

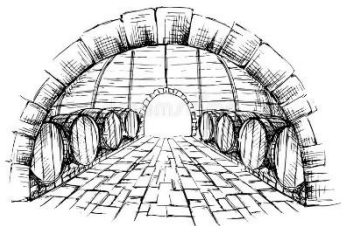


Welcome to Bordeaux Wine Lounge at The Rees

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 9.5

- 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)	26.0
NV Quartz Reef	<i>Bendigo, Central Otago</i>	(90ml)	17.0
Methode Traditionnelle*			

2019 Quartz Reef Pinot Rosé	<i>Bendigo, Central Otago</i>		12.0

2018 Misha's Starlet	<i>Bendigo, Central Otago</i>		14.0
Sauvignon Blanc			
2017 Rippon Riesling*	<i>Wanaka, Central Otago</i>		14.0
2019 Quartz Reef Pinot Gris*	<i>Bendigo, Central Otago</i>		14.0
2017 Paritua Chardonnay	<i>Hawkes Bay</i>		16.0

2014 Surveyor Thomson	<i>Lowburn, Central Otago</i>		17.5
Pinot Noir*			
2018 Craggy Range Syrah	<i>Gimblett Gravels, Hawkes Bay</i>		18.5
2017 Craggy Range Te Kahu	<i>Hawkes Bay</i>		17.5
Merlot/Cabernet			

2014 Dragon Bones	<i>Waitaki Valley, North Otago</i>		13.5
Late Harvest Riesling			



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.

		90ml	150ml
2002 Dry River Chardonnay	Martinborough	29.5	49.0
2016 Francis Lechauve Mersault	<i>Burgundy</i>	35.5	59.0
2004 Mt Difficulty Pinot Gris	<i>Central Otago</i>	17.5	29.0

2009 Pyramid Valley Earth Smoke Pinot Noir	<i>North Canterbury</i>	25.0	40.0
2008 Dry River Lovat Syrah	<i>Martinborough</i>	28.0	47.0
2003 Malescot St Exupery	<i>Margaux</i>	34.5	57.0



Cocktails - The Takurua Collection

Kare ā-roto Mulled Wine **15**

Our house made mulled wine – perfect after a long day up the mountains.

(Kare ā-roto (noun) passion, emotions, inner thoughts, heartfelt thoughts.)

Kakara Fancy **17**

Absolut Vodka, Chambord, Benjer Apple & Boysenberry, lemon, mint.

(Kakara (stative) to be aromatic, fragrant, sweet-smelling, scented)

Remarkable Thyme **18**

Fiordland's Black Robin Gin, banana, citrus, mint, thyme, rosemary, tabasco.

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.

Otago Old Fashioned **28**

Cardrona Distillery's 'Just Hatched' whisky and Rose Rabbit Orange liqueur

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
Absolut	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

Glenfiddich	15
Glenlivet Founder's Reserve	16
Glenmorangie 10yr	18
Glenmorangie 18yr	28
Talisker 10yr	23
Laphroaig 10yr	19
Lagavulin 16yr	28
Ardbeg 10yr	19
Tamdhu 10yr	18

Whiskey

Jamesons	10
Teeling Small Batch	17

NZ Whisky

Cardrona 'Just Hatched'	35
Cardrona 'Toffee Bomb' Limited Edition	38

International Whisky

Canadian Club	10
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Brandy / Cognac / Armagnac

St Remy VSOP	12
Hennessy VS	17
Hennessy XO	38
Delamain Vesper	31
Bas Armagnac 1978	25

Grappa

Montepulciano Hans Herzog	18
Luigi Francoli	10



Aperitifs and Liqueurs

Amaretto	12
Aperol	11
Baileys	10
Benedictine	10
Cachaça	12
Campari	11
Chambord	12
Cointreau	11
Drambuie	12
Frangelico	11
Jägermeister	11
Kahlua	10
Lillet Blanc (60ml)	11
Limoncello	11
Malibu	10
Midori	10
Pastis Henri Bardouin	14
Pimms	11
Quick Brown Fox	15
Rose Rabbit Cherry	17

Rose Rabbit Elderflower	17
Rose Rabbit Orange	17
Seedlip Garden 108	13
Southern Comfort	10
St Germain	15
Tia Maria	11

Vermouth

Martini Dry	10
Martini Rosso	10
Martini Bianco	10
Mount Edward	15

Port (60ml)

Tannacrieff Ruby	15
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Sherry (60ml)

Lustau Pedro Ximenez	13
San Emilio	
Lustau Manzanilla Papirusa	13

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



Non Alcoholic Cocktails

Hugo	11
Elderflower, Mint, Lime, Soda	
Fresh Queen	15
Seedlip Garden 108, Cucumber, Tonic, Lime	

Soft Drinks

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

Hot Drinks

Ozone Coffee	4.5
-Soy/Almond Milk 0.5	
Cadbury's	
Hot Chocolate	4.5
West Coast	
Hot Chocolate	6.0
-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/ preserves	8.5
Freshly baked croissants and Danish pastries	9.5

Bordeau Wine Lounge menu available from 11am - 11pm

Snacks

True South Charcuterie Platter	85
Zamora cured meats, a selection of NZ cheese, local honeycomb, pickles and ciabatta	
Local Breads	14
Potato loaf and dark rye sourdough rolls, olive oil, local herb butter	
Warm Marinated Olives	12
Spiced Cashew Nuts	7
Proper Kumara crisps (35g)	4
Proper Sea Salt crisps (150g)	6

Sides

Truffle Potato Purée	10
Goat's cheese, pistachio dukkah	
Cauliflower and Cheese	12
Cheese sauce, pine nut crumble	
French Fries	
Truffle salt, parmigiana Reggiano, aioli	13
or	
NZ Marlborough Pacific flakey sea salt, aioli	9

Please discuss any allergies or dietary requirements with a member of staff. Whilst every effort will be made, we cannot guarantee that trace amounts will not remain in the kitchen.

The Rees Hotel Queenstown – 377 Frankton road Queenstown New Zealand



Soups, Sandwiches and Pasta

Roast Pumpkin Soup	15
Chestnut mousse, savoury granola, pumpkin seed lavosh	
French Toasted Ham and Cheese Sandwich	18
Local shaved ham, Country style loaf, Gruyere, bechamel, fried free range egg, cornichons	
Italian Sandwich with Prosciutto	16
Herb pesto, bocconcini, rocket, balsamic	
Leelands Lamb Souvlaki	24
Flat bread, hung yoghurt, watercress, mint pistou, avocado, pickled red onion	
Savannah Beef Burger	25
Manuka smoked Evansdale brie, Havoc bacon and horopito jam, lettuce, gherkin, porcini and portobello mushroom ketchup, toasted brioche bun, fries	
Rustichella Rigatoni Pasta	22
Mascarpone crème, cheese, mushroom, chive, pine nut pangritata	
or	
Rangiora duck, tomato and porcini ragu,	28
Parmigiana Reggiano, crispy duck pangritata	

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Sweets and Cheeses

One, Two or Three New Zealand Cheeses **\$15/\$25/\$35**
Otago honeycomb, fruit, chutney and crackers

*Very Old Edam, Mahoe Cheese, Bay of Islands
Mt. Eliza Red Leicester, Katikati
Gouda, Meyer Gouda Cheese Ltd, Hamilton
Windsor Blue, Whitestone Cheese, Oamaru
Ramara, Kapiti Cheese, Kapiti Coast*

Pamu Deer Milk Crème Brûlée Tart **22**

Mandarin meringues, passionfruit sorbet

True South Seasonal Fruit Series – ‘The Apple’ **24**

Green apple ganache monte and compote,
Valrhona Ivoire chocolate shell, Granny Smith apple sorbet

Banana Tart Tatin **16**

Valrhona Jivara chocolate and lime ice cream

Artisan Sorbet and Ice Cream Selection **14**

Two flavours, daily selection

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Late night menu - Available from 11pm – 11am

Kai Pai Butter Chicken Pie	\$9
Kai Pai Steak and Cheese Pie	\$9
Instant Spiced Chicken Noodles	\$7
French fries, sea salt, aioli	\$9
Spiced Cashew Nuts	\$7
Kumara Proper Crisps 35g	\$4
Appleby Farms Boysenberry Ice Cream Pot	\$6
Appleby Farms Chocolate Brownie Ice Cream Pot	\$6

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