



WELCOME TO KING OF SNAKE

# Bar Menu

## Oysters

Fresh Natural Oyster with Nashi Pear & Black Pepper Vinaigrette <b>GF</b>	POA
Fried Oyster in a crunchy angel-hair shell, Lettuce Wrap with Wasabi Mayo	9

## Spinach leaves

Roasted Coconut Spinach Leaf with Peanuts, Garlic, Chilli & Lime <b>GFO/V/VO</b>	(1) 7
Smoked Salmon Spinach Leaf with Galangal Ginger, & Salmon Roe <b>GFO</b>	(1) 8

## Wontons

Sticky Beef Wontons	(3) 12, (4) 16, (5) 20
Pork Wontons	(3) 12, (4) 16, (5) 20

## Small Shared Plates

Roasted Spiced Cashews with Fragrant Thai Spice	6
Crispy Eggplant with fragrant sauce <b>vo</b>	22
Chicken Fried Rice Balls with Kaffir Lime Cream Sauce <b>GFO</b>	19
Truffle Fries with Miso Mayo <b>GFO/V/VO</b>	11
Mandarin Marinated Yellow Fin Tuna & a Grated Coconut Salad <b>GFO</b>	33
Blade-cut Ora King Salmon with Organic White Miso, Salmon Caviar <b>GFO</b>	25
13 spice Lamb Rib with fragrant Chilli Sauce	28
Crispy Squid, Garlic & Peppercorns <b>GFO</b>	20
Asian Style Chatham Island Paua Patties	(2) 28
Marinated Chicken Wings KOS Sweet Chilli Sauce <b>GFO</b>	(9) 20
Chatham Island Crayfish Mini Brioche Slider with a Spicy Asian Mayo	(1) 18, (2) 32

# From the Enomatic

This month we are featuring wines from the French region of Burgundy

## **Chablis & Chardonnay**

	30ml	75ml	150ml
<b>Tawse savigny verglesses</b>	14	30	60

Bouquet of yellow flowers, lime aromas. The palate is light. Lime & touches of ginger appear toward the finish.

<b>Droin montmains</b>	12	25	50
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Notes of lemon-lime, white-fleshed fruit, sea breeze & a touch of algae character. Good vibrancy & detail to the delicious & appealingly textured flavors that possess fine depth with a touch of wood.

<b>Leflaive macon verze</b>	12	25	50
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Pronounced floral elements, bright citrus & apple scents. The middle weight flavours exude a bracing salinity on the clean & nicely dry finale.

<b>Saumaize Pouilly fuisse</b>	8	18	36
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Very pretty floral elements with notes of citrus, white orchard fruit & a whiff of honeysuckle. Dry, lemony & impressively long finish.

## **Pinot Noir**

<b>Chambolle-Musigny 2018</b>	16	35	70
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Bright ruby in the glass with flavours of tart berries & flowers, medium body & lively acidity that leads into a refreshing & lingering finish. Textbook Chambolle.

<b>Boillot Volnay 2017</b>	18	40	80
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Perfectly ripe, elegant Pinot Noir with balance, purity, & great terroir transparency. An elegant Volnay with floral aromas & notes of crushed small red fruits. Supple, smooth, & balanced.

<b>Grappin savigny les Beaune rouge</b>	13	29	58
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Crunchy & bright blackberry & dark cherry aromatics with spicy, smoky undertones. A juicy red burgundy. Fine but firm/rocky tannins & crunchy acid backbone frame a very long, sweet fruit finish.

<b>Bachelet cotes du nuits vil 2016</b>	15	32	64
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Earthy, a bit tart, & definitely rustic. The wine is distinctly smokey, more savoury & herbal than jammy and sweet.

# Wine

<b>Champagne</b>	<b>Glass</b>	<b>Bottle</b>
Veuve Clicquot Brut		150
Moët & Chandon Imperial Brut N.V.	22.50	135
Moët & Chandon Rosé N.V.		140
Veuve Clicquot 2012 Vintage		175
Moët Grand Vintage 2013		175
Ruinart Blanc de Blanc		220
Dom Perignon 2012		370
Krug Grand Curvée		450

## **Sparkling wine**

Cloudy Bay Pelorus, <i>Marlborough</i>	14	75
Cloudy Bay Pelorus Rosé, <i>Marlborough</i>	15	80

## **Rosé**

Squealing Pig Rosé, <i>Marlborough</i>	12	60
Rameau d'Or Petit Amour Rosé, <i>France</i>	14	70
Man o War 'Pinque' Rosé, <i>Waiheke Island</i>	16	80
Amisfield Rosé, <i>Central Otago</i>		85
Château d'Esclans 'Whispering Angel' Rosé, <i>France</i>		120

## **Sauvignon Blanc**

Catalina Sounds Sauvignon Blanc, <i>Marlborough</i>	13	65
Dog Point Sauvignon Blanc, <i>Marlborough</i>	15	75
Cloudy Bay Sauvignon Blanc, <i>Marlborough</i>	18	90
Cloudy Bay 'Te Koko' Sauvignon Blanc, <i>Marlborough</i>		120

## **Chardonnay**

Mahi Chardonnay, <i>Marlborough</i>	13	65
Craggy Range Chardonnay, <i>Hawke's Bay</i>	16	80
Abel Chardonnay, <i>Abel Tasman</i>	17	85
Cloudy Bay Chardonnay, <i>Marlborough</i>	18	90
Black Estate 'Home' Chardonnay, <i>Waipara</i>		120

## **Pinot Gris**

Man O' War Pinot Gris, <i>Waiheke Island</i>	13	65
Driven Snow Pinot Gris, <i>Central Otago</i>	16	80

<b>Riesling</b>	<b>Glass</b>	<b>Bottle</b>
Claymore 'Superstition' Riesling, <i>Clare Valley</i>	13	65
Pegasus Bay Riesling, <i>Waipara</i>	15	75

### **Gewurztraminer**

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

### **Wine of Interest**

Marc Brédif Vouvray Chenin Blanc, <i>France</i>	16	80
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### **Pinot Noir**

Greystone Nor' Wester Pinot Noir, <i>Waipara</i>	13	65
Carrick Bannokburn Pinot Noir, <i>Central Otago</i>	17	85
Amisfield Pinot Noir, <i>Central Otago</i>	21	105
Gibbston Valley Pinot Noir, <i>Central Otago</i>		100
Pegasus Bay Pinot Noir, <i>Waipara</i>		120
Pegasus Bay 2012 Aged Pinot Noir, <i>Waipara</i>		135
Peregrine 2015 Pinot Noir, <i>Central Otago</i>		135
Cloudy Bay Pinot Noir, <i>Marlborough</i>		130
Amisfield Breakneck Pinot Noir, <i>Central Otago</i>		140
Cloudy Bay 'Te Wāhi' Pinor Noir, <i>Central Otago</i>		250

### **Shiraz**

Saltram Mamre Brook Shiraz, <i>Barossa</i>	13	65
Craggy Range Syrah, <i>Hawke's Bay</i>	16	80
Claymore 'Darkside of the Moon' Shiraz, <i>Clare Valley</i>	17	85
Claymore 'The Nirvana' Shiraz, <i>Clare Valley</i>		120

### **Merlot**

Penny's Hill Merlot, <i>McLaren Vale</i>	13	65
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### **Varietals**

Pepper Jack Cabernet Sauvignon, <i>Barossa</i>	12	60
Domaine Lafite Rothschild Bordeaux, <i>France</i>		70
Man O War Island Blend, <i>Waiheke Island</i>	15	75
Penfolds Max South Shiraz Cabernet, <i>Australia</i>	17	85
Man o War 'Ironclad', <i>Waiheke Island</i>		105
Claymore 'Black Magic Woman' Cabernet Sauvignon, <i>Clare Valley</i>		120

# Beer & Cider

## On Tap

Asahi	12
Founders IPA	12
Founders Pilsner	12

## By Bottle/Can

Peroni 330ml	11
Peroni 0% 330ml	9
Grolsch 330ml	11
Fugazi Light IPA 2.2% 330ml	9
Brb Xtra Pale Ale 330ml	12
Brb Hazy Pale 330ml	12
Garagista IPA 330ml	12
Captain Fantastic Hazy IPA 330ml	12
Cassels Milk Stout 330ml	12
Guest Beer 330ml	POA
DFA APA 330ml	13
Sapporo 330ml	11
Somersby Apple Cider 330ml	10
Somersby Blackcurrant Cider 330ml	10

# Cocktails

<b>King of Snake</b>	21
Our original house cocktail, Chilli infused Vodka, Fresh Ginger, Lemon, Palm Sugar & Grand Marnier	
<b>Passionfruit Daquiri</b>	19
Plantation 3 Star White Rum, Fresh Lime, Mango nectar & Passionfruit purée	
<b>Black Doris Daquiri</b>	19
Cinnamon infused Dark Rum, Vanilla Liqueur, Black Doris Plum & Lime	
<b>Elderflower Martini</b>	20
Tanqueray Gin shaken with Sake, St. Germain & Fresh Mint, served with Cucumber	
<b>Espresso Martini</b>	19
Belvedere Vodka, Quick Brown Fox Coffee Liqueur, Fresh Brewed Coffee & Sugar syrup	
<b>Chili &amp; Apricot Margarita</b>	19
Chilli infused Reposado Tequila, Grand Marnier, Apricot nectar & Lemon served in a glass edged with Chilli salt	
<b>Tropical Mojito</b>	19
Plantation 3 Star White Rum, Fresh Lime, Mint leaves, Passionfruit, Mango, served over crushed Ice & topped with Soda	
<b>Kaffir Lime Sour</b>	21
Jameson Whiskey, Pineapple, Kaffir Lime leaf & Egg White	
<b>Ginger Strawberry Sour</b>	21
Home-made Strawberry Rhubarb Gin, Ginger, Strawberry puree, Lemon & Egg White	
<b>Chilli Chaplin</b>	21
Homemade Chilli infused Vodka, Sloe Gin & Lemon	
<b>Tamarind Dark and Stormy</b>	20
Plantation Spiced Rum, freshly muddled Lime, Palm Sugar, Tamarind paste & topped with Ginger Beer	
<b>Millionaire Mojito</b>	23
Plantation 3 Star White Rum, Fresh Lime, Mint leaves topped with Moët & Chandon Champagne	

# Spirits

## Gin

Little Bidly, <i>New Zealand</i>	12
Scapegrace, <i>New Zealand</i>	13
Hendricks, <i>Scotland</i>	13
Scapegrace Black, <i>New Zealand</i>	14
Strange Nature, <i>New Zealand</i>	14
Roku, <i>Japan</i>	14
Little Bidly Pink, <i>New Zealand</i>	14
Roots Navy Strength, <i>New Zealand</i>	16
Ariki, <i>New Zealand</i>	17
The Source Barrel Aged, <i>New Zealand</i>	20
Elsewhere, <i>New Zealand</i>	20
Little Bidly Gold, <i>New Zealand</i>	21
Little Bidly Black, <i>New Zealand</i>	24

## Vodka

Belvedere Pure, <i>Poland</i>	11
Bison Grass, <i>Poland</i>	12
Scapegrace, <i>New Zealand</i>	13
Grey Goose, <i>France</i>	14

## Tequila

Los Arcos Blanco, <i>Mexico</i>	11
Herradura Reposado, <i>Mexico</i>	13
Herradura Añejo, <i>Mexico</i>	14
Don Julio, <i>Mexico</i>	18
Fortaleza Reposado, <i>Mexico</i>	22
Arette Artisanal Añejo, <i>Mexico</i>	24

## Rum

Plantation 3 Star, <i>Caribbean</i>	12
Plantation original Dark, <i>Trinidad &amp; Tobago</i>	12
Kraken, <i>Trinidad &amp; Tobago</i>	13
El Dorado 12y, <i>Guyana</i>	13
Diplomatica Reserva Exclusivo, <i>Venezuela</i>	14
El Dorado 15y, <i>Guyana</i>	14
Appletons 21y, <i>Jamaica</i>	22



## **Bourbon**

Buffalo Trace, <i>Kentucky</i>	11
Woodford reserve, <i>Kentucky</i>	12
Elijah Craig Small Batch, <i>Kentucky</i>	13
Woodford reserve Rye, <i>Kentucky</i>	14
Rittenhouse Rye, <i>Kentucky</i>	14
Four roses small Batch, <i>Kentucky</i>	15
Eagle Rare 10y, <i>Kentucky</i>	16

## **Whiskey**

### **Scotch**

Glenmorangie, <i>Highland Scotland</i>	12
Naked Malt blend, <i>Scotland</i>	12
Ardberg, <i>Islay Scotland</i>	13
Bunnahabhain 12y, <i>Islay Scotland</i>	18
Kilchoman, <i>Islay Scotland</i>	20
Balvenie 14y, <i>Speyside Scotland</i>	20
Lagavulin 16y, <i>Islay Scotland</i>	22
Glenmorangie 18y, <i>Highland Scotland</i>	27
Cardrona growing wings, <i>New Zealand</i>	35
Glen Grant, <i>Speyside Scotland</i>	45

### **Japanese Whiskey**

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

## **Port & Congac**

Penfolds Club Reserve Classic Tawny Port N.V.	12.5
Penfold Grandfather 20y Tawny Port	17
Hennessy VS	12
Hennessy VSOP	16
Hennessy XO	23

## Non Alcoholic

Antipodes Sparkling Water 1L	10
Antipodes Still Water 1L	10
East Imperial Yuzu Tonic	6
Phoenix Tonic	5
Phoenix Soda	5
Phoenix Ginger Ale	5
Schweppes Spicey Ginger Beer	5
Coca-Cola	5
Coca-Cola Zero Sugar	5
Sprite	5
Schweppes Tonic	5
Schweppes Soda	5
Lemon Lime Bitters	5
Orange Juice	5
Apple Juice	5
Cranberry Juice	5
Pineapple Juice	5
Tomato Juice	5
Grapefruit Juice	5
Mocktail	12

## Coffee

Made using freshly ground beans from All Press Coffee

Short Black	4.5
Long Black	4.5
Americano	4.5
Flat White	4.5
Cappuccino	4.5
Latte	4.5
Chai Latte	5
Liqueur Coffee	12
Hot Chocolate	4.5
Soy	0.5
Decaf	0.5

## Tea

English Breakfast	4
Earl Grey	4
Japanese Sencha Green	4.5
Chamomile	4.5