

THE GROVE BAR MENU

Te Matuku Oysters

- Tempura with green apple glaze & finger lime \$7
- Seaweed Hot Sauce \$6
- Natural \$5

Lightly cured Kingfish \$22
Pumpkin, Sage, Chilli Oil

The Dory Kiev \$28
Romesco Sauce, Wild Garlic Butter

Pressed Duck and Liver \$18
Brandy Figs, Radicchio, Nuts and Seeds

Soy Glazed Chicken Wings (3) \$18
Pancetta, Mushroom, Sesame

Chip and Dip \$12
Lyonnais onion, chives

Mushroom Bao Bun (1) \$6
Pickled Shallot, crispy onions, Truffle Mayo

Sourdough Herb Roll (1) \$4
Wild Garlic Butter

Selection of NZ Cheeses \$25
Homemade Crackers, Honeycomb, Quince and Fennel Jelly

THE GROVE COCKTAIL MENU

Bellini - A Twist On The Classic Bellini With fresh Fruit Puree 24

Durango – Reposado Tequila, Sage, Hot Chili, Lillet, Lime 20

Ginger Passion – White Rum, Stone’s Ginger Wine, Passionfruit, Mint 23

Silk Robe – Vanilla Vodka, Cointreau, Raspberry Puree, Rose Water 23

Golden Wall – Standard Spirit Wormwood Agave, Cointreau, Agave Nectar, Mint 24

Marmalade Negroni – Martin Millers gin, Burned Orange Puree, Campari, Antica Formula 24

Brooklyn Pharmacist – Standard Spirit Wormwood Rye, Calvados, Walnut 24

PREMIUM COCKTAILS

The Glass House – The Botanist Gin, Fresh Bay Leaves, St. Germain Liqueur, apple Juice, Elderflower Syrup 28

Islay Iced Tea – Bruichladdich ‘Port Charlotte 10 Whiskey, Drambuie, Bergamot liqueur, 24h Cold Infusion of Earl Grey Tea 30

Sakura in Aotearoa – Roots Gin, Yuzu Sake, Pink Grapefruit, Horopito, Kawakawa, Black Ants 33

Raspberry Royal- Champagne, “Eau De Vie de Framboise Sauvage”, Home Made Raspberry Marinated In Eau de Vie 32

Neck Of The Woods – Dark Rum, Porcini Syrup, Fernet, Rum Babà 29