

HOUSE-MADE FOCACCIA whipped herbed butter \$10

## \$20

MUSHROOM, WALNUT, LENTIL PATE sourdough, EVOO *v\**, *df*

SNAPPER CEVICHE leche de tigre, avocado, tortilla

SPICED LAMB SKEWERS roasted onion hummus, hazelnuts, rocket *df*

GRILLED HARISSA CAULIFLOWER STEAK romesco, dukkah

NDUJA ARANCINI truffled mascarpone, pecorino *gf*

## \$29

BRAISED LAMB RAGU orecchiette, sourdough mustard crumbs

CRAB AND PRAWN RAVIOLI saffron butter nage, chilli gel

FRIED CRUMBED SPINACH GNOCCHI cauliflower puree, pickled raisins, crispy kale *v*

SPICED CHICKEN tahini ranch, Israeli cous cous, green leaves *df*

## \$38.5

BAVETTE STEAK melted provolone, chimichurri, grilled vegetables *gf*

TEMPURA BATTERED SNAPPER pea puree, home-made potato chips, gribiche sauce *df*

PORK BELLY crispy pork skin, miso caramel, Asian slaw *df, gf*

GRILLED CHICKEN BREAST pancetta, cos, croutons, poached egg, Caesar dressing *gfo*

## SIDES

### \$14

FRIES truffle oil, parmesan seasoning, aioli *v, gf*

MIXED LEAF SALAD yuzu dressing, crumbled feta *gf, v*

SAUTEED GREEN BEANS garlic butter, parmesan *gf, v*

## DESSERTS

### \$16

BROWNED BUTTER ALMOND TUILES rewarewa honey mousse, lemon curd *n*

JAMAICAN SWEET POTATO PUDDING coconut custard

## PLATTERS

CHEESE PLATTER gorgonzola piccante, Le Baron Brie, Smoked Caciocavallo, lavosh, sesame crackers, dried fruit, candied walnuts whipped herbed, sourdough \$47

PILKINGTONS PLATTER Prosciutto, salami, chorizo, gorgonzola piccante, Le Baron Brie, Smoked Caciocavallo, lavosh, sesame crackers, dried fruit, candied walnuts, sourdough, whipped herbed butter, olives *n* \$80



*Please advise of dietary requirements and food allergies \* Indicates available on request 3% surcharge for Credit card and PayWave.*



# AFTERNOON MENU

## HOUSE-MADE FOCACCIA

with whipped herbed butter \$10

## FRIES

truffled parmesan seasoning, aioli *gf, v* \$14

## NJUDA ARANCINI

whipped mascarpone, pecorino *gf* \$20

## SNAPPER CEVICHE

leche de tigre, avocado, tortilla *df* \$20

## MUSHROOM, WALNUT, LENTIL PATE

sourdough, EVOO *v, v+, n, gfo* \$18

## KARAAGE CHICKEN BITES

sriracha mayo *gf* \$22

## SPICED LAMB SKEWERS

roasted onion hummus, hazelnuts, rocket *n* \$20

## CHEESE BOARD

gorgonzola piccante, Le Baron Brie, Smoked Caciocavallo, lavosh, sesame crackers, dried fruit, candied walnuts *n* \$47

## PILKINGTONS BOARD

Prosciutto, salami, chorizo, gorgonzola piccante, Le Baron Brie, Smoked Caciocavallo, lavosh, sesame crackers, dried fruit, candied walnuts, sourdough, whipped herbed butter, olives *n* \$80

*Please advise of dietary requirements and food allergies*

*\* Indicates available on request. 3% surcharge for Credit card and PayWave*

## COCKTAILS

### CHILLI MARGARITA

Tequila, Cointreau, Lime juice, Chilli & Sugar syrup 20

### OLD FASHIONED

Bitter, Whisky, Orange zest & Sugar syrup 20

### NEGRONI

Gin, Red vermouth, Campari & Orange wedge 20

### SOUTH SIDE

Gin, Lime juice, Mint & Sugar syrup 20

### KENTUCKY MULE

Bourbon, Lime juice, Ginger beer, Mint 20

### ESPRESSO MARTINI

Espresso, Vodka and Kahlua & Sugar syrup 20

### SPICED MANGO DAIQUIRI

Spiced rum, Vodka, Mango juice, Lime juice & Sugar syrup 20

### COSMOPOLITAN

Vodka, Cointreau, Lime juice, Cranberry juice & Sugar syrup 20

## G & T'S

### FOUR PILLARS

East Imperial Classic Tonic, Raspberries & Lime 20

### MONKEY 47

East Imperial Old World Tonic, Lemon & Mint 20

### GIN MARE

East Imperial Thai Ginger Ale Tonic, Lemon & Olives 20

### MALFY LIMONE

East Imperial Thai Ginger Ale Tonic, Orange wedge & Peppercorns 20

### TANQUERAY No 10

East Imperial Yuzu Tonic, Lemon slice & Rosemary sprig 20

## MOCKTAILS

### RASPBERRY VIRGIN MOJITO

Dried raspberry, Mint, Cranberry juice, Soda, Lemon wedge & Sugar syrup 13

### VIRGIN CUCUMBER GIMLET

Soda, Lime juice, Muddled cucumber & Sugar syrup 13

### MIMOSA SUNRISE

Orange juice, Lime juice, Raspberry cordial, Soda water and Maraschino cherry 13

# PILKINGTONS

NO. 41

		Glass	Bottle	
NV	<b>Graham Norton's Prosecco</b> <i>Italy</i>	12.5	59	
NV	<b>Daniel Le Brun</b> <i>Marlborough</i>	15.5	79	
NV	<b>Veuve Clicquot Champagne</b> <i>Reims, France</i>	28.5	165	
		sml Glass	Ige Glass	Bottle
2020	<b>Wither Hills Chardonnay</b> <i>Marlborough</i>	14.5	24	65
2019	<b>Fat Bastard Chardonnay</b> <i>California, USA</i>	14	23.5	64
2020	<b>Bogle Chardonnay</b> <i>Sacramento, USA</i>	15	24.5	66
2021	<b>Kumeu River Chardonnay</b> <i>Kumeu</i>	19.5	31	95
2020	<b>Te Tera Sauvignon Blanc</b> <i>Marlborough</i>	14	23.5	64
2021	<b>SJP Sauvignon Blanc</b> <i>Marlborough vg</i>	14	23.5	64
2021	<b>The Ned Pinot Gris</b> <i>Marlborough</i>	14.5	24	65
2021	<b>Invivo Pinot Gris</b> <i>Te Kauwhata</i>	13.5	23	64
2020	<b>Kumeu River Pinot Gris</b> <i>Kumeu</i>	16	27	74
2021	<b>Roaring Meg Pinot Gris</b> <i>Central Otago</i>	14	23.5	64
2020	<b>Peregrine Riesling</b> <i>Central Otago</i>	16.5	27.5	75
2017	<b>Vavasour Riesling</b> <i>Awatere Valley</i>	14	23.5	64
2019	<b>TWR Riesling D</b> <i>Marlborough</i>	17	28	79
2021	<b>Dacey Chenin Blanc</b> <i>Bannockburn</i>	17	28	79
2021	<b>The Ned Rose</b> <i>Marlborough</i>	13.5	23	64
2020	<b>Maison Fortant Rose</b> <i>France</i>	14.5	24	65
2021	<b>Wooing Tree Blondie</b> <i>Central Otago</i>	16	27	74
2021	<b>Akarua 25 Steps Rose</b> <i>Pisa</i>	15	26	73
2018	<b>Bogle "Old Vine" Zinfandel</b> <i>California</i>	14	23.5	64
2020	<b>Te Tera Pinot Noir</b> <i>Martinborough</i>	17.5	28.5	90
2018	<b>Peregrine Pinot Noir</b> <i>Central Otago</i>	16.5	27.5	89
2019	<b>Amisfield Pinot Noir</b> <i>Pisa, Central Otago</i>	-	-	129
2018	<b>Craggy Range Syrah</b> <i>Hawkes Bay</i>	-	-	96
2020	<b>Wee Angus Merlot</b> <i>Central Victoria</i>	13.5	22	60
2020	<b>GN Malbec</b> <i>Argentina</i>	13.5	22	60
2018	<b>Graham Norton Shiraz</b> <i>Victoria</i>	14.5	24	65

## TAP BEERS

<b>Stella Artois</b> – 5.2%	13.5	38.5
<b>Steinlager Tokyo Dry</b> – 5%	13.5	38.5
<b>Steinlager Summit Ultra Low Carb</b> – 4.2%	12.5	38.5
<b>Emerson's Super Quench Pilsner</b> – 4.6%	13.5	38.5
<b>Little Creatures Pale Ale</b> – 5.2%	13.5	38.5
<b>Little Creatures Catalina</b> – 4.3%	13.5	38.5
<b>Panhead APA</b> – 5.7%	13.5	38.5
<b>Panhead XPA</b> – 4.6%	13.5	38.5
<b>Panhead Rat Rod IPA</b> – 6%	13.5	38.5

## BOTTLE BEERS

<b>Steinlager Pure</b> – 5%		9.5
<b>Corona Extra</b> – 4.5%		9.5
<b>Emerson's London Porter</b> – 5%		17
<b>Lion Red 745ml</b> – 4%		14
<b>Speights 745ml</b> – 4%		14
<b>Steinlager Zero</b> – 0%		8.5
<b>Steinlager Pure Light</b> – 2.5%		9
<b>MAC's Cloudy Apple Cider</b> – 4.7%		10

## NON ALCOHOLIC

<b>Coca Cola</b>	8	
<b>Coca Cola No Sugar</b>	8	<b>MAC's Lemonade &amp; Rhubarb</b> 8.5
<b>Lemonade</b>	8	<b>MAC's Feijoa, Pear &amp; Elderflower</b> 8.5
<b>Ginger Ale</b>	8	<b>MAC's Ginger Beer</b> 9
<b>Soda Water</b>	6	<b>Kombucha Mango Passion</b> 9
<b>Tonic Water</b>	6	<b>Sparkling Water 750ml</b> 11.50

3% SURCHARGE FOR CREDIT CARD TRANSACTIONS & PAYWAVE