



MACAU
Restaurant

DRINKS MENU

BEERS ON TAP

Asahi Super Dry Lager 5% brewed from rice, malt, hops, maize Japans #1 beer	12
Sawmill IPA 5.8% NZ supremely balanced, citrusy, zingy not too huge, easy to enjoy	12
Sawmill Pilsner 4.8% NZ style pilsner clean, crisp, hoppy with pleasant bitterness	12
Tuatara Hazy pale Ale 5.5% NZ bold tropical and citrus fruit flavours	12

PREMIUM BOTTLED BEER

Heineken 5% pale lager NZ - Netherlands	9.5
Corona Extra 4.5% pale lager Mexico	9.5
Peroni 4.7% Mediterranean style lager, crisp, refreshing Italian	9.5
Steinlager Pure 5% lager NZ	9
Monteith's Golden 5% malty lager NZ	9.5
Monteith's Original 4% notes of caramel & burnt sugar NZ	9.5
Heineken Lite 2.5% full taste profile hops, floral, citrus, light bitterness	8.5
Heineken zero 0.0% balanced fruity notes soft malty body	8.5
Peroni Libera 0.0% crisp & refreshing, hoppy smooth finish Italy	8.5
Peroni Leggera 3.3% Low carb rich and intense, fresh citrus flavour and a subtle fruity aroma Italy	8.5

CRAFT BEER SELECTION

Panhead APA Supercharge 5.7% American hops tasty, bitter NZ	10.5
Sawmill XPA 4.9% biscuit malt backbone & cleansing hops NZ	10.5
Tuatara Hefewiezen 5% (Wise Guy) cloudy, vanilla, clove, sweetness with slight tart finish NZ	12
Garage Project Can Lah Lager 4.6% citrus, crisp clean great with Asian food NZ	11
Garage Project Electric Dry Hop 4.2% dry hopped kettle soured flavour burst NZ	11
Garage Project DFA 7.5% chilli, mango, lime, Vietnamese mint NZ	13.5
Garage Project "Pernicious Weed" 8% NZ drinkable strong IPA NZ	13.5
Garage Project Aro Noir 7% malt coffee chocolate Black Stout NZ	13
Garage Project Fugazi 2.2% Hoppy sessional Ale punching above its weight NZ	9.5

CIDERS

Moa Apple Cider 4.5% crisp, clean, Marlborough NZ	10.5
Somersby Apple Cider 4.5% Danish style refreshing, easy drinking	10
Somersby Pear Cider 4.5% Danish style refreshing, easy drinking	10
Good George Doris Plum Cider 4.5% Hawke's Bay Doris Plums sweet & tart NZ	10.5

CHAMPAGNE & SPARKLING

	GLS	BTL
Da Luca D.O.C Spumante Extra Dry Italy	11.5	54
Veuve Du Vernay Brut 200ml		13.5
Veuve Du Vernay Rose 200ml		13.5
Pelorus Cloudy Bay Sparkling 750ml		79
Veuve Clicquot NV Brut Champagne 750ml		148
Veuve Clicquot NV Brut Champagne 375ml ½ Bottle		85
Dom Perignon 2009 The most famous prestige cuvees Champagne France		399

ROSÉ

Chapoutier Pays d'Oc Rhone France clean, full, white fruit	10.5	50
Saddleback Central Otago wild strawberries, aromatics, red apple, melon crisp finish	12.5	59
Matawhero Rose Hawke's Bay strawberries & cream, dry finish	13.5	62

PINOT BLANC

Rabbit Ranch "Bright Eyes" sweetly fruited fresh and lively, with notes of red apple melon and a touch of spice	12.5	58
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RIESLING

Greenhough Nelson, Organic light, juicy, sweetly fruited, refreshing finish	12	56
Carrick Bannockburn Organic Vegan fresh, citrus, floral slightly spicy finish		62

GEWURTZTRAMINER

Matawhero Gisborne hints of dried fruit and spices	13	60
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PINOT GRIS

	GLS	BTL
Sanctuary Gisborne fruit, pear, spice long finish	10.5	46
Spy Valley Marlborough full bodied richness	11.5	54
Man O War "Estate" Ponui Island citrus, sweet pear & spice	13.5	64
Peregrine Central Otago Apricot, pear, ginger, citrus, stonefruit, spice Dry style		74

SAUVIGNON BLANC

Sanctuary Marlborough intense fruit & citrus long finish	10.5	46
Bird Marlborough Wairau Valley, vibrant, citrus, passionfruit	12	56
Peregrine Central Otago Organic fennel & feijoa aromatics dry flinty texture, stone fruit & herbal notes	12.5	58
Greywhake Marlborough aromatic, ripe nectarines, pink grapefruit lemon zest, jasmine and elderflower		70

CHARDONNAY

Sanctuary Marlborough intense fruit 2016	10.5	46
Tony Bish "Fat & Sassy" Hawke's Bay full creamy barrel fermentation	12	56
Matawhero 'Church House' Gisborne peach & nutty oak	14	64
Mills Reef Elspeth Gimblett Gravels Hawke's Bay tropical peach oak rich creamy		89
Chard Farm Judge & Jury Central Otago wildflowers, figs, hazelnut, fleshy white stone fruit		90

SAKE

	90ml	180ml	720ml
Gekkeikan Daiginjo Can be served hot or room temperature	12.5	22	89

JAPANESE PLUM WINE

	90ml	750ml	BTL
Plum Gekkeikan Japanese Wine	11		75

DESSERT WINES

	75ml	250ml	BTL
Tempus Two Botrytis Semillion	13.5		46

WHITE WINES

PINOT NOIR

	GLS	BTL
Sanctury Martinborough ripe plum, dark berries, spicy, French oak	11	52
Rabbit Ranch Central Otago a whiff of gun smoke, quaffable	13.5	62
TK “ Te Kairanga” Runholder Martinborough dark cherry, spice, subtle oak	14.5	69
Peregrine Central Otago Organic, florals & spice, dark fruits, minerality, fine tannins		99
Felton Road Bannock Burn Organic Dark raspberry, hints of leaves and cedar wood		149

SYRAH - SHIRAZ & CO.

Hogshead Old Vine South Australia, deep blue fruits boysenberries, spice	11	52
Mills Reef Reserve Syrah , Hawke's Bay, blackberry, white pepper, spice, oak	13.5	62
PenFolds Max South Australia fruit driven wine generous flavour persistent across the palate		82
Elephant Hill Syrah Hawke's Bay Gimlet Gravels triangle French oak aged		86
Saltram No1 Shiraz 16 Barossa Valley richly layered, full bodied, plush velvety tannins		169

MERLOT - CABERNET

TW Estate Hawke's Bay Merlot silky, black cherry & plum	11	52
19 Crimes Cab/Sauv Sth Australia med bodied, full of current & blackberry notes	11	52
Mills Reef Reserve Merlot Malbec, Gimblett blackcurrant, smoke, vanillin oak	13.5	62
Man O War Ponui Island Ironclad Bordeaux Blend		107

COCKTAILS MACAU

- FRENCH MARTINI** Vodka, Chambord liqueur, raspberry puree, pineapple juice, shaken served in a chilled Martini glass 18
- BREAKFAST MARTINI** Marmalade, orange bitters, lemon juice and sake served in martini glass 19
- LEMON CHEESECAKE** Lychee Liqueur, Frangelico, vodka, lemon, gomme, pineapple juice served in a martini glass 18
- ESPRESSOTINI** Fresh double espresso coffee, Vodka, Kahlua, Vanilla, shaken, served in a chilled Martini glass 18
- BLACK FOREST MARTINI** Fresh double espresso coffee, Jamesons whiskey, Chombord, Crème de cacao, shaken, served in a chilled Martini glass. 19.5
- SALTED CARAMEL MARTINI** Frangelico cream salted caramel and vodka served in salt rimmed martini glass 19
- APEROL SPRITZ** Cinzano Prosecco, Aperol, Soda, served in wine glass with a slice of orange 19
- FRENCH 75** Da Luca prosecco, Gin, Lemon juice sugar syrup served in a flute 18
- TOMMY'S MARGI** Tequila, lime juice, agave, shaken served in a salt rimmed old fashioned glass on the rocks 18
- MOJITO** White Rum, fresh lime, fresh mint, soda, slight muddle served in tall glass 18
- BLUE BUTERFLY** Gin infused with Butterfly flower tea, passionfruit and Tonic all over ice in tall glass 17.5
- TOKYO ICED TEA** Vodka, gin, midori, white rum, lime juice shaken strained over pineapple juice 20
- MACAU SLING** Plum wine, brandy, chombord, gin, orange juice, pineapple juice served in a copper mug 20
- CACHACA SOUR** Cachaca, Cointreau, lemon juice, sugar syrup and egg white shaken 20
- PENICILLIN** Monkey shoulder, lemongrass ginger syrup served in old fashioned glass with candied ginger 19
- WU KONG** Banana infused rum, brandy, black walnut bitters, brown sugar cube garnished with a rum and miso coated banana chip 18
- NEGRONI** Scapegrace gin, Campari, vermouth rosso, aged in our own oak barrel adding wood & smoke flavors. orange peel served in an Old Fashioned glass with ice ball 20
- CLARIFIED BUTTER** Rum Base, passionfruit, vanilla, clarified milk, orange blossom water over ice ball 19
- BLOODY MARY** Vodka, honey, apple cider vinegar, red & green tobasco, Worchestershire, lemon garnished with cucumber 19

MOCKTAILS

MANGO KISS Mango juice, passionfruit syrup and soda	10
JAPANESE GARDEN cucumber, lime, mint and soda water with a dash of orange blossom water	10
MACAU COLADA Coconut syrup, half and half and pineapple juice, hard shaken and topped with soda and orange blossom water served with a cherry	10.5
NO JITO Muddled limes, sugar syrup, mint leaves and soda, stirred and served long	10.5
MACAU DONKEY Vietnamese mint, lime muddled topped with ginger beer and bitters	10

SOFT DRINKS

COKE	5
COKE NO SUGAR	5
LEMONADE Schweppes	5
TONIC WATER Schweppes	5
GINGERALE Schweppes	5
GINGER BEER	5
LEMON LIME & BITTERS	5.5
KOMBUCHA Good "BUZZ" Organic	
Pineapple & Mango	7
Strawberry & Lime	7

JUICES

ORANGE	5.5
APPLE	5.5
CRANBERRY	5.5
PINEAPPLE	5.5
TOMATO	6
MANGO	6

FEVER TREE TONICS

PREMIUM INDIAN	5.5
ELDERFLOWER	5.5
NATUARALLY LIGHT	5.5
REFRESHINGLY LIGHT	5.5

SPARKLING MINERAL WATER

ANTIPODES NZ sparkling water 500ml bottle	8.5
ANTIPODES NZ sparkling water 1ltr bottle	11.5

NON ALCOHOLIC

GINS - All served with Fever Tree Tonic

- BOMBAY SAPPHIRE London** Dry Gin fresh, juniper, light spice, ten exotic botanicals vapour infused. Served with Fever Tree tonic **13**
- TANQUERAY London** Dry Gin botanicals picked at their peak, spicy notes, orange, lemon hint of aniseed. Served with Fever Tree tonic **13**
- BLIND TIGER ORGANIC Australian** Blind Tiger Organic small batch Gin, complex yet elegant, aromatic made from the finest certified organic botanicals. Served with Fever Tree tonic **14**
- INK Australian** Dry gin 13 botanicals juniper berry, lemon myrtle, coriander, Tasmanian pepperberry, sweet orange peel, licorice root and lemon peel. Butterfly pea tea gives ink gin its distinctive color. Served with Fever Tree tonic **14.5**
- FOUR PILLARS BLOODY SHIRAZ Australian** Dry gin Juniper berry, Shiraz grapes, coriander, cardamom, cassia, star anise, lavender, lemon myrtle and orange. Served with Fever Tree tonic **14**
- GLENDALOUGH ROSE Irish** small batch Pink Gin freshly picked Wild Heritage Rose petals, fragrant and floral. Served with Fever Tree tonic **13.5**
- ROKU Japanese** 6 unique botanicals Sakura flower, Yuzu Peel, Sencha Tea, Sansho pepper, Sakura leaf, Gyokuro tea. Served with Fever Tree tonic **14.5**
- SCAPEGRACE DRY GIN New Zealand** Citrus & Juniper smooth crisp palate made from water from New Zealand's Southern Alps Served with Fever Tree tonic. **14.5**
- SCAPEGRACE BLACK GIN New Zealand** using natural botanicals around us. Tropical, earthy, crisp and floral with balanced citrus and hint of spice. Watch it change colour before your eyes. Served with Fever Tree tonic. **14.5**
- BOTANIST Ise Of Islay, Scottish** Dry Gin 9 classic botanicals & 22 local herbs & spices, layered complex. Served with Fever Tree tonic **14.5**
- HENDRICKS Scottish** handcrafted Gin, traditional botanicals as juniper, coriander & citrus peel infusion of cucumber & rose petals. Served with Fever Tree tonic **15.5**
- HENDRICKS MIDSUMMER SOLSTICE Scottish** Limited Edition Light and Crisp, flirtatiously floral. . Served with Fever Tree tonic **15.5**

FEVER TREE TONICS

- PREMIUM INDIAN
- ELDERFLOWER
- NATUARALLY LIGHT
- REFRESHINGLY LIGHT

PORTS

	60ml	BTL
Taylors Tawny, Portugal	11	85
Taylors 10 YO, Portugal	15	135
Taylors 20 YO, Portugal	23	199

LIMONCELLO

	60ml
Italy great digestive	11

BRANDY / COGNAC / CALVADOS

St Remy VSOP	10
Calvados Pays d'Auge	10
Hennessy XO Cognac	24
Remy Martin XO Champagne Cognac	24

VODKA

Finlandia Plain	10
Grey Goose	13
Belvedere served chilled	14
Ciroc made from grapes Gluten Free	13

TEQUILA

El Jimador Blanco	10
1800 Coconut	12
Herradura Plata	12.5
Patron Café XO (chilled)	14
Agavero Tequila Liquor (chilled)	13
Patron Anejo	14

BLENDED WHISKEY

Jameson's	10
Johnnie Walker Black	10.5
Monkey Shoulder	12.5
Chivas Regal 12 yo	13

JAPANESE WHISKEYS

The Chita Single Grain	16
Hibiki Masters Selection	20

SINGLE MALT WHISKEY

Glenlivet Founders	12
Jura Superstition	12.5
Glenlivet French Cask 15 yo	13
Glenmorangie	13
GlenFiddich 12 yo	13
GlenFiddich 15 yo	15
The Dalmore 15 yo	18
Laphroig 10 yo	15
Balvenie Carribbean Cask 14 yo	18

BOURBON / RYE & CO.

Jim Beam	10
Canadian Club	10.5
Southern Comfort	10
Jack Daniels	11
Jack Daniels Honey	11
Gentleman Jack	12
Makers Mark	12
Woodford Reserve	13

RUM

Bacardi	10
Coruba	10
Mount Gay Gold Eclipse	10
Appleton Estate V/X	11
Sailor Jerry	12
Kraken	11.5
Gosling Black Seal Bermuda	11
Malibu	10
Cachaca Sagatiba	10
Mount Gay 1703	22

LIQUORS & APERITIFS AVAILABLE

Aperol	Kahlua
Baileys	Lemon Cello
Campari	Martini Blanco
Chambord	Cinzano Rosso
Cointreau	Martini Xtra Dry
Amaretto	Midori
Drambuie	Peach Schnapps
Frangelico	Pernod
Galliano Black Sambuca	Pimms
Galliano Vanilla	Riccard
Galliano White Sambuca	Tia Maria
Grand Marnier	