



WELCOME TO KING OF SNAKE

# Bar Menu

## Oyster & Scallop

Fresh Natural Oyster with Nashi Pear & Black Pepper POA  
Vinaigrette **GF**

Fried Oyster in a Crunchy Angel Hair Shell, Lettuce Wrap POA  
with Wasabi Mayo

Grilled Scallop with Seaweed Butter & Seaweed Salad **GFO** (1) 7

## Spinach leaves

Roasted Coconut Spinach Leaf with Peanuts, Garlic, (1) 8  
Chilli & Lime **GFO/VO**

Smoked Salmon Spinach Leaf with Galangal Ginger, (1) 9  
& Salmon Roe **GFO**

## Wontons

Sticky Beef Wontons (3) 15, (4) 19, (5) 23

Pork Wontons (3) 15, (4) 19, (5) 23

## Small Shared Plates

Crispy Eggplant with fragrant sauce **VO** 24

Chicken Fried Rice Balls with Kaffir Lime Cream Sauce **GFO** 20

Truffle Fries with Miso Mayo **GFO/VO/VO** 13

Marinated Yellow Fin Tuna with Chilli, Manadrin & 36  
Coconut Salad **GFO**

Akaroa Salmon with organic White Miso, Salmon Caviar **GFO** 28

Sashimi of Market Fish with young Coconut, 28  
Nuoc Cham & Cherry Tomato **GFO**

Wild Venison Carpaccio with Chilli Black Bean Dressing 32

Crispy Squid with Garlic & Peppercorns **GFO** 21

Asian Style Chatham Island Paua Patties (2) 29

Marinated Chicken Wings KOS Sweet Chilli Sauce **GFO** (9) 20

Chatham Island Crayfish Mini Brioche Slider (1) 18, (2) 35  
with a Spicy Asian Mayo

Fresh Salad with Palm Sugar Vinaigrette **GFO/VO** 17

Please advise us on any dietary requirements.  
We cannot guarantee dishes do not contain traces of allergens.  
Surcharge for credit cards and paywave 1.5%

# From the Enomatic

This month we are featuring premium wines from the Central Otago region

## Chardonnay

75ml 150ml Bottle

**Carrick EBM Chardonnay 2019**

13.5 27 125

A powerful yet poised nose with smoky and toasty aromas.

A beautifully-weighted body with fleshy texture and juicy acidity. Whilst the palate draws out notes of lemon, grapefruit, rock melon, and walnut. Complemented with an elegantly flavoursome and lingering finish.

**Gibbston Valley China Terrace Chardonnay 2022**

14 28 140

A delicately-perfumed and spicy nose of stone fruit, cinnamon and pear.

Boasting vibrant notes of ripe peach, citrus, and vanilla on the palate, with a subtle hint of French oak. This Burgundian style of Chardonnay has complex lees-driven and mineral nuances, with a creamy finish.

## Sauvignon Blanc

**Misha's "Starlet" Aged Sauvignon Blanc 2014**

14 28 130

A distinct nose with fragrant and ripe aromas of Meyer lemon, apple and pear, a light layer of herbs, and gentle, stony minerality. The palate is crisp, fresh, and dry; with notes reminiscent of citrus, ripe peach, and tropical fruits. Balanced with refreshing acidity and a smooth, lengthy finish.

## Riesling

**Rippon Lolo's Mature Vine Dry Riesling 2019**

15 30 140

Opening with clean aromas of pristine white flowers, jasmine, honey blossom, lemon and lime zest with a wet slate minerality. A masterful blend of flavour and texture, with white florals, citrus, with hints of peach. Creamy, and leading into a crisp, long finish.

## Pinot Noir

**Amisfield Breakneck Reserve Pinot Noir 2021**

20 40 190

Complex aromas of wild flowers and ripe red berry fruits, layers of woody spice, and mineral complexities. On the palate, flavours of dried herbs and barrel spices, dark cherry and wild plums, elevate the body with rich texture. Firm tannins and acidity create the back bone along with a dry finish.

**Misha's "Verismo" Pinot Noir 2016**

22 44 210

A complex nose with a bouquet of red berry, violets, vanilla and cardamom, wild thyme, and liquorice. The flavours are integrated elegantly, with a silken palate of rich red fruits, coffee, dried herbs, oak and wood spices. Showing a rich concentration of fruit and complexity, with a harmonious, lengthy finish.

**Carrick Excelsior Pinot Noir 2019, Bannockburn**

27.5 55 265

Prominent yet fresh, with decadent aromas of toasted brioche, vanilla and chocolate on the nose. Notes reminiscent of cherry, dark chocolate, allspice, raspberry coulis, and blackberry intertwine on the palate. Framed by powdery tannins, medium acidity, with a long finish.

## Gamay

**Dicey Gamay 2022, Cromwell**

13 26 120

Presenting a floral bouquet of roses, red cherry, sweet plum, raspberry, layered with minerality. Offering a spectrum of dark fruit flavours on the palate reminiscent of blackcurrant, cherry, and cranberry. With impressive depth, juicy undertones, and a charming finish with a chalky edge

# Wine

## Champagne

	Glass	Bottle
Moët & Chandon Imperial Brut N.V.	23	135
Veuve Clicquot Brut	23	135
Moët & Chandon Rosé N.V.		180
Moët Grand Vintage 2015		195
Ruinart Blanc de Blanc		240
Dom Perignon 2013		490
Krug Grand Curvée		580
Armand de Brignac N.V. Ace of Spades		850
Dom Perignon 2003 P2		1600

## Sparkling wine

Cloudy Bay Pelorus, <i>Marlborough</i>	15	75
Cloudy Bay Pelorus Rosé, <i>Marlborough</i>	16	80

## Rosé

Squealing Pig Rosé, <i>Marlborough</i>	13	65
Greystone Rosé, <i>Waipara</i>	15	75
Rameau D'or Provence Rosé, <i>France</i>	18	90
Amisfield Rosé, <i>Central Otago</i>		85
Château d'Esclans 'Whispering Angel' Rosé, <i>France</i>		120

## Sauvignon Blanc

Spy Valley Sauvignon Blanc, <i>Marlborough</i>	13	65
Misha's 'The Starlet' Sauvignon Blanc, <i>Central Otago</i>	16	80
Cloudy Bay Sauvignon Blanc, <i>Marlborough</i>	20	100
Cloudy Bay 'Te Koko' Sauvignon Blanc, <i>Marlborough</i>		130

## Chardonnay

Abel Chardonnay, <i>Abel Tasman</i>	15	75
Craggy Range Chardonnay, <i>Hawke's Bay</i>	17	85
Cloudy Bay Chardonnay, <i>Marlborough</i>	18	90
Black Estate Netherwood Chardonnay 2019, <i>Waipara</i>		225

## Pinot Gris

Catalina Sounds Pinot Gris, <i>Marlborough</i>	14	70
Man O' War Exiled Pinot Gris, <i>Waiheke</i>	17	85

	Glass	Bottle
<b>Riesling</b>		
Pegasus Bay Riesling, <i>Waipara</i>	16	80
Black Estate Damsteep Dry Riesling, <i>Waipara</i>	18	90
Pegasus Bay Aged Riesling 2013, <i>Waipara</i>		130

### **Gewurztraminer**

Omihi Road Gewurztraminer, <i>Waipara</i>	13	65
Pegasus Bay Gewurztraminer, <i>Waipara</i>	16	80

### **Wines of Interest**

Forrest Albariño, <i>Marlborough</i>	14	70
Marc Brédif Vouvray Chenin Blanc, <i>France</i>	17	85

### **Pinot Noir**

Greystone Nor' Wester Pinot Noir, <i>Waipara</i>	15	75
Carrick Bannokburn Pinot Noir, <i>Central Otago</i>	18	90
Gibbston Valley Pinot Noir, <i>Central Otago</i>	22	105
Amisfield Pinot Noir, <i>Central Otago</i>		120
Pegasus Bay Pinot Noir, <i>Waipara</i>		120
Cloudy Bay Pinot Noir, <i>Marlborough</i>		130
Peregrine 2015 Pinot Noir, <i>Central Otago</i>		135
Pegasus Bay 2013 Aged Pinot Noir, <i>Waipara</i>		150
Cloudy Bay 'Te Wāhi' Pinor Noir, <i>Central Otago</i>		250
Amisfield RKV 2018 Pinot Noir, <i>Central Otago</i>		300

### **Shiraz**

Peter Lehmann H&V Shiraz, <i>Barossa, Australia</i>	15	75
Craggy Range Syrah, <i>Hawke's Bay</i>	17	85
Claymore 'Darkside of the Moon' Shiraz, <i>Clare Valley</i>	18	90
Claymore 'The Nirvana' Shiraz, <i>Clare Valley, Australia</i>		120

### **Merlot**

Penny's Hill Merlot, <i>McLaren Vale</i>	14	70
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### **Varietals**

Pepper Jack Cabernet Sauvignon, <i>Barossa, Australia</i>	14	70
Domaine Lafite Rothschild Bordeaux, <i>France</i>	15	75
Man O War Island Blend, <i>Waiheke Island</i>	16	80
Penfolds Shiraz Cabernet, <i>Australia</i>	17	85
Man O War 'Ironclad', <i>Waiheke Island</i>		115

### **Dessert Wine**

Forrest Botryised 2018 Riesling (375), <i>Marlborough</i>	14	70
Man O'War Holystone Noble (375), <i>Waiheke</i>		85

# Signature Cocktails

<b>King of Snake</b> Chili-infused Belvedere Vodka, Grand Marnier, fresh ginger, palm sugar, lemon	22
<b>Passionfruit Yuzu Daiquiri</b> Plantation 3 Star Rum, yuzu purée, passionfruit, pineapple, mango nectar	20
<b>Elderflower Martini</b> Roots Dry Gin, sake, elderflower liqueur, fresh mint	21
<b>The Spice Islands</b> Union Coconut Rum, Amaretto, D.O.M. Benedictine, orange Curaçao, Tiki Bitters, pineapple, pandan syrup, lime	21
<b>Mandarita<sup>2</sup></b> Chili-infused Los Arcos Tequila, mandarin liqueur, muddled mandarin, agave syrup, lime	20
<b>Kaffir Lime Pisco Sour</b> Barsol Pisco, fresh pineapple, kaffir lime leaf, lemongrass syrup, egg white, lime	22
<b>Snake in the Grass</b> Belvedere Vodka, Aperol, rhubarb bitters, strawberry, goji and lemongrass syrup, topped with soda	19
<b>Heaven &amp; Earth</b> Roku Gin, Peachello, peach bitters, matcha powder, honey syrup, egg white, lemon	22
<b>Midnight Rosé</b> Belvedere Vodka, pineapple, passionfruit, hibiscus syrup, Pelorus Rosé float	23
<b>Serenity</b> Chita Japanese Whisky, mango nectar, star anise syrup, lime, honey and togarashi rim	23
<b>Angel's Quarter</b> Buffalo Trace Bourbon, Pear Eau de Vie, nashi pear juice, cinnamon syrup, lemon	22
<b>Millionaire Mojito</b> Plantation Double Aged Fiji Rum, fresh lime, mint leaves, topped with Moët & Chandon Champagne	25

## Dessert Cocktails

<b>U.B.E</b>	22
Frangelico, Chambord, Edradour Cream Liqueur, ube extract and coconut cream	
<b>Marou Ba Ria-infused Espresso Martini</b>	22
Belvedere Vodka, Orange Curaçao, Quick Brown Fox, fresh espresso and cinnamon Syrup	

## Beer & Cider

### On Tap

Asahi	12
Founders IPA	12
Founders Pilsner	12

### By Bottle/Can

Peroni 330ml	11
Grolsch 330ml	11
BRB Xtra Pale Ale 330ml	12
BRB Hazy Pale 330ml	12
BRB Low Carb IPA 330ml	12
Garage Project Garagista IPA 330ml	12
Captain Fantastic Hazy IPA 330ml	12
Cassels Milk Stout 330ml	12
Guest Beer 330ml	POA
Garage Project DFA Chilli, Mango, Lime IPA 330ml	13
Sapporo 330ml	12
Somersby Apple Cider 330ml	11
Somersby Blackberry Cider 330ml	11

### Light & Alcohol Free

Peroni 0% 330ml	9
Garage Project Tiny Hazy IPA <0.5% 330ml	9
Garage Project Fugazi Light IPA 2.2% 330ml	9

# Spirits

## Gin

Roots, <i>New Zealand</i>	12
Hayman's Sloe, <i>England</i>	12
Little Biddu, <i>New Zealand</i>	13
Peddlers Salted Plum, <i>China</i>	13
Scapegrace, <i>New Zealand</i>	14
Roku, <i>Japan</i>	14
Little Biddu Pink, <i>New Zealand</i>	14
Yen, <i>New Zealand</i>	15
Hendricks, <i>Scotland</i>	15
Scapegrace Black, <i>New Zealand</i>	15
Strange Nature, <i>New Zealand</i>	15
Monkey 47, <i>Germany</i>	16
Ukiyo Yuzu Citris, <i>Japan</i>	16
Roots Navy Strength, <i>New Zealand</i>	16
East Block 200, <i>New Zealand</i>	17
Ariki, <i>New Zealand</i>	17
Scapegrace Gold, <i>New Zealand</i>	18
The Source Barrel Aged, <i>New Zealand</i>	20
Elsewhere Inlet, <i>New Zealand</i>	20
Little Biddu Black, <i>New Zealand</i>	24

## Vodka

Belvedere Pure, <i>Poland</i>	12
Bison Grass, <i>Poland</i>	13
Scapegrace, <i>New Zealand</i>	14
The Reid, <i>New Zealand</i>	14
Meili, <i>America</i>	14
Ukiyo Rice Vodka, <i>Japan</i>	15
Grey Goose, <i>France</i>	16

## Tequila

Los Arcos Blanco, <i>Mexico</i>	12
Arette Reposado, <i>Mexico</i>	13
Herradura Reposado, <i>Mexico</i>	13
Herradura Añejo, <i>Mexico</i>	16
Don Julio Reposado, <i>Mexico</i>	20
Fortaleza Reposado, <i>Mexico</i>	22
Casamigos Añejo, <i>Mexico</i>	26



## Rum

Plantation 3 Star, <i>Caribbean</i>	12
Plantation original Dark, <i>Trinidad &amp; Tobago</i>	12
Union Coconut, <i>Amsterdam</i>	13
Kraken Spiced, <i>Trinidad &amp; Tobago</i>	14
El Dorado 12yo, <i>Guyana</i>	14
Diplomatica Reserva Exclusivo, <i>Venezuela</i>	15
Santisima Trinidad 15yo, <i>Cuba</i>	16
El Dorado 21yo, <i>Guyana</i>	18
Appletons 21yo, <i>Jamaica</i>	22
Planation Guyana 1998, <i>Guyana</i>	45

## Bourbon

Buffalo Trace, <i>Kentucky</i>	12
Woodford Reserve, <i>Kentucky</i>	13
Elijah Craig Small Batch, <i>Kentucky</i>	14
Woodford reserve Rye, <i>Kentucky</i>	14
Rittenhouse Rye, <i>Kentucky</i>	15
Four Roses Single Barrel, <i>Kentucky</i>	16
Eagle Rare 10y, <i>Kentucky</i>	17

## Scotch Whisky

Glenmorangie, <i>Highland Scotland</i>	12
Naked Malt Blended, <i>Glasgow Scotland</i>	12
Monkey Shoulder, <i>Scotland</i>	12
Arran 10yo, <i>The Islands Scotland</i>	14
Ardberg, <i>Islay Scotland</i>	14
Bunnahabhain 12yo, <i>Islay Scotland</i>	18
Kilchoman, <i>Islay Scotland</i>	20
Balvenie 14yo, <i>Speyside Scotland</i>	24
Lagavulin 16yo, <i>Islay Scotland</i>	22
Port Charlotte 10yo, <i>Islay Scotland</i>	22
Glenmorangie 18yo, <i>Highland Scotland</i>	27
Arran 21yo, <i>The Islands Scotland</i>	32
Bladnoch Talia 26yo, <i>Lowland Scotland</i>	60
Gordon & Macphail 1993, <i>Speyside Scotland</i>	75

## Japanese Whisky

Suntory Toki, <i>Japan</i>	14
Suntory Chita, <i>Japan</i>	16
Nikka Coffey Grain, <i>Japan</i>	18
Nikka from the Barrel, <i>Japan</i>	24

## New Zealand Whisky

Scapegrace Fortuna, <i>New Zealand</i>	18
Cardrona Growing Wings, <i>New Zealand</i>	32
Cardrona Pinot Noir Cask, <i>New Zealand</i>	38
Cardona Falcon Limited Released, <i>New Zealand</i>	42

## Port & Cognac

Penfolds Club Reserve Classic Tawny Port N.V.	13
Penfold Grandfather 20y Tawny Port	30
Hennessy VS	12
Hennessy VSOP	16
Hennessy XO	32

## Non Alcoholic

Antipodes Sparkling Water 1L	12
Antipodes Still Water 1L	12
East Imperial Yuzu Tonic	6
East Imperial Burma Tonic	6
Schweppes Tonic	5
Schweppes Soda	5
Schweppes Ginger Ale	5
Schweppes Spicy Ginger Beer	5
Coca-Cola	5
Coca-Cola Zero Sugar	5
Sprite	5
Schweppes Tonic	5
Schweppes Soda	5
Lemon Lime Bitters	5
Juice - Orange, Apple, Cranberry, Pineapple,	5
Tomato, Grapefruit	
Mocktail	12

## Coffee

### Made using freshly ground beans from All Press Coffee

Short Black	5
Long Black	5
Americano	5
Flat White	5
Cappuccino	5
Latte	5
Chai Latte	5
Liqueur Coffee	POA
Hot Chocolate	5
Soy (extra)	0.5
Decaf (Extra)	0.5

## Tea

English Breakfast	5
Earl Grey	5
Japanese Sencha Green	5
Chamomile	5