

TASTING PADDLES

SELECTION OF FOUR

Wanaka Craft Beers	\$17
Central Otago White Wines	\$18
Central Otago Mixed Wines	\$19
Central Otago Red Wines	\$20
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
Prosecco , Italy	\$14

WHITE WINE

RIESLING

Riesling on Rotation – Ask the Team	\$14
-------------------------------------	------

SAUVIGNON BLANC

Carrick , Bannockburn, 2018	\$14
Sav. Blanc on Rotation – Ask the Team	\$16
Cloudy Bay “Te KOKO”	\$18

PINOT GRIS

Rocky Point , Bendigo, 2020	\$14
------------------------------------	------

CHARDONNAY

“GASSON” Wanaka, 2021	\$15
Chardonnay on Rotation – Ask the Team	\$16

ROSÉ WINE

Rose On Rotation , New Zealand	\$14
French Rose on rotation – Ask the Team	\$15

RED WINE

PINOT NOIR

Pinot Noir on Rotation- Ask the Team	\$16
Valli, Vinyards On Rotation - Ask the Team	\$18

SHIRAZ

On Rotation , Australia, 2017	\$15
--------------------------------------	------

DRAFT BEERS

Draft on Rotation – Wanaka Brews
Ask the PWSW Team **\$9/\$13**

CRAFT NZ BEERS

Ask the PWSW Team

NON & LOW ALCOHOL BEER

Tiny , Garage Prigeect, Hazy IPA, 0.5%	\$9
MAC’s , Stunt Double, Golden Ale – 0.5%	\$9
Fugazi , Garage project, 2.2%	\$9

CIDER

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

NON ALCOHOLIC & WATER

Antipodes Sparkling or Still, 500ml	\$6
Antipodes Sparkling or Still, 1litre	\$10
SWIG Wanaka Kombucha (Turmeric & Ginger, Blackcurrant)	\$10
Fentimans Rose Lemonade OR Orange	\$8
East Imperial Grapefruit Tonic OR Soda	\$6
Benjer Juice	\$8
(Apple & Feijoa, Nectarine, Boysenberry & Apple)	
Bundaberg LL&B, Ginger Beer	\$6
Sodas: Coke, Diet Coke, Sprite, L&P	\$5

CORKAGE FEE IS \$15.

WAIVED FOR ALL BOTTLES \$50 +

“OTAGO WINE CLUB” - PWSW

Our exclusive OTAGO - 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

PWSW Special \$16
Prosecco, Cardrona Distillery Eldeflower Liqueur and slice of Grapefruit

Mimosa with Otago Twist \$16
Prosecco, Splash of OJ and Cardrona Distillery Orange Liqueur

Gin Up \$16
Choice of our Gins on the shelf, East Imperial Soda or Indian/Grapefruit Tonic & Lemon

PWSW Pimm's \$16
Pimm's, Rose Lemonade, East Imperial Ginger Ale, Cucumber, Mint & Lemon

Spritz Up \$16
Aperol, Prosecco, East Imperial Soda & Orange to finish

Paloma \$16
Don Ramon, Tequila Reposado, 100% Pure agave, East Imperial Grapefruit Soda & Lime

Let's get Dark & Stormy \$16
Black Spot Jamaican Rum, Queenstown Ginger Beer, Mint and Lime

Espresso Martini \$15
Four Pillars "Curatif", 17.35%

Negroni \$15
Four Pillars "Curatif", 17.35%

Tommy's Margarita \$15
Tromba Tequila "Curatif", 18.5%

MOCKTAILS - \$14

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

Hot Camembert Fondue \$19
Camembert with Berries chutney, Toasted Seeds & Bark Bread

"Whitestone" Cheese Platter \$36
Wheel of Brie, 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

"The WORKS" Platter \$59
Trio Cheese and Four Cured Meat selection with local chutneys, Cornichons, Olives, Herbs & Crackers

Cracked Pepper Duck Liver Pate \$28
Served with Jam, Cornichons, Olives and Crackers

Marinated Herb Olives \$9.50

SEAFOOD

Smoked Salmon Pate \$28
with Cornichons, Herbs & Crackers

Smoked Mussels \$28
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 \$28
Capers, Cornichons, Pickled Onions, Lemon Mayo, Herbs & Bark Bread

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