

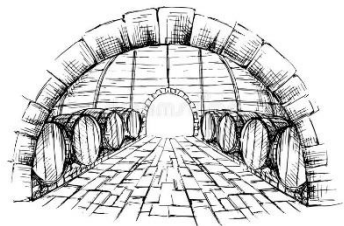


## **Welcome to Bordeaux Wine Lounge at The Rees**

We offer a range of wines by the glass, but if you would like a bottle just ask for our full wine list.

Our cocktails are served between 4pm and 11pm, if it's not on the menu just ask and we will try our best! Breakfast is available from 7am until 11am, and bar food available from 11am to 11pm. After 11pm we have a reduced menu, all of which you can find in the back of this menu.

We are an environmentally friendly hotel so we are trying to reduce our waste. Because of this, our straws are optional, so let us know if you would like to use one of our eco-friendly paper straws!



**Thank you**



## **Why there is no 'x' in Bordeaux Wine Lounge**

Named after local hero, Jules Bordeaux, an eccentric old store man and packer who plodded up and down skippers canyon for over 50 years, providing a lifeline to the goldminers working in its remote reaches.

In Bordeaux we continue the celebration of Central Otago's culture and heritage – with a strong French twist.

A place where you can taste the best of Central Otago's pinot noir against the best from the world-renowned chateau of the Bordeaux region.

Cheers to Jules!





### **Zenkuro Queenstown Sake (90ml)**

White Cloud Nigori **\$11**

Drip Pressed Shizuku **\$14**

*New Zealand's first and only sake brewery, Zenkuro sake is based in Queenstown. Using only the finest polished sake rice and water sourced from the Southern Alps. The purity of the ingredients creates a fine sake, best enjoyed chilled as a healthy accompaniment to any meal.*

### **Bottled beers**

**\$9.0**

Sunshine Gold Lager, *Gisborne*

Sunshine Pilsner, *Gisborne*

Sunshine light Pilsner 2.4%, *Gisborne*

Sunshine Stout, *Gisborne*

Sunshine Pale Ale, *Gisborne*

Zeffer Cider, *New Zealand*

Peroni, *Italy*



## WINES BY THE GLASS

NV Taittinger Cuvée Prestige	<i>Reims, France</i>	(90ml)	22.5
NV Taittinger Prestige Rose	<i>Reims, France</i>	(90ml)	28.5
NV Quartz Reef	<i>Bendigo, Central Otago</i>	(90ml)	17.0
Methode Traditionnelle*			
*****			
2019 Rippon Pinot Noir Rosé*	<i>Bendigo, Central Otago</i>		13.5
*****			
2017 Misha's Starlet Sauvignon Blanc	<i>Bendigo, Central Otago</i>		14.0
2017 Rippon Riesling*	<i>Wanaka, Central Otago</i>		14.0
2018 Quartz Reef Pinot Gris*	<i>Bendigo, Central Otago</i>		14.0
2017 Paritua Chardonnay	<i>Hawkes Bay</i>		16.0
*****			
2014 Surveyor Thomson Pinot Noir*	<i>Lowburn, Central Otago</i>		17.5
2017 Craggy Range Syrah	<i>Gimblett Gravels, Hawkes Bay</i>		18.5
2017 Craggy Range Te Kahu Merlot/Cabernet	<i>Hawkes Bay</i>		17.5
*****			
2014 Dragon Bones late Harvest Riesling Lone Hill	<i>Waitaki Valley, North Otago</i>		13.5



## PREMIUM WINES BY THE GLASS - CORAVIN SELECTION

A selection of wines hand-picked by our Sommelier, showcasing some of the best wines in our cellar, from around the globe.

		60ml	90ml	150ml
2001 Mt Difficulty Dry Riesling	<i>Central Otago</i>	11.5	17.5	29.0
2016 Felton Road Block 6 Chardonnay	<i>Central Otago</i>	12	19	29.0
2016 Francis Lechauve Mersault	<i>Burgundy</i>	23.5	35.5	59.0
2015 Martin Codax Lias Albarino	<i>Rias Baixas</i>	10.5	16.0	26.5
2017 Rippon Gewurztraminer	<i>Central Otago</i>	9.5	13	17
2000 Mt Difficulty Pinot Gris	<i>Central Otago</i>	11.5	17.5	29.0
*****				
2016 Felton Road Block 3 Pinot Noir*	<i>Central Otago</i>	19.5	28.0	49.0
2016 Craggy Range Le Sol Syrah	<i>Hawkes Bay</i>	18.5	28.0	49.0
2004 Chateau Talbot	<i>St Julien, Bordeaux</i>	20.5	31.0	51.5
2014 Paritua 2112 Cabernet, Franc, Merlot	<i>Hawkes Bay</i>	18.5	27.5	46.5
*****				
2014 Greenhough Ambrosia Gewurztraminer	<i>Nelson</i>	10	13.5	



## Cocktails - The Kōanga Collection \$22

### Sweet Aroha of Mine

Arrowtown's Broken Heart gin, St Germain, Martini Bianco, apple, lime, fresh mint, cucumber

*(Aroha - affection, sympathy, charity, compassion, love, empathy)*

### It's Awhi Thyme

Arrowtown's Broken Heart spiced rum, Poire William, lime, orange, rosemary, thyme, tabasco

*(Awhi – to embrace, hug, cuddle, cherish)*

### Kakara Spritz

Cardrona Distillery's The Reid vodka, Lake Hayes' Be Local honey, lemon, thyme, seasonal berries, soda

*(Kakara - be aromatic, fragrant, sweet-smelling, nice-smelling, scented)*

## Twist on the Classics

### Central Otago Martini

\$23

Cardrona Distillery's The Source gin or The Reid vodka, Mt Edward's vermouth – recommended with an orange twist.

### Tiramisu

\$19

Fiordland's Blue Duck vodka, Baileys, Crème de Cacao, Disaronno, espresso coffee, cream

***Your favourite classic not here? Let us know and we'll shake it up for you!***



### **Gins**

Bombay sapphire	10
The Source	16
Broken Heart	15
Reid & Reid Native	14
Reid & Reid Barrel Aged	15
Black Robin	13
Hendricks	15
Tanqueray	12
Four Pillars	14
Clemengold	15

### **Vodka**

42 Below	10
The Reid	15
Blue Duck	13
Broken Shed	12
Belvedere	14
Grey Goose	14
Zubrowka	12

### **Tequila**

Jose Cuervo	10
Olmecca	15
Silver Patron	15

### **Rums**

Bacardi	10
Stolen White	12
Broken Heart Spiced	15
Havana Club 3 Años	11
Kraken	14
Appleton VX	12
Mount Gay	12
Stolen Dark	11
Captain Morgan	10
Stolen Smoked	12

### **Bourbon**

Wild Turkey	10
Maker's Mark	13
Jack Daniels	12
Woodford Reserve	15

### **Blended Whisky**

Monkey Shoulder	17
Johnnie Walker Black	11
Chivas Regal 12yr	18
Chivas Regal 18yr	29
Chivas Regal 25yr	59



### **Single Malt Whisky**

Cardrona 'Just Hatched'	35
Glenfiddich	15
Glenlivet Founder's Reserve	16
Glenmorangie 10yr	18
Glenmorangie 18yr	28
Talisker 10yr	23
Laphoaig 10yr	19
Lagavulin 16yr	28
Ardbeg 10yr	19
Tamdhu 10yr	18
Highland Park 12yr	21

### **Whiskey**

Jamesons	10
Teeling Small Batch	17
Redbreast 12 yr	21

### **International Whisky**

Canadian Club	10
Hibicki Suntory	23

### **Brandy / Cognac / Armagnac**

St Remy VSOP	12
Hennessy XO	38
Delamain Vesper	31
Bas Armagnac 1978	25

### **Grappa**

Montepulciano Hans Herzog	18
Luigi Francoli	10





## **Aperitifs and Liqueurs**

Amaretto	12	Rose Rabbit Orange	17
Aperol	11	Seedlip Garden 108	13
Baileys	10	Southern Comfort	10
Cachaça	12	St Germain	15
Campari	11	Tia Maria	11
Chambord	12		
Cointreau	11	<b>Vermouth</b>	
Drambuie	12	Martini Dry	10
Frangelico	11	Martini Rosso	10
Jägermeister	11	Martini Bianco	10
Kahlua	10	Mount Edward	15
Lillet Blanc (60ml)	11		
Limoncello	11	<b>Port (60ml)</b>	
Malibu	10	Warre's Warrior Finest	13
Midori	10	Reserve Ruby	
Pastis Henri Bardouin	14	Warre's Otima 10yo Tawny	17
Pernod	13		
Pimms	11	<b>Sherry (60ml)</b>	
Quick Brown Fox	15	Lustau Pedro Ximenez	13
Rose Rabbit Cherry	17	San Emilio	
Rose Rabbit Elderflower	17	Lustau Manzanilla Papirusa	13

***All spirits and liqueurs are 30ml pours unless stated otherwise.***



## Non Alcoholic Cocktails

<b>Hugo</b>	<b>11</b>
Elderflower, Mint, Lime, Soda	
<b>Berry Fizz</b>	<b>11</b>
Seasonal Fruits, Mint, Lemonade	
<b>Fresh Queen</b>	<b>15</b>
Seedlip Garden 108, Cucumber, Tonic, Lime	

## Soft Drinks

<b>Bottled Carbonated</b>	<b>5</b>
Coke	
Diet Coke	
Lemonade	
Ginger Ale	
Soda Water	
Ginger Beer	
Fever Tree Tonic Water	
<b>Benjer Juices</b>	<b>5.5</b>
Orange	
Apple	
Tomato	
Apple & Boysenberry	
<b>Red Bull</b>	<b>7</b>
<b>Antipodes 500ml</b>	<b>6</b>
Still/Sparkling Water	
<b>Antipodes 1L</b>	<b>12</b>
Still/Sparkling Water	

## Hot Drinks

<b>Ozone Coffee</b>	<b>4.5</b>
-Soy/Almond Milk	0.5
<b>Cadbury's</b>	
<b>Hot Chocolate</b>	<b>4.5</b>
<b>West Coast</b>	
<b>Hot Chocolate</b>	<b>6.0</b>
-Peppermint	
-Cocoa Deluxe	
-Chili	

## Harney & Sons Tea 4.5

English Breakfast
Earl Grey
Chamomile
Decaf Ceylon
Dragon Pearl Jasmine
Mint Verbena
Japanese Green Sencha



### **Breakfast available from 7am - 11am**

Toast – sourdough/wholegrain w/ homemade preserves	<b>8.5</b>
Freshly baked croissants and Danish pastries	<b>9.5</b>

### **Bordeau Wine Lounge menu available from 11am - 11pm**

#### **Nibbles**

Mixed olives marinated with orange and thyme (v)	<b>8</b>
“Nuttz” New Zealand cashew nuts (v)	<b>8</b>
“Proper” sea salt potato crisps 150g (v)	<b>5.5</b>

#### **Light bites**

Oyster served natural each (subject to availability)	<b>6</b>
Crab and sweetcorn empanada`s with chimichurri	<b>10.5</b>
Sourdough ciabatta bread with local Cairnmuir olive oil	<b>8</b>
Shoestring fries with aioli	<b>9</b>

#### **Sweet treats**

Carrot Cake, cream cheese and caramelised walnuts	<b>10</b>
Seasonal fruit sorbet	<b>8</b>
Affogato – espresso coffee, vanilla ice cream, biscotti, shot of liqueur of your choice	<b>21</b>



## **Main Meals**

True South Charcuterie Platter	<b>85</b>
- local cured meats, a selection of NZ cheese, local honey with fresh fruit, pickles and ciabatta	
Seasonal soup with sourdough ciabatta bread (v)	<b>14</b>
Whitestone brie and Havoc pork ham toastie	<b>13.5</b>
Roast pumpkin, feta, sage & balsamic onion Turkish bread (v)	<b>13.5</b>
Smoked chicken, bacon, tomato, aioli and avocado wrap	<b>15</b>
Salad of quinoa and halloumi, beet yogurt dressing (v)	<b>17</b>
- Add chicken	<b>5</b>
Chef's Pasta of the Day	<b>22</b>
Spaghetti bolognese with parmesan	<b>25</b>
Savannah beef burger with swiss cheese and fries	<b>25</b>
Baby leaf salad	<b>9</b>



**Late night menu - Available from 11pm – 11am**

Seasonal soup with sourdough ciabatta bread	<b>14</b>
Whitestone brie and Havoc pork ham toastie	<b>12</b>
Roast pumpkin, feta, sage & balsamic onion Turkish bread (v)	<b>13.5</b>
Instant ramen chicken noodles	<b>7</b>
Humble pie steak pie with salad leaves	<b>12</b>
Shoestring fries with aioli	<b>9</b>
Appleby farm boysenberry ice cream pot	<b>6</b>
Appleby farm chocolate brownie ice cream pot	<b>6</b>