

Bar Menu

CHIPS \$15

Golden fried potato chips with tomato sauce and aioli.

ONION RINGS \$16

Crispy onion rings with tomato sauce and aioli.

LEMON PEPPER CALAMARI \$24

Crispy calamari with lemon-garlic mayo.

TRUFFLE MUSHROOM ARANCINI \$25

Crispy risotto balls with mushroom and cheese,
served with tomato sauce.

PAN-FRIED PORK DUMPLINGS \$25

Crispy dumplings filled with pork, garlic, ginger, and cabbage.
Served with dipping sauce.

FLATBREAD PIZZA OF THE DAY \$25

Chef's choice of fresh toppings on a crispy flatbread base.
Ask your server for today's selection.

HOT KOREAN CHICKEN NIBBLES \$26

Crispy chicken bites tossed in a sweet and spicy Korean sauce.

PORK & CHEDDAR SLIDERS \$26

Handcrafted sliders with pulled pork and aged cheddar
on soft brioche buns.

FISH GOUJON TACOS \$26

Crispy golden fish goujons in soft tortillas with shredded slaw,
pickled onion, lime, and chipotle mayo.

GARLIC PRAWNS \$26

Juicy prawns sautéed in butter and herbs, served with grilled bread.

LUME BURGER \$33

Brioche bun with beef patty, cheese, fried egg, tomato,
lettuce, onion rings, fries, and tomato sauce.

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Beverage menu

	GLASS	BOTTLE
<i>Champagne</i>		
Piper Heidsieck <i>France</i>		220
Veuve Clique <i>France</i>		240
Moët & Chandon <i>France</i>		245
Bollinger Special Cuvée <i>France</i>		270
Piper Heidsieck (200ML) <i>France</i>		70
<i>Sparkling</i>		
Graham Norton Prosecco Rose <i>Italy</i>		50
Graham Norton Prosecco <i>Italy</i>		50
Summer Love <i>Canterbury</i>	14	70
Deutz Brut <i>Marlborough</i>		90
Cloudy Bay Pelorus <i>Marlborough</i>		135
Graham Norton Prosecco (200ML) <i>Italy</i>		14
Deutz Brut– Marlborough (200ML) <i>Central Otago</i>		30
<i>Chardonnay</i>		
Church Road <i>Hawke's Bay</i>	14	60
Man O' War <i>Waiheke Island</i>	17	85
Kumeu River <i>Auckland</i>	20	110
Neudorf <i>Moutere Nelson</i>		140
<i>Sauvignon Blanc</i>		
Dog Point <i>Marlborough</i>	14	70
Babich Reserve <i>Hawkes Bay</i>	15	75
Te Mata Cape Crest <i>Hawke's Bay</i>	17	90
Greywacke Wild <i>Marlborough</i>		95
<i>Riesling</i>		
The Doctors <i>Marlborough</i>	14	65
Pegasus Bay <i>Waipara</i>	16	80
Felton Road <i>Central Otago</i>		95
Rippon Riesling <i>Central Otago</i>		140

*If you wish to purchase any of the wines to enjoy in your room,
please inform a member of staff.*

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Pinot Gris

Devils Staircase <i>Central Otago</i>	14	60
Nautilus <i>Marlborough</i>	15	75
Pegasus Bay <i>Waipara</i>		80
Greywacke <i>Marlborough</i>		140

Rosé

Saddleback <i>Central Otago</i>	14	60
Two Rivers <i>Marlborough</i>	14	70
Man O' War <i>Waiheke Island</i>	15	75
Amisfield <i>Central Otago</i>	16	90

Merlot

Oyster Bay <i>Hawke's Bay</i>	14	55
Church Road McDonald <i>Hawke's Bay</i>	16	80
Te Mata Estate <i>Awatea Hawkes Bay</i>		120

Cab Sauvignon

Brookfields <i>Hawke's Bay</i>	14	55
Jim Barry Cover Drive <i>Australia</i>	14	65
Church Road McDonald <i>Hawke's Bay</i>		85

Shiraz/Syrah

Barossa Valley Gravel Track <i>Australia</i>	14	60
Trinity Hill <i>Hawke's Bay</i>	14	65
Craggy Range Gimblett Gravels		100

Pinot Noir

Main Divide <i>Canterbury</i>	14	65
Saddleback <i>Central Otago</i>	14	70
Rockburn <i>Central Otago</i>		130
Felton Road Bannockburn <i>Central Otago</i>		170
Peregrine <i>Central Otago</i>	25	120
Peregrine (HALF BOTTLE) <i>Central Otago</i>		60

Non-Alcoholic

Giesen 0% Rosé <i>Marlborough</i>	12	45
Giesen 0% Sparkling Brut <i>Marlborough</i>	12	45

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Beer

Tap

Heineken 330ML	13
Heineken 500ML	15
Monteith's Hazy Monteith's 'West Coastin' Hazy	13
Monteith's Pilsner Monteiths 'Wayfarer' Pilsner	13

New Zealand Beer

Montieths Golden	12
Montieths Orignal	12
Monteith's Summer	12
Monteith's Sounds Hazy Pale Ale	12
Monteith's Hazy Pale Ale	12
Monteith's Hazy IPA	12
Monteith's Hazy Alcoholic Lemonade	12
Cassels Milk Stout	15

Imported Bottle Beers 330ml

Tiger	12
Heineken Silver	13
Sol	12

0% Beers

Heineken 0	11
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Cider

Montieths Apple Cider	12
Rekorderlig Raspberry & Lime	16.5
Rekorderlig Strawberry & Lime	16.5

Single Malt Whisky

Glenfiddch 12 Yr	15
Laphroaig 10 Yr	16
Glenlivet 15 Yr	18

Blended Whisky/Whiskey

Grants	13
Jack Daniels	13
Jamesons	13
Canadian Club	14
Gentleman Jack	14
Johnnie Walker Black	14

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Beverage menu

Gin

Gordon's	13
Tanqueray	14
Gordon's Pink	14
Bombay Sapphire	14
Scapegrace Black	15
Hendricks	16
The Botanist	18

Vodka

Absolute	13
Findlandia	14
42 Below	14
Grey Goose	16

Bourban

Jim Beam	13
Wild Turkey	14
Makers Mark	14
Woodford Reserve	15

Tequila

Jose Cuervo Gold	13
El Jimador Blanco	14

Rum

Bacardi white	13
Stolen	13
Appleton Estate Signature	14
Sailor Jerry Spiced	15
Ratu Signature	16

Port

Taylors Fine Tawny	12
Taylors 10 YR	13

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Beverage menu

Coffee

Flat White	5.5	7.5
Cappucino	5.5	7.5
Latte	5.5	7.5
Long Black	5.5	
Piccolo	5.5	
Americano	5.5	6.5
Mocha	6.5	7.5
Chai Latté	6.5	7.5
Hot Chocolate	6.5	7.5
Alternative milk	1.0	

Dilmah Gourmet Loose Leaf Teas

Ceylon Breakfast	7
Aromatic Earl Grey	7
Gentle Chamomile	7
Pure Peppermint	7
Elderflower & Apple Infusion	7
Natural Infusion of Blueberry	7

Dilmah Tea

English Breakfast	6
Elegant Earl Grey	6
Ceylon Green	6
Camomile Flower	6
Berry Sensation	6
Peppermint with Cinnamon	6

Benjer Juice *made in Central Otago*

Apple & Feijoa	7
Apple & Mango	7
Nectarine	7
Bundaberg Ginger Beer	7

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Cocktails all 25

PINK GIN SPRITZ

Pink gin, prosecco & soda.
Fresh, bubbly, and bright.

HENDRICKS

Hendrick's gin, premium tonic & fresh
cucumber. Crisp and refreshing.

GAME. SET. MATCH

A crisp, refreshing blend of premium
vodka, lemonade, and raspberry liqueur
— a winning serve every time.

DARK N STORMY MULE

Rum, ginger beer & lime.
Bold, spicy, and refreshing.

ESPRESSO MARTINI

Vodka, coffee liqueur & fresh espresso.
Smooth, rich & indulgent.

LYCHEE MARTINI

Vodka, lychee liqueur & lychee juice.
Sweet, smooth & exotic.

IMPERIAL PEACH TEA

Brandy, rum and peach liqueur
infused with fine Dilmah black tea,
brightened with lemon and softened
with sugar syrup.

FRENCH MARTINI

A chic blend of premium vodka,
Chambord raspberry liqueur,
and fresh pineapple juice,
shaken to a silky finish.

SYLVIA IN PARADISE

Silky coconut and vibrant pineapple
mingle with a touch of lime, elegantly
shaken with premium white rum.

Mocktail 15

SUMMER SPLASH

Cranberry, lychee, lime and fresh
mint, crafted into a refreshing and
vibrant mocktail.

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