along with a unique French lager beer for the ultimate craft beer tasting experience
The Naturalist Unfiltered Pale Ale, <i>Wellington, NZ</i>	
The Oregonian American Amber, <i>Wellington, NZ</i>	
Kronenbourg 1664, <i>France</i>	

BEER

Heineken Light, <i>Netherlands</i>	9
Corona, <i>Mexico</i>	9
Heineken, <i>Netherlands</i>	9
Panhead Super Charger APA, <i>Wellington, NZ</i>	10
Panhead Quickchange XPA, <i>Wellington, NZ</i>	10
Panhead blacktop Oat Stout, <i>Wellington, NZ</i>	10
Monteith's Apple Cider, <i>Greymouth, NZ</i>	9

THE FLIGHT OF THE TUI

\$29 PER PERSON

The perfect way to sample the best varietals from New Zealand's finest wine regions. Our wine flight takes you on a journey through New Zealand's hero wines. A tasting of our favourites accompanied by two carefully selected food pairings.	<p>Main Divide Riesling - 75ml <i>North Canterbury, NZ</i></p> <p>Paired with tea smoked salmon, grilled king prawn, yuzu green apple, fennel puree, torched orange and honey soy dressing</p> <p>Jules Taylor Sauvignon Blanc - 75ml <i>Marlborough, NZ</i></p> <p>Gibbston Valley Pinot Noir - 75ml <i>Central Otago, NZ</i></p> <p>Paired with pan seared dapper venison, smoked gouda croquette, salt baked carrot, habanero mustard, masala fries and jus</p> <p>Esk Valley Merlot Cab/Sau Malbec - 75ml <i>Gimblett Gravels Hawke's Bay, NZ</i></p>
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WHY LIMIT HAPPY
TO AN HOUR?

WE'VE GOT THE SPIRIT (& LIQUEUR)

GIN

Larios Rose Strawberry, <i>Spain</i>	9
Hayman's London Dry, <i>England</i>	9
Bombay Sapphire, <i>England</i>	10
Light House, <i>New Zealand</i>	12
Roku, <i>Japan</i>	14
Four Pillars Bloody Shiraz, <i>Australia</i>	15
Scapegrace, <i>New Zealand</i>	16
Hendrick's, <i>Scotland</i>	

GIN FLIGHT

Let us select the best gin from around the world and combine this with a refined tonic to give you the ultimate gin tasting experience

VODKA

Finlandia, <i>Finland</i>	9
42 Below, <i>New Zealand</i>	10
Tito's, <i>USA</i>	11
Broken Shed, <i>New Zealand</i>	13
Grey Goose, <i>France</i>	15
Crystal Head, <i>Canada</i>	16

RUM

Santiago Carta Blanca, <i>Cuba</i>	9
Coruba, <i>Jamaica</i>	9
Mount Gay Eclipse, <i>Barbados</i>	10
Appleton, <i>Jamaica</i>	11
Mount Gay Black Barrel, <i>Barbados</i>	12
Mount Gay XO, <i>Barbados</i>	14
El Dorado 12 Years, <i>Guyana</i>	16

TEQUILA

El Jimador Blanco, <i>Mexico</i>	10
El Jimador Reposado, <i>Mexico</i>	10
Patron XO Café, <i>Mexico</i>	12
Jose Cuervo 1800 Anejo, <i>Mexico</i>	14
Patron Silver, <i>Mexico</i>	18

COGNAC / BRANDY

St Remy VSOP, <i>France</i>	9
Martell VSOP, <i>France</i>	16
Hennessy VSOP, <i>France</i>	18
Hennessy XO, <i>France</i>	42

BLENDED WHISKEY

Canadian Club, <i>Canada</i>	
Jameson, <i>Ireland</i>	
Johnnie Walker Red, <i>Scotland</i>	
Johnnie Walker Black, <i>Scotland</i>	
Toki, <i>Japan</i>	

SINGLE MALT WHISKY

Glenmorangie 10 Years, <i>Highland, Scotland</i>	9
Laphroaig 10 Years, <i>Islay, Scotland</i>	9
Talisker 10 Years, <i>Skye, Scotland</i>	10
Dalmore 12 Years, <i>Highland, Scotland</i>	11
Glenmorangie 18 Years, <i>Highland, Scotland</i>	11
Glenfiddich "Gran Reserva" 21 Years, <i>Speyside, Scotland</i>	16

AMERICAN WHISKEY

Jim Beam	9
Jack Daniels	10
Maker's Mark	11
Maker's "46"	13
Woodford Reserve	13

LIQUERS

Apple Pucker, <i>Netherlands</i>	10
Baileys, <i>Ireland</i>	
Campari, <i>Italy</i>	
Chambord, <i>France</i>	
Cointreau, <i>France</i>	
Drambuie, <i>Scotland</i>	
Frangelico, <i>Italy</i>	
Galliano "Amaretto", <i>Italy</i>	
Galliano "Black Sambuca", <i>Italy</i>	
Galliano "Vanilla", <i>Italy</i>	
Jagermeister, <i>Germany</i>	
Jumping Goat Vodka, <i>New Zealand</i>	
Jumping Goat Whiskey, <i>New Zealand</i>	
Kahlua, <i>Mexico</i>	
Kwah Fei Lychee, <i>Netherlands</i>	
Malibu, <i>West Indies</i>	
Midori, <i>Japan</i>	
Pernod, <i>France</i>	
Southern Comfort, <i>United States</i>	

SIP IT UP

NZ MINERAL WATER BY ANTIPODES

STILL / SPARKLING - 500ML	7
STILL / SPARKLING - 1000ML	12

NON-ALCOHOLIC BEVERAGES

FRUIT JUICES Orange / Apple / Pineapple / Cranberry / Tomato / Guava	5
SOFT DRINKS Coke / Coke Zero / Sprite / L&P / Ginger Ale Tonic / Soda	4.5

GINGER BEER

RED BULL	6
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COFFEE BY VITTORIA

Short Black / Long Black / Macchiato / Americano	4.5
Flat White / Cappuccino / Latte / Mochaccino Chai Latté / Hot Chocolate	5
Ice Coffee	6
Affogato	8
Extras - Shots/Syrup (Our standard coffee is served double shots)	0.5
Milk by Milk Lab (Almond / Macadamia / Coconut / Soy)	0.5

COFFEE BY VITTORIA

ENGLISH BREAKFAST A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. The flavour is bright and brisk, perfect any time of the day.	6
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FRENCH EARL GREY

Earl Grey gets a French twist which is oh-so-fruity. A medium-bodied black tea base with pretty petals and notes of fruit that play with classic bergamot in an inspiring, bold and refined infusion.

GREEN ROSE

Vibrant green tea blended with rose petals and tropical fruits for a bold taste sensation. Great as an afternoon tea and blooming beautiful iced in summer.

FRUITALICIOUS

A tantalising mix of cranberries, blueberries, dragon fruit and goji berries, your taste buds will be deliriously screaming for mercy! It's sooo Fruitalicious!

DETOX

Been a little naughty? Whatever good intentions you might have, this brew's here to help you through!

LEMONGRASS & GINGER

With a hint of zest and a whole lot of spicy bright lemongrass - this brew smacks you sideways with a refreshing sensation that's as vibrant as it is engaging. Pucker up!

PEPPERMINT

Lush peppermint leaves create a bright infusion, hot or cold. A well-rounded flavour captures the sweet essence of all things minty with a cool lingering aroma to freshen your day.