

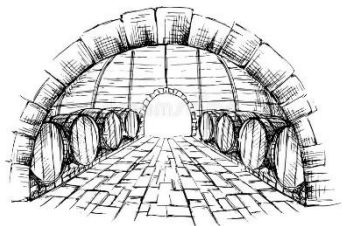


Welcome to Bordeaux Wine Lounge at The Rees

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

2019 Misha's The Soloist	<i>Bendigo, Central Otago</i>		12.0
Pinot Rosé			

2018 Misha's Starlet	<i>Bendigo, Central Otago</i>		14.0
Sauvignon Blanc			
2016 Misha's Lyric Riesling	<i>Bendigo, Central Otago</i>		13.5
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*			
2012 Misha's Vineyard Verismo	<i>Bendigo, Central Otago</i>		29.0
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 Lone Hill			



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
2001 Mt Difficulty Long Gully Riesling	<i>Central Otago</i>	17.5	29.0
2006 Kumeu River Coddington Chardonnay	<i>Auckland</i>	21.0	35.0
2016 Francis Lechauve Mersault	<i>Burgundy</i>	35.5	59.0
2017 Rippon Gewurztraminer	<i>Central Otago</i>	13.0	17.0
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 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

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

Whiskey

Jamesons	10
Teeling Small Batch	17
Redbreast 12 yr	21

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	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	Vermouth	
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	Port (60ml)	
Malibu	10	Warre's Warrior Reserve	13
Midori	10	Taylor's 10yr Tawny	17
Pastis Henri Bardouin	14		
Pernod	13	Sherry (60ml)	
Pimms	11	Lustau Pedro Ximenez	13
Quick Brown Fox	15	San Emilio	
Rose Rabbit Cherry	17	Lustau Manzanilla Papirusa	13
Rose Rabbit Elderflower	17		



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

Non Alcoholic Cocktails

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

Soft Drinks

Bottled Carbonated	5
Coke	
Diet Coke	
Lemonade	
Ginger Ale	
Soda Water	
Ginger Beer	
Fever Tree Tonic Water	

Benjer Juices	5.5
Orange	
Apple	
Tomato	

Apple & Boysenberry

Red Bull	7
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Hot Drinks

Ozone Coffee	4.5
-Soy/Almond Milk	0.5

Cadbury's

Hot Chocolate	4.5
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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



Antipodes 500ml **6**

Still/Sparkling Water

Antipodes 1L **12**

Still/Sparkling Water

Breakfast available from 7am - 11am

Toast – sourdough/wholegrain w/ homemade preserves **8.5**

Freshly baked croissants and Danish pastries **9.5**

Bordeau Wine Lounge menu available from 11am - 11pm

Nibbles

Mixed olives marinated with orange and thyme (v) **8**

“Nuttz” New Zealand cashew nuts (v) **8**

“Proper” sea salt potato crisps 150g (v) **5.5**

Light bites

Oyster served natural each (subject to availability) **6**

Crab and sweet corn empanada`s with chimichurri **10.5**

Sourdough ciabatta bread with local Cairnmuir olive oil **8**

Shoestring fries with aioli **9**

Sweet treats

Carrot Cake, cream



cheese and caramelised walnuts

10

Seasonal fruit

sorbet

16

Affogato – espresso coffee, vanilla ice cream, biscotti,
shot of liqueur of your choice

21

Please discuss any allergies or dietary requirements with a member of staff. Whilst

Main Meals & Platters

True South Charcuterie Platter

85

- local cured meats, a selection of NZ cheese, local honey with fresh fruit, pickles and ciabatta

Selection of three NZ cheeses

35

Seasonal soup with sourdough ciabatta bread (v)

14

Whitestone brie and Havoc pork ham toastie

13.5

Roast pumpkin, feta, sage & balsamic onion Turkish bread (v)

13.5

Smoked chicken, bacon, tomato, onion, aioli and avo wrap

15

Salad of quinoa and halloumi, beet yogurt dressing (v)

17

- Add chicken

5

Chef's Pasta of the Day

22



Spaghetti bolognese with
25

parmesan

Savannah beef burger with swiss cheese and fries 25

Baby leaf salad 9

Please discuss any allergies or dietary requirements with a member of staff. Whilst

Late night menu - Available from 11pm – 11am

Seasonal soup with sourdough ciabatta bread 14

Whitestone brie and Havoc pork ham toastie 12

Roast pumpkin, feta, sage & balsamic onion Turkish bread (v) 13.5

Instant ramen chicken noodles 7

Humble pie steak pie with salad leaves 12

Shoestring fries with aioli 9

Appleby farm boysenberry ice cream pot 6

Appleby farm chocolate

6



brownie ice cream pot

Please discuss any allergies or dietary requirements with a member of staff Whilst