

**TASTING PADDLES**  
**"SELECTION OF FOUR"**

Wanaka Craft Beers	\$14
Central Otago White Wines	\$16
Central Otago Mixed Wines	\$17
Central Otago Red Wines	\$18
The World of Gin	\$25
The World of Whisky	\$25
The World of Vodka	\$20
Taste of Cardona Distillery	\$25
Unique Tequila & Mezcal Tasting	\$25

**SPARKLING WINE**

<b>Maude</b> , Traditionnelle Brut, Wanaka	\$13/\$60
Prosecco, Italy, 200ml – Ask PWSW team	\$12

**WHITE WINE**

<b>Maude</b> , Mt. Maude, Dry Riesling 2019	\$13
<b>Carrick</b> , Sav.Blanc, Bannockburn,2018	\$12
<b>Greywacke Wild</b> , Sav. Blanc, Marlborough, 2018	\$15
<b>Rotating</b> Pinot Gris, Ask the PWSW team	\$14
<b>Domain Road</b> , Chardonnay, Bannockburn, 2018	\$13
<b>Rotating</b> Chardonnay,Ask the PWSW team	\$16

**ROSE WINE**

<b>Domain Road</b> , Bannockburn, 2019	\$12
<b>AIX</b> , Cotes de Provence, 2019	\$13

**RED WINE**

<b>Minaret Peaks</b> , Lake Wanaka, 2017	\$12
<b>Rotating Vinyard</b> - Ask the PWSW team	\$14
<b>Akitu</b> , Mt. Barker, Wanaka, 2017	\$16
<b>Valli</b> , Rotating vineyards	\$18
<b>Calcannia</b> , Clare Valley, GSM, 2018	\$13

**DRAFT BEER**

**Draft on Rotation**

Ask the PWSW Team **\$8/\$12**

**NON & LOW ALCOHOL BEER**

<b>MAC's</b> , Stunt Double, Golden Ale – 0.5%	\$6
<b>Heinecken 0%</b> , Lager	\$6
<b>Fugazi</b> , Garage project, 2.2%	\$7

**CIDER**

<b>Peckham's</b> - Dry, Nelson 5.9%	\$9
<b>Crushed Peach Bomb</b> , Hawke's Bay, 4%	\$10
<b>Ginger Fusion</b> , Hawke's Bay, 4%	\$10
<b>ABEL</b> , Methode Cider, 2018, 6.5%	\$18

**NON ALCOHOLIC**

<b>SWIG</b> , Wanaka Kombucha (Turmeric&Ginger,Black Currant)	\$10
<b>Rose Lemonade Fentimans</b>	\$7
<b>Iced Tea</b> with Lemon and Manuka Honey	\$7
<b>East Imperial</b> Grapefruit Tonic <b>Or</b> Soda	\$8
<b>Benjer Juice</b> (Apple & Feijoa, Nectarine, Boysenberry & Apple)	\$7
<b>Sodas</b> : Coke/Diet Coke/ Sprite/L&P	\$4
<b>Bundaberg</b> : LL&B, Ginger Beer	\$6

**MOCKTAILS \$12**

**Ecology G&T**

Ecology+ Co London Dry Gin & Light Tonic -

**Ecology G&S**

Ecology+ Co London Asian Spice with Citrus  
Soda

**CORKAGE FEE IS \$15.**  
**WAIVED FOR ALL BOTTLES \$50 +**

## COCKTAIL LIST FROM \$13

- " The mix of the Week"** \$14  
Ask PWSW team for details
- Mimosa with Otago Twist** \$14  
Maude Bubbles OR Prosecco, Splash of OJ and Cardrona Distillery Orange Liqueur
- Gin it Up** \$13  
Choice of our Gins on the shelf, East Imperial Indian or Grapefruit Tonic & Lemon
- Pimm's It Up**  
Pimm's, Rose Lemonade, East Imperial Ginger Ale, Cucumber, Mint & Lemon
- Spritz it Up** \$14  
Aperol, Prosecco, East Imperial Soda & Orange to finish
- Paloma** \$13  
Espolon Tequila Reposado, 100% Pure agave, East Imperial Grapefruit Soda & Lime
- Black Spot Dark & Stormy** \$13  
Black Spot Jamaican Rum, Queenstown Ginger Beer, Mint and Lime
- Espresso Martini** \$13  
Four Pillars "Curatif", 17.35%
- Negroni** \$13  
Four Pillars "Curatif", 17.35%
- Pineapple Daiquiri** \$13  
Plantation Rum, "Curatif", 18.50%

## GOURMET PLATTERS

- The WORKS Platter** that really Works (gf\*) \$54  
Four Cheese and Four Cured Meat selection with local chutneys, Cornichons, Olives, Herbs & Crackers
- Whitestone Cheese Platter (gf\*)** \$30  
Airedale/Livingstone Gold/Totara Tasty & Windsor Blue, Cornichons, Local Chutneys, Olives, Herbs & Crackers
- Charcuterie Platter Zamora(gf\*)** \$30  
Selection of Coppa, Lomo, Gaucho Salami, Spanish Chorizos from Queenstown served with Cornichons, Local chutneys, Herbs & Crackers
- Hot Camembert Fondue (gf\*)** \$19  
Camembert with Berries chutney, Toasted Seeds & Bark Bread
- Trio Dip Bowl & Corn Chips (gf\*)** \$18  
Seasonal Dips – Ask the PWSW Team

## TO SHARE FROM THE SEA

- Smoked Salmon Pate (gf\*)** \$21  
with Cornichons, Herbs & Crackers
- Smoked Mussels (df\*)** \$21  
Chilli OR Herbs & Garlic, Cornichons, Crackers
- Cold Smoked Stewart Island Salmon(df\*)** \$29  
Horseradish, Cornichons, Herbs & Crackers
- Hot Smoked Stewart Island Salmon(df\*)** \$29  
Capers, Cornichons, Herbs & Crackers
- Smoked Sardines from Latvia (gf\*)** \$21  
Capers, Cornichons, Pickled Onions, Lemon Mayo, Herbs & Bark Bread

**FOR ALLERGIES, PLEASE NOTIFY OUR TEAM (GF\*) – GLUTEN FREE, (DF\*) – DAIRY FREE**