

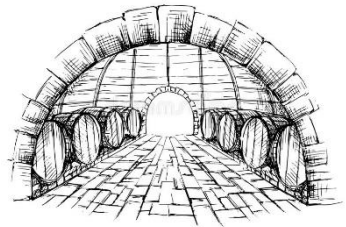


Welcome to Bordeaux Wine Lounge at The Rees

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 10.30am, 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 Bordeau Wine Lounge

Named after local hero, Jules Bordeau, 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 Bordeau 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!





Wines by the glass **150ml**

Sparkling (90ml)

NV Taittinger Cuvée Prestige *Reims France* 25.0

NV Quartz Reef *Central Otago* 17.0

White / Rose

2017 Quartz Reef Pinot Noir Rosé *Central Otago* 13.5

2016 Misha's Starlet Sauvignon Blanc *Central Otago* 13.5

2016 Rippon Riesling *Central Otago* 13.5

2017 Quartz Reef Pinot Gris *Central Otago* 13.5

2014 Paritua Chardonnay *Hawkes Bay* 14.5

2018 Clos Marguerite Sauvignon Blanc *Marlborough* 17.5

Red

2013 Surveyor Thomson Pinot Noir *Central Otago* 15.5

2017 Valli Pinot Noir *Central Otago* 21.5

2010 The Hay Paddock Syrah *Waiheke Island* 18.5

2016 Pegasus bay Merlot/Cabernet *Waipara* 17.5

2014 Man O' War Cab Franc/Malbec *Waiheke Island* 18.5

Dessert Wine (90ml)

2014 Dragon Bones LH Riesling *Waitaki Valley* 12.0



Zenkuro Queenstown Sake

White Cloud Nigori **\$11** / Drip pressed Shizuku **\$14** (90ml)

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 / Cider 330ml

\$9.0

Steinlager Classic, *Auckland*

Sunshine Gold Lager, *Gisborne*

Sunshine Pilsner, *Gisborne*

Sunshine The Cut 2.4% pilsner, *Gisborne*

Sunshine Black Magic Porter, *Gisborne*

Cargo Brewery Pale Ale, *Queenstown*

Peroni, *Italy*

Zeffer Cider, *New Zealand*



Cocktails - The Classics \$18

Cosmopolitan

Vodka, Cointreau, cranberry, lime

Mojito

Bacardi rum, lime, sugar, mint, soda

Caipirinha / Caipiroska

Cachaça / vodka, lime

Manhattan

Bourbon, Martini Rosso, Angostura bitters

Negroni

Gin, Martini Rosso, Campari

Bloody mary

Tell us how spicy you like it.....

Margarita

Tequila, Cointreau, lime, salt





Cocktails Continued \$18

Old Fashioned

Your choice of bourbon, whiskey, Angostura bitters, orange

Dark 'N Stormy

Spiced rum, ginger beer, lime, Angostura bitters

Martinis (\$18-\$23)

Choose your gin/vodka, martini vermouth, olive/lemon twist

Central Otago Martini \$22

Local gin or vodka, with locally produced vermouth – delish!

Amaretto Sour

Amaretto Disaronno, Cointreau, sugar syrup, egg white,
lemon

White Russian

Vodka, Kahlua, cream

***Your favourite not here? Let us know and we'll shake
(or stir) it up for you!***



Cocktails - The Rees Originals \$18

Red moon

Gin, cranberry, fresh mint, lime

Hugo

Quartz Reef NV sparkling wine, lime, elderflower, mint

CuCumberson

Sake, vodka, cucumber

Fresh Queen

Seedlip Garden 108, gin, cucumber, lime, mint, tonic

Moscow Mule

Vodka, lime, ginger beer, mint

Elderflower Tom Collins

Elderflower, gin, soda water, lemon

Wakitpu Sunset

Malibu, pineapple juice, limes, cherry



Cocktails – Summer Hits \$18

Cool Runnings

Gin, grapefruit juice, rosemary, lemon/lime

Pimms

A British summer classic

Anchors Away

Spiced rum, Campari, pineapple juice

Rum Old Fashioned

Just swap the whiskey for rum of your choice

Aperol Spritz

Central otago take on the Italian classic





Cocktails – Dessert \$18

Toblerone

Frangelico, Kahlua, Baileys, cream, honey

Espresso Martini

Espresso, vodka, coffee liqueur, Frangelico, vanilla syrup

Monkeys delight

Banana liquor, vodka, Baileys, cream

Cocktails – Non-Alcoholic \$10

Virgin Hugo

Soda/ lemonade, lime, elderflower, mint

Virgin Fresh Queen

Seedlip Garden 108, cucumber, tonic, lime

Berry Fizz

Grenadine, lemon, seasonal fruits, lemonade, mint

Tutti Frutti

Orange, cranberry, pineapple, lime



Vodkas

42 Below **\$9** / Broken Shed **\$9** / Zubrowka **\$9** /

Blue Duck **\$9.5** / The Reid **\$10** / Belvedere **\$10**/ Grey Goose **\$11**

Gins

Bombay Sapphire **\$9** / Black Robin **\$9.5** / Reid + Reid Native **\$11** /

Reid + Reid Barrel aged **\$11** /Hendricks **\$14** /

The Source **\$14** / Four Pillars **\$14**

Rums

Appleton VX **\$9.5** / Bacardi white **\$9** / Havana Club 3yo **\$9** /

Kraken **\$10**/ Mount Gay **\$9** / Stolen White **\$10** / Stolen Smoked

\$11 / Stolen Dark **\$11** / Malibu **\$9**

Tequila

Jose Cuervo 1800 **\$13.5** / Olmeca **\$9.5**

Vermouth

Martini Dry **\$9** / Martini Rosso **\$9** / Mount Edward (NZ) **\$9**

Grappa

Montepulciano Hans Herzog Estate **\$15** / Luigi Francoli **\$9**



Aperitifs and liqueurs \$9

Amaretto / Aperol / Baileys / Benedictine / Cachaça / Campari / Chambord / Cointreau / Crème de Cassis / Drambuie / Frangelico / Jägermeister / Kahlua / Lillet Blanc / Limoncello / Midori / Pastis Henri Bardouin/ Pernod / Quick Brown Fox coffee liqueur / Southern Comfort / Tia Maria / Tuaca vanilla liquor / Rose Rabbit orange liquor **\$14** / Rose Rabbit cherry liquor **\$14**

Brandy / Cognac / Armagnac

St Remy VSOP **\$11.5** / Hennessy XO **\$29.5** / Delamain Vesper XO **\$27** / Bas Armagnac 1978 **\$25**





Whiskey and Bourbon

Jack Daniels **\$9** / Canadian Club **\$9** / Chivas Regal 25yo **\$59**/

Wild Turkey bourbon **\$9** / Johnnie Walker Black **\$11**

/ Jameson's **\$9**

Single Malt Whisky

Arbeg 10yo **\$14** / Talisker 10yo **\$16** / Laphroaig 10yo **\$15**

Highland Park 12yo **\$16** / Tamdhu 10yo **\$14** / Glenfiddich **\$12**

/ Monkey Shoulder **\$12** / Glenlivet 18yo **\$28** / Glenmorangie

10yo **\$18** / Red Breast 12yo **\$16** / Lawry's Workshop Manuka

Smoked **\$16**

Port / Sherry (60ml)

Warre's Warrior finest reserve ruby **\$13** / Warre's Otima 10yo

tawny **\$17** / Lustau Pedro Ximenez San Emilio **\$13** /

Lustau Manzanilla Papirusa **\$13**

We serve all spirits and liqueurs in 30ml pours unless marked otherwise



Smoothies \$9

Soy, almond, and coconut milk are available on request

Kiwi and banana

Kiwi, banana, orange juice, honey

Blueberry and orange

Blueberries, orange juice, honey

Banana, apple and spirulina

Banana, fresh apple, spirulina and almond milk

Blueberry

Blueberries, banana, chia seeds and almond milk

Soft Drinks \$4.5

Coke / Diet Coke / Lemonade / Ginger Ale / Soda Water /

Ginger Beer / Red Bull **\$7** / Fever- Tree Tonic Water **\$5.5** /

Still or Sparkling Antipodes Water 500 ml **\$6** / Still or Sparkling

Antipodes Water 1 L **\$12**

Benjer Juices \$5.5

Orange / Apple / Tomato / Apple & Boysenberry



Hot Drinks

Ozone Barista Coffee \$4.5

Flat white / Cappuccino / Latte / Mochaccino / Long Black /
Americano / Macchiato / Piccolo / Espresso

Harney & Sons silken tea sachets \$4.5

Chamomile / Decaffeinated Ceylon / Dragon Pearl Jasmine /
Earl Grey supreme / English Breakfast / Japanese Green
Sencha / Mint Verbena

West Coast hot chocolate \$6

Cocoa Deluxe hot chocolaté / peppermint hot chocolaté /
Mayan chili hot chocolaté

Cadbury hot chocolate \$4.5

Soy, almond, and coconut milk are available on request



Breakfast available from 7am - 10.30am

- Toast – white/wholegrain with homemade preserves **\$6.5**
- Freshly baked croissants and Danish pastries **\$7**

Bordeau Wine Lounge Food Menu available from 11am - 11pm

Nibbles

- Mixed olives marinated with orange and thyme (v) **\$6**
- “Nuttz” New Zealand cashew nuts (v) **\$6**
- “Proper” sea salt potato crisps 150g (v) **\$5.5**
- Corn chips with sour cream and sweet chilli sauce (v) **\$6**

Oysters

- Oyster served natural each (subject to availability) **\$5**



Light bites

Hot smoked Ora King salmon rilette with pickles	\$9
Prosciutto with marinated olives and semi dried tomato	\$9
Crab and sweetcorn empanada`s with chimmi churri	\$9
Whitestone Windsor Blue cheese w/ apple and walnut (v)	\$9
Chickpea falafel with tzatziki and pickles (v)	\$9
Onion bhajis with minted yoghurt (v)	\$9
Gibbston Valley brie with local honeycomb and fig (v)	\$9
Prawn and ginger dumplings w/ dipping sauce	\$12
Cardrona Merino lamb ribs, smoky chili glaze	\$12
Sourdough ciabatta bread with local Cairnmuir olive oil	\$8
Shoestring fries with aioli	\$9



Bar food

Seasonal soup with sourdough ciabatta bread (v)	\$14
Gibbston Valley brie and havoc pork ham toastie	\$12
Roast pumpkin, feta, sage & balsamic onion turkish bread (v)	\$12
Smoked chicken, bacon, tomato, aioli and avocado wrap	\$14
Tuna mayo, egg and salad sandwich	\$12
Goats cheese, artichoke, beetroot, pear, walnut salad (v)	\$22
Salad of chicken, quinoa, feta, capsicum, falafel & tzatziki	\$22
Penne pasta with tomato sauce and parmesan (v)	\$22
Penne pasta with portobello mushroom sauce (v)	\$22
Spaghetti bolognaise with parmesan	\$25
Savannah beef burger with Barrys Bay cheddar and fries	\$24
Local Zamora charcuterie with pickles and ciabatta	\$35
Otago 5 cheese board with local honeycomb and crackers (v)	\$35



Sweet treats

Natural yoghurt with muesli and fresh fruit	\$12
Caramel cheesecake with banana and oats	\$10
Chocolat and peanut slice	\$12
Appleby farm boysenberry ice cream pot	\$6
Appleby Farm chocolate brownie ice cream pot	\$6
Seasonal fruit sorbet	\$6
Affogato, espresso coffee w/ vanilla ice cream,	\$12
Affogato with Amaretto or Frangelico	\$17



Late night room service menu

Available from 11pm – 11am

Seasonal soup with sourdough ciabatta bread	\$14
Gibbston Valley brie and havoc pork ham toastie	\$12
Roast pumpkin, feta, sage & balsamic onion turkish bread (v)	\$12
Instant ramen chicken noodles	\$7
Local cheese board with crackers and chutney (v)	\$20
Appleby Farm boysenberry ice cream pot	\$6
Appleby Farm chocolate brownie ice cream pot	\$6
Salted butter popcorn (v)	\$6.5
Humble pie steak pie with salad leaves	\$12

