

TASTING PADDLES

SELECTION OF FOUR

Wanaka Craft Beers	\$16
Central Otago White Wines	\$17
Central Otago Mixed Wines	\$18
Central Otago Red Wines	\$19
The World of Gin	\$25
The World of Whisky	\$25
The World of Vodka	\$25
The World of Rum	\$25
Taste of Cardona Distillery	\$25
Unique Tequila & Mezcal Tasting	\$25

SPARKLING WINE

Maude , Traditionnelle Brut, Wanaka	\$15/\$62.50
La Contesse , Prosecco, Italy	\$12

WHITE WINE

RIESLING

Riesling on Rotation – Ask the Team	\$14
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SAUVIGNON BLANC

Carrick , Bannockburn, 2018	\$13
Sav. Blanc on Rotation – Ask the Team	\$15

PINOT GRIS

Rocky Point , Bendigo, 2020	\$14
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CHARDONNAY

“GASSON” Wanaka, 2021	\$14
Chardonnay on Rotation – Ask the Team	\$16

ROSÉ WINE

Domain Road , Bannockburn, 2019	\$13
AIX , Cotes de Provence, 2019	\$14

RED WINE

PINOT NOIR

Roy's Peak, Minaret Peak , Wanaka	\$13
Pinot Noir on Rotation – Ask the Team	\$15
Matt Connel, Rendition , Cromwell, 2020	\$16
Valli, Vinyards On Rotation - Ask the Team	\$18

SHIRAZ

Mt. Monster , Australia, 2017	\$13
Shiraz on Rotation – Ask the Team	\$14

DRAFT BEER

Draft on Rotation – Wanaka Brews
Ask the PWSW Team **\$8/\$12**

CRAFT NZ BEER

Ask the PWSW Team

NON & LOW ALCOHOL BEER

Tiny , Garage Prigeect, Hazy IPA, 0.5%	\$9
MAC's , Stunt Double, Golden Ale – 0.5%	\$7
Heinecken 0% , Lager	\$7
Fugazi , Garage project, 2.2%	\$7

CIDER

Peckham's , Nelson 5.9%	\$10
Crushed Peach Bomb , Hawke's Bay, 4%	\$11
Ginger Fusion , Hawke's Bay, 4%	\$11
GOLD , Carft Cider, Central Otago 5.5%	\$10

NON ALCOHOLIC & WATER

Antipodes Sparkling, 500ml	\$6
SWIG Wanaka Kombucha (Turmeric & Ginger, Blackcurrant)	\$10
Fentimans Rose Lemonade OR Orange	\$8
East Imperial Grapefruit Tonic OR Soda	\$8
Benjer Juice (Apple & Feijoa, Nectarine, Boysenberry & Apple)	\$8
Bundaberg LL&B, Ginger Beer	\$6
Sodas : Coke, Diet Coke, Sprite, L&P	\$5

CORKAGE FEE IS \$15.

WAIVED FOR ALL BOTTLES \$50 +

JOIN OUR PEMBROKE WINE CLUB!

Our exclusive Pembroke Wine Club is your monthly wine subscription or can be a great Gift, which brings you a thoughtfully curated mixture of specially selected, Central Otago boutique white/rose & red wines straight to your door. Ask the Team for more details.

WHITE WINE, 6PACK - \$245

ROSE WINE, 6 PACK - \$245

RED WINE, 6PACK - \$285

MIXED WINE, 6PACK - \$265

COCKTAILS - \$14

PWSW Special

Prosecco, Cardrona Distillery Eldeflower Liqueur and slice of Grapefruit

Mimosa with Otago Twist

Prosecco, Splash of OJ and Cardrona Distillery Orange Liqueur

Gin Up

Choice of our Gins on the shelf, East Imperial Soda or Indian/Grapefruit Tonic & Lemon

PWSW Pimm's

Pimm's, Rose Lemonade, East Imperial Ginger Ale, Cucumber, Mint & Lemon

Spritz Up

Aperol, Prosecco, East Imperial Soda & Orange to finish

Paloma

Don Ramon, Tequila Reposado, 100% Pure agave, East Imperial Grapefruit Soda & Lime

Let's get Dark & Stormy

Black Spot Jamaican Rum, Queenstown Ginger Beer, Mint and Lime

Espresso Martini

Four Pillars "Curatif", 17.35%

\$14

Negroni

Four Pillars "Curatif", 17.35%

\$14

Pineapple Daiquiri

Plantation Rum "Curatif", 18.5%

\$14

MOCKTAILS - \$13

Ecology G&T

London Dry Gin OR Asian Spice with Light Tonic

LYRE's Malfi Spritz

LYRE's Dark 'N Spicy

LYRE's American Old Fashioned

GOURMET PLATTERS

The WORKS Platter

\$57

Four Cheese and Four Cured Meat selection with local chutneys, Cornichons, Olives, Herbs & Crackers

Whitestone Cheese Platter

\$34

Airedale, Livingstone Gold, Totara Tasty & Windsor Blue, Cornichons, Local Chutneys, Olives, Herbs & Crackers

Charcuterie Platter Zamora

\$34

Selection of Coppa, Lomo, Gaucho Salami, Spanish Chorizos from Queenstown served with Cornichons, Local chutneys, Herbs & Crackers

Duck liver pâté with cracked pepper,

\$34

served with Onion jam, Cornichons and Crackers

Hot Camembert Fondue

\$19

Camembert with Berries chutney, Toasted Seeds & Bark Bread

Marinated Herb Olives

\$9

TO SHARE FROM THE SEA

Smoked Salmon Pate

\$25

with Cornichons, Herbs & Crackers

Smoked Mussels

\$26

Chilli OR Herbs & Garlic, Cornichons, Crackers

Cold Smoked Stewart Island Salmon

\$34

Horseradish, Cornichons, Herbs & Crackers

Hot Smoked Stewart Island Salmon

\$34

Capers, Cornichons, Herbs & Crackers

Smoked Sardines from Latvia

\$26

Capers, Cornichons, Pickled Onions, Lemon Mayo, Herbs & Bark Bread

***FOR ALLERGIES, PLEASE
NOTIFY OUR TEAM***