

## MOCKTAILS

Alcohol not your thing no worries here are a few classy drinks to wow and delight.

<b>Virgin Chili Margarita</b>	18
Non-alcoholic tequila, lime juice, agave and chili	
<b>Watermelon NO-JITO</b>	16
Mint, coconut water, watermelon & lime.	
<b>Strawberry Spritz</b>	14
Sweet strawberry, fresh mint and sparkling juice soda	
<b>Orange Mojito</b>	12
Fresh orange and mint leaves with hint of lemonade	
<b>Virgin colada</b>	12
Pineapple and coconut smooth island classic.	
<b>Dry Day In Bombay</b>	12
Fresh lemon juice and sugar offer your palette a warming zing of Indian flavors. Choose flavour from: Sweet lime soda   Salted lime soda   Sweet & salty soda	

## CLASSIC COCKTAILS

Because everyone loves a good classic done well!

<b>Chili Margarita</b>	22
Tequila, triple sec, lime juice and chili	
<b>Mojito</b>	18
White rum, syrup, fresh lime, mint and soda	
<b>Aperol Spritz</b>	18
Aperol, prosecco and soda	
<b>Colada</b>	18
Malibu pineapple and coconut	
<b>Espresso Martini</b>	22
Vodka, Kahlua, Baileys, espresso, sugar syrup	
<b>Mimosa</b>	18
Orange and prosecco.	

## HOUSE SPECIALTY COCKTAILS

A selection of your favourite classic cocktails that we have added our own unique flair and style to.

<b>Khira and Elderflower Collin's</b>	20
Bombay Gin, elderflower liqueur, fresh lime and cucumber topped with soda—crisp and refreshing.	
<b>Moga Old Fashioned</b>	22
Johnnie Walker Black with mango and orange bitters	
<b>The Marigold</b>	22
Gold rum, triple sec, orange juice and sugar syrup	
<b>Tequila and Adrak</b>	20
Tequila with ginger liqueur, lime, mint and ginger beer	
<b>Kerala Martini</b>	22
Vodka, amaretto and coconut cream	
<b>Nimbu Highball</b>	18
Limoncello, lemon juice, salt and soda	

## BEER & CIDER

Local craft favourites and international classics — handpicked to complement our Indian flavours.

### ON TAP

Kingfisher – India's favourite lager	14
Tiger – Smooth and easy-drinking Asian lager	14
Lakeman Thunder Pale Ale – Local Taupō craft beer, bold and hoppy	14

### BOTTLED & CAN BEERS

#### INTERNATIONAL SELECTIONS

Kingfisher Strong (India) 7%	12
Peroni (Italy)	11
Corona (Mexico)	11
Heineken (Netherlands)	11

#### LOCAL & CRAFT SELECTIONS

Lakeman Hairy Hop IPA	13
Lakeman Big Hairy APA	13
Lakeman Primate Pilsne	13
Lakeman "5 O'Clock Somewhere" Hazy IPA	13
Cassels Milk Stout	13
Speights Summit Ultra Low Carb	11

#### LOW & NO ALCOHOL

Heineken Zero	11
Steinlager Light	11
Garage Project Fugazi 2.2%	12

#### CIDER SELECTION

Apple Cider	11
Hawke's Bay Peach Bomb	13
Hawke's Bay Passion fruit Cider 2.5%	13

## CHAMPAGNE & SPARKLING WINE

Celebrating? Nothing says celebration like a good bottle of bubbles

Champagne Bollinger	200
Champagne Ayala Brut	140
Alpha Domus Cumulus	70
Mionetto Prosecco 750ml	60
Mionetto Prosecco 200ml	15

## ROSE

Classic Kiwi Rosés made from Pinot Noir; fresh fruit spice and crisp finishing

Coal Pit Pinot Rosé, <i>Central Otago</i>	95
Misha's the soloist rosé, <i>Central Otago</i>	60 / 12

## GEWURZTRAMINER & RIESLING

Gewurztraminer & Riesling are excellent with Indian cuisine we have two icons in Johanneshof and Pegasus Bay and two great glass pours

Johanneshof Gewurztraminer, <i>Marlborough</i> .	95
Pegasus Bay Riesling, <i>Canterbury</i> .	85
Fromm Spätlese Riesling, <i>Central Otago</i>	70
St Clair Lone Gum Gewurztraminer, <i>Marlborough</i>	60 / 12

## PINOT GRIS

Super popular and also good with Indian cuisine thanks to its soft fruit and low acid. The Elephant Hill is particularly good with butter chicken and korma

Cable Bay Reserve Pinot Gris, <i>Waiheke</i>	85
Terrace Edge Pinot Gris, <i>Waipara</i>	80
Elephant Hill Le Phant Blanc, <i>Hawkes Bay</i>	65 / 13

## CHARDONNAY

We have Chardonnays to please even the most fussy of Chardonnay fans, even a few lower oak options for our food.

Ata Rangi, <i>Martinborough</i>	100
Smith & Sheth Cru Heretaunga, <i>Hawkes Bay</i>	85
Odyssey Iliad Reserve, <i>Gisborne</i>	80
Mondavi Buttery, <i>California</i>	65 / 13

## SAUVIGNON BLANC & ALBARIÑO

Sauvignon Blanc is great with the milder capsicum/ lighter dishes, however we included Albariño, which is similar and is more Indian friendly.

Cloudy Bay, <i>Marlborough</i>	110
Astrolabe Awatere, <i>Marlborough</i>	80
Craggy Range Te Muna, <i>Martinborough</i>	75
Greywacke, <i>Marlborough</i>	60 / 12

## PINOT NOIR

Super popular and a great red option with our cuisine. This list is dominated by Pinots with rich dark and red fruit to complement our food.

Felton Road, <i>Central Otago</i>	185
Maude, <i>Central Otago</i>	130
Pyramid Valley Manatu, <i>Central Otago</i>	100
Shaky Bridge, <i>Central Otago</i>	65 / 14

## SYRAH, SHIRAZ & GRENACH

With this section we have serious heavy hitters by the bottle and then the glass pours complement our food.

Jim Barry McRae Wood Shiraz, <i>South Aus</i>	170
Soho Valentina Syrah, <i>Waiheke</i>	110
d'Arenburg Laughing Magpie Shiraz, <i>South Aus</i>	75
Te Mata Estate Syrah, <i>Hawke's Bay</i>	70
Cellier Des Princes Côtes du Rhône, <i>France</i>	65 / 13

## MERLOT & CABERNET

The section that is for serious red drinkers not necessarily best for our food but great examples nonetheless.

Man o War Ironclad, <i>Waiheke</i>	140
Elephant Hill Merlot, <i>Hawke's Bay</i>	95
Coppola Cabernet Sauvignon, <i>California</i>	85
Vasse Felix Cabernet Merlot, <i>Western Aus</i>	75
Ashridge Merlot, <i>Hawke's Bay</i>	60 / 12

## SPIRITS

All Spirits served 30 ml

## SINGLE MALT

Gleanfiddich 12 YO, <i>Highland</i>	14
Caol Ila 18YO, <i>Islay</i>	22
Aberlour A'bunadh, <i>Speyside</i>	19
Amrut Cask Strength, <i>India</i>	18
Laphroaig Quarter Cask, <i>Islay</i>	15
Talisker Distillers Edition, <i>Skye</i>	15
Glen Grant 12YO, <i>Highland</i>	12

## JOHNNIE WALKER

Blue label	25
Gold label Reserve	14
Green label 15YO	14
Double Black label	14
Black label	12
Red label	11

## AMERICAN &amp; IRISH WHISKEY (BOURBON)

Bulleit	12
Makers Mark	12
Jameson	11
Jack Daniel's	11
Canadian Club	11
Jim Beam	11
Chives Regal	11

## TEQUILA &amp; MEZCAL

Patron Anejo	15
Patron Reposado	14
El jimador Reposado	10

## BOMBAY GIN

Bombay Sapphire Premier Cru	13
Bombay Sapphire Citron Presse	13
Bombay Sapphire Sunset	13
Bombay Sapphire East	12
Bombay Sapphire	11

## KIWI &amp; INDIAN GIN

The Source	15
Little Biddy Pink	14
Jaisalmer	14
Beefeater	12

## VODKA

Royal Dragon	16
Grey Goose	14
Absolut	11

## RUM

Bacardi Black	11
Bacardi White	11
Bacardi Spiced	11
Coruba Original	11
Malibu	11
Old Monk	11

## COGNAC &amp; BRANDY

Hennessy XO	26
Hennessy VS	15
Napoleon	12
St Remy VSOP	11

Jagerbomb	15
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All Liqueurs	11
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## NON ALCOHOLIC

Coke   Coke Zero   Lemonade   Fanta	5
Dry Ginger ale   Tonic Water   Soda water	6
Lemon Lime Bitters / Bundaberg Ginger Beer	6
Glass Juices Orange   Apple   Pineapple   Cranberry	6
Red Bull	7
Raspberry lemonade, Raspberry coke	7
Sparkling Water	10
Still Water	10
Mango Lassi Smooth blend of yogurt & mango pulp	7
Salted Lassi Blended yogurt & roasted cumin powder	8.9
Milkshakes Chocolate, Vanilla, Strawberry, Lime, Caramel, Banana and Spearmint.	11

## COFFEE &amp; TEA

<b>Coffee</b>	
Flat White	6.9
Latte	6.9
Cappuccino	6.9
Mochaccino	6.9
Hot Chocolate	6.9
Chai Latte	6.9
Turmeric Latte	6.9
Americano	4.5
Short Black	4.5
Long Black	4.5
Add Syrup : Vanilla   Caramel   Hazelnut   Chocolate	+1
<b>Tea</b>	5
English Breakfast   Supreme Earl Grey   Spring Green Lemongrass & Ginger   Peppermint	
Bombay Local 'Cutting' Masala Chai	8
<b>Liqueur coffee</b>	
B52 (Kahlua, Baileys, Grand Marnier, coffee & cream).	18
Bailey's coffee (Bailey's, coffee & cream).	18
Irish coffee (Irish whiskey, coffee & cream).	18