



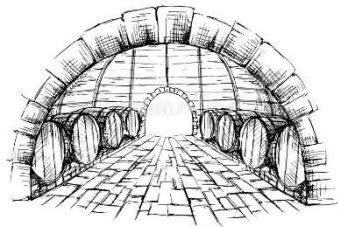
Welcome to Bordeaux Wine Lounge at The Rees

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 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* 26.0

NV Quartz Reef Methode Traditionelle* *Central Otago* 17.0

White / Rose

2017 Misha's Starlet Sauvignon Blanc *Central Otago* 14.0

2019 Rippon Pinot Noir Rosé* *Bendigo Central Otago* 13.5

2016 Rippon Riesling* *Central Otago* 14.0

2017 Quartz Reef Pinot Gris* *Central Otago* 14.0

2014 Paritua Chardonnay *Hawkes Bay* 16.0

Red

2014 Surveyor Thomson Pinot Noir* *Central Otago* 17.5

2010 The Hay Paddock Syrah *Waiheke Island* 18.5

2016 Craggy Range Te Kahu, Merlot/Cab *Hawkes Bay* 17.5

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

Dessert Wine (90ml)

2014 Dragon Bones LH Riesling *Waitaki Valley* 13.5

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

Sunshine Gold Lager, *Gisborne*

Sunshine Pilsner, *Gisborne*

Sunshine The Cut 2.4% Pilsner, *Gisborne*

Sunshine Black Magic Porter, *Gisborne*

Sunshine Pale Ale, *Gisborne*

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

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

Wakatipu Sunset

Malibu, Pineapple juice, Limes, Cherry



Cocktails continued – \$18

Rum Old Fashioned

Just swap the whiskey for rum of your choice

Queenstown Sour

Bourbon Whiskey, Lemon, Sugar Syrup and Man O War

Cab/Merlot

Hot Toddy

Good old hot drink to warm you up! AKA hot whisky



Cocktails – Dessert \$18

Toblerone

Frangelico, Kahlua, Baileys, Cream, Honey

Espresso martini

Espresso, Vodka, Coffee Liqueur, Frangelico, Vanilla Syrup

Monkeys delight

Banana Liqueur, 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 \$10

42 Below / Broken shed / Zubrowka / Blue Duck

The Reid **\$12** / Belvedere **\$12** / Grey Goose **\$12**

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 \$10

Appleton VX / Bacardi White / Havana Club 3yo / Kraken
Mount Gay/ Malibu

Stolen White **\$12** / Stolen Smoked **\$12** / Stolen Dark **\$12**

Tequila

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

Vermouth \$10

Martini Dry / Martini Rosso / Mount Edward (NZ)

Grappa

Montepulciano Hans Herzog Estate **\$15** / Luigi Francoli **\$10**

Aperitifs and liqueurs \$10

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 Liqueur / Rose Rabbit

orange liqueur **\$14** / Rose Rabbit Cherry Liqueur **\$14**



Brandy / Cognac / Armagnac

St Remy VSOP **\$14** / Hennessy XO **\$32**

Delamain Vesper XO **\$27** / Bas Armagnac 1978 **\$25**



Whiskey and Bourbon \$10

Jack Daniels / Canadian Club / Wild Turkey / Jameson's

Chivas Regal 25yo **\$59** / Johnnie Walker Black **\$15**

Single Malt Whisky

Arbeg 10yo **\$18** / Talisker 10yo **\$18** / Laphroaig 10yo **\$18**

Highland Park 12yo **\$16** / Tamdhu 10yo **\$18** / Glenfiddich **\$16**

Monkey Shoulder **\$18** / 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 \$10

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 Chia

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 Chocolate / Peppermint Hot Chocolate /
Mayan Chili Hot Chocolate

Cadbury Hot Chocolate \$4.5

Soy, almond, and coconut milk are available on request

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
Truffle Popcorn	\$8

Oysters

Oyster served natural each (subject to availability)	\$6
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Light bites

Hot smoked Ora King Salmon rillettes with pickles	\$10.5
Local Zamora prosciutto w/ olives & semi dried tomato	\$10.5
Crab and sweetcorn empanada`s with chimmi churri	\$10.5
Chickpea falafel with tahini hummus (v)	\$10.5
Prawn and ginger dumplings w/ dipping sauce	\$12.5
Merino slow cooked lamb ribs, chipotle bbq glaze	\$12.5
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	\$13.5
Roast pumpkin, feta, sage & balsamic onion Turkish bread (v)	\$13.5
Smoked chicken, bacon, tomato, aioli and avocado wrap	\$15
Tuna mayo, egg and salad sandwich	\$13.5
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 Barry's 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 toasted muesli and fresh fruit	\$12
Banoffee cheesecake	\$10
Chocolate brownie and peanut butter ice cream	\$12
Appleby farm boysenberry ice cream pot	\$6
Appleby farm chocolate brownie ice cream pot	\$6
Seasonal fruit sorbet	\$8
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
Otago 5 cheese board with local honeycomb and crackers (v)	\$35
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

