



WELCOME TO KING OF SNAKE

Cellar List

Champagne

Bottle

Tattinger Prelude Grand Crus Brut NV	300
Veuve Clicquot La Grande Dame Artist	395
Laurent-Perrier Grand Siècle	520
Dom Perignon 2004 P2	1600

Sauvignon Blanc/Semillon

Pegasus Bay Semillon 2010, <i>Waipara</i>	120
Misha's "Starlet" Aged Sauvignon Blanc 2014 - <i>Central Otago</i>	130
Dog Point Section 94 Sauvignon Blanc 2011, <i>Marlborough</i>	160

Riesling

Pegasus Bay Aged Riesling 2013- <i>Waipara</i>	130
Rippon Lolo's Mature Vine Dry Riesling 2019, <i>Wanaka</i>	140

Chardonnay/Chablis/Vouvray

Carrick EBM Chardonnay 2021, <i>Central Otago</i>	125
Pegasus Bay Chardonnay 2012, <i>Waipara</i>	140
Albert Bichot Chardonnay Meursault 2016, <i>France</i>	270
Domaine William Fevre Valoorent Premier Cru Chablis, <i>France</i>	260
Marc Brédif Vouvray Grande Annee 1979, <i>France</i>	400

Reds

New Zealand

Escarpment Kiwa Pinot Noir 2021, <i>Martinborough</i>	160
Escarpment Kupe Pinot Noir 2021, <i>Martinborough</i>	160
Black Estate Damsteep 2016 Pinot Noir, <i>Central Otago</i>	170
Pegasus Bay Prima Donna 2019, <i>Waipara</i>	245
Carrick Excelsior Pinot Noir 2019, <i>Central Otago</i>	250
Boneline Iridium Blend 2015, <i>Waipara</i>	275
Greystone Thomas Brothers Pinot Noir 2018, <i>Waipara</i>	420

International

Prunotto Barolo Classico 2017, <i>Italy</i>	160
Guigal Hermatige Rouge 2018, <i>France</i>	260
Henschke Mount Edelstone Shiraz 2018, <i>Eden Valley</i>	600
Penfolds Grange Bin 95 2019, <i>Barossa Valley</i>	1350

From the Enomatic

We are currently featuring premium wines from the Hawke's Bay & Gisborne region

75ml 150ml Bottle

Chardonnay

Matawhero Irwin Chardonnay 2021 *Gisborne* 15 30 140

Showcasing a soft bouquet of ripe yellow fruits, peach, nectarine, and cashew nut. The palate expresses a medley of ripe stonefruit and melon flavours, alongside subtle toasty oak. A sumptuous juggling act of richness, finely integrated oak, and balanced acidity on the finish. A complex yet youthful expression.

Black Barn Block 5 Chardonnay 2020 *Havelock North* 17 34 160

A fresh yet complex nose consisting of citrus peel, fig, and stonefruit with toasty oak and a hint of flint. The palate centres on ripe white flesh stonefruit and lemon zest with subtle vanilla and roasted nut characters in the background. Lifted by a creamy texture, fine acidity, and an impressively long finish.

Albariño

Smith & Sheth Cru Albariño 2022 *Havelock North* 11 22 100

A refreshing nose compiled of lime citrus peel, ripe peach, and fresh mandarin. Flavours of honeysuckle and stonefruit dance with subtle salinity to achieve a savoury taste. Rich and full-bodied, yet still crispy and fresh – the clean acidity lends great balance, length, and structure to the body, palate, and finish.

Sauvignon Blanc

Te Mata Cape Crest Sauvignon Blanc 2022 *Bridge Pa* 10 20 90

The nose erupts with vibrant notes of nectarine, grapefruit, and lime zest along with lemongrass and guava. Ripe stone fruit and fragrant herbs dominate the length of the palate, both soft and rich. Its balanced texture and clean acidity complement the immense fruit concentration alongside a touch of salinity.

Syrah

Smith & Sheth Cru Omahu Syrah 2020 *Havelock North* 19 38 180

A warm, intoxicating nose of blackberry, cocoa, minerals, and sandalwood. The palate is rich, spicy, and complex with a medley of boysenberry, blueberry, vanilla and cedar complementing the silky texture. The finish is fine, smooth, and characteristically long.

Te Mata Bullnose Syrah 2022 *Bridge Pa* 21 42 200

Distinct floral aromas, hints of spice, with an appearance of fresh raspberry, black cherry, and cola. The palate opens pleasantly with concentrated notes of ripe forest fruits such as plum, blackberry, and raspberry with a velvety texture. The end palate is rounded off nicely with superfine tannins and a refreshing finish.

Gamay

Easthope Two Terraces Gamay *Maraekakaho* 13 26 120

A bold opening with striking aromas of plum, rose, and spices. Floral elements collide with intense berry fruit characters on the palate, resulting in a captivating blend of velvet textures and vibrant flavours. Boasting mouth-watering acidity with a slight minerality due to savoury tannins.

Merlot & Cabernet Franc Blend

Craggy Range Sophia 2013 *Gimblett Gravels* 32.5 65 315

Opening with a lifted, spiced nose of autumnal aromas with blackcurrant, baking spices, and sandalwood. The palate begins elegantly with flavours of ripe blackcurrant and plum, with the end palate finishing with dried herbs and raisins. Full-bodied with fine tannins, balanced acidity, and rich fruit characters on the palate.

Wine

Champagne

	Glass	Bottle
Moët & Chandon Imperial Brut N.V.	24	135
Veuve Clicquot Brut	24	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

Sparkling wine

Cloudy Bay Pelorus, <i>Marlborough</i>	16	80
Cloudy Bay Pelorus Rosé, <i>Marlborough</i>	17	85

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>		95
Château d'Esclans 'Whispering Angel' Rosé, <i>France</i>		120

Sauvignon Blanc

Dog Point Sauvignon Blanc, <i>Marlborough</i>	14	70
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>		150

Chardonnay

Abel Chardonnay, <i>Abel Tasman</i>	16	80
Craggy Range Chardonnay, <i>Hawke's Bay</i>	18	90
Cloudy Bay Chardonnay, <i>Marlborough</i>	20	100
Black Estate Netherwood Chardonnay 2019, <i>Waipara</i>		200

Pinot Gris

Catalina Sounds Pinot Gris, <i>Marlborough</i>	14	70
Greywacke Pinot Gris, <i>Marlborough</i>	17	85

Riesling

Pegasus Bay Riesling, <i>Waipara</i>	16	80
Black Estate Damsteep Dry Riesling, <i>Waipara</i>	18	90

Gewurztraminer

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

Whites 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>	16	80
Carrick Bannokburn Pinot Noir, <i>Central Otago</i>	19	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>		130
Cloudy Bay Pinot Noir, <i>Marlborough</i>		130
Peregrine 2015 Pinot Noir, <i>Central Otago</i>		135
Pegasus Bay 2014 Aged Pinot Noir, <i>Waipara</i>		160
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>	16	80
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

Varietals

Pepper Jack Cabernet Sauvignon, <i>Barossa, Australia</i>	14	70
Matawhero Malbec Merlot, <i>Gisborne</i>	15	75
Penfolds Shiraz Cabernet, <i>Australia</i>	16	80
Man O' War Island Blend, <i>Waiheke Island</i>	17	85
Domaine Lafite Rothschild Bordeaux, <i>France</i>		85
Man O' War 'Ironclad', <i>Waiheke Island</i>		125

Reds of Interest

Dacey Gamay 2022, <i>Central Otago</i>		120
Smith & Sheth CRU Ohmahu Cantera, <i>Hawkes Bay</i>		180

Dessert Wine

Forrest Botryised 2018 Riesling (375), <i>Marlborough</i>	14	70
Man O' War Hellburner 2018 (375), <i>Waiheke</i>	15	85

Signature Cocktails

King of Snake	22
Chilli-infused Belvedere Vodka, Grand Marnier, ginger, palm sugar, citrus Spicy/Bold/Citrusy	
Hikari's Flight *	20
Plantation 3 Star Rum, yuzu sake, raspberry, citrus, hard seltzer Bright/Effervescent/Zesty	
Fire Lotus *	20
Los Arcos Tequila, lychee liqueur, peach tea syrup, citrus, house made chilli bitters Luscious/Firey/Fruity	
Shiok Sidecar	20
Hennessy V.S cognac, plum wine, orange liqueur, citrus, pineapple and sage foam Rich/Elevated/Complex	
Bokor Park Swizzle *	22
Belvedere Vodka, calvados, apple, mint, walnut, citrus, soda Crisp/Nutty/Fresh	
Paper Lantern	22
Thyme infused-Buffalo Trace Bourbon, amaro, apricot and honey shrub, citrus, almond crumb Herbaceous/Balanced/Contemporary	
Elderflower Martini	23
KOS house gin, Prophets Rock Vermouth,sake, elderflower liqueur Floral/Bright/Sophisticated	
Auria Sour *	23
Kaffir-infused Plantation 3 Star Rum, rhum agricole, pineapple, egg white, citrus Funky/Tropical/Sour	
Bara Spring Spritz	26
Ukiyo Japanese Blossom Gin, soju, house soda, topped with Moët & Chandon Champagne Floral/Effervescent/Luxurious	

Mocktails

Enjoy our signatures cocktails reworked *
or Tailor made for you 12

Dessert Cocktails

Soliso Punch 24

Yellow Chartreuse, coconut rum, pandan, citrus, spices,
clarified yogurt

Complex/Evolving/Punchy

Mikan Wanan 22

Amaro Montenegro, mandarin liqueur, chocolate liqueur,
spiced almond syrup, bitters

Elegant/Velvety/Smooth

Beer & Cider

On Tap

Asahi 12

BRB Hazy Pale Ale 12

BRB Pilsner 12

By Bottle/Can

Peroni 330ml 11

Grolsch 330ml 11

Sapporo 330ml 12

BRB APA 330ml 12

BRB Low Carb IPA 330ml 12

Cassels Milk Stout 330ml 12

Cassels Fogged Up Hazy IPA 330ml 13

Mustang Pale Ale 330ml 13

Garage Project Dry Hop Acid Test Sour 330ml 13

Garage Project DFA Chilli, Mango, Lime IPA 330ml 14

Guest Beer 330ml POA

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 10

Garage Project Fugazi Light IPA 2.2% 330ml 10

Spirits

Gin

King Of Snake Gin, <i>New Zealand</i>	12
Hayman's Sloe, <i>England</i>	13
Little Bidly, <i>New Zealand</i>	13
Peddlers Salted Plum, <i>China</i>	13
Scapegrace, <i>New Zealand</i>	14
Roku, <i>Japan</i>	14
Little Bidly Pink, <i>New Zealand</i>	14
Hendricks, <i>Scotland</i>	15
Scapegrace Blood Moon, <i>New Zealand</i>	15
Scapegrace Black, <i>New Zealand</i>	15
Tanqueray 10, <i>England</i>	16
Gin Mare, <i>Spain</i>	16
Ukiyo Yuzu Citris, <i>Japan</i>	16
Roots Navy Strength, <i>New Zealand</i>	16
Ariki, <i>New Zealand</i>	17
Monkey 47, <i>Germany</i>	18
Scapegrace Gold, <i>New Zealand</i>	18
The Source Barrel Aged, <i>New Zealand</i>	20
Elsewhere Inlet, <i>New Zealand</i>	20
Little Bidly Black, <i>New Zealand</i>	24

Vodka

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

Tequila

Los Arcos Blanco, <i>Mexico</i>	13
Arette Reposado, <i>Mexico</i>	14
Herradura Reposado, <i>Mexico</i>	14
Herradura Añejo, <i>Mexico</i>	16
Don Julio Reposado, <i>Mexico</i>	20
Fortaleza Reposado, <i>Mexico</i>	22
Casamigos Blanco, <i>Mexico</i>	24
Casamigos Añejo, <i>Mexico</i>	26

Mescal

Creyente, <i>Mexico</i>	14
The Lost Explorer, <i>Mexico</i>	20

Rum

Plantation 3 Star, <i>Caribbean</i>	13
Plantation Original Dark, <i>Trinidad & Tobago</i>	13
Union Coconut, <i>Amsterdam</i>	14
Kraken Spiced, <i>Trinidad & Tobago</i>	14
El Dorado 12yo, <i>Guyana</i>	14
Appletons 12yo, <i>Jamaica</i>	14
Diplomatica Reserva Exclusiva, <i>Venezuela</i>	15
Appletons 21yo, <i>Jamaica</i>	22
El Dorado 21yo, <i>Guyana</i>	26
Planation Guyana 1998, <i>Guyana</i>	45

Bourbon & Rye

Buffalo Trace, <i>Kentucky</i>	13
Woodford Reserve, <i>Kentucky</i>	14
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
Michter's Small Batch, <i>Kentucky</i>	20

Scotch Whisky

Glenmorangie, <i>Highland Scotland</i>	13
Monkey Shoulder, <i>Scotland</i>	13
Arran 10yo, <i>The Islands Scotland</i>	14
Ardberg, <i>Islay Scotland</i>	14
Talisker 10yo, <i>Isle of Skye</i>	15
Kilchoman, <i>Islay Scotland</i>	20
Lagavulin 16yo, <i>Islay Scotland</i>	22
Port Charlotte 10yo, <i>Islay Scotland</i>	22
Balvenie 14yo, <i>Speyside Scotland</i>	24
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 Full Flight, <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	24
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 Ginger Beer	5
Coca-Cola	5
Coca-Cola Zero Sugar	5
Sprite	5
Lemon, Lime & Bitters	6
Juice - Orange, Apple, Cranberry, Pineapple,	6
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
Hot Chocolate	5
Liqueur Coffee	POA
Soy (extra)	0.5
Decaf (Extra)	0.5

Tea

English Breakfast	6
Earl Grey	6
Japanese Sencha Green	6
Chamomile	6
Peppermint	6

Bar Menu

Oyster & Scallop

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

Tempura Fried Oyster, Pickled Wakame, Lettuce wrap with Sweet Wasabi POA

Grilled Scallop with Seaweed Butter & Seaweed Salad **GFO** (1) 8

Spinach leaves

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

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

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

Wonton Fries with Sweet Chilli Sauce 13

Marinated Yellow Fin Tuna with Chilli, Manadrin & 38

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) 30

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/V** 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%

