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TEA SELECTION

T2 SELECTION – \$3

English Breakfast

A traditional blend of Sri Lankan broken-leaf teas with an assertive aroma. Perfect any time of the day.

Earl Grey

A Sri Lankan black tea combining the citrus delights of bergamot, generating an elegant and balanced, full-flavoured cup.
An afternoon tea essential.

Chai

A medium-bodied black tea with fragrant cinnamon, cardamom, ginger and a strong clove finish.

Lemongrass & Ginger

Full of zest and loaded with spice, this is a refreshing herbal tea with strong, ginger and citrus notes.

Chamomile

A fragrant infusion of chamomile flowers with relaxing qualities.

Sencha Green Tea

Emerald green leaves with a delicate aroma and a sweet, smooth, flavour. A classic green tea.

Peppermint

A bright and golden-green infusion with a powerful aroma and a sensationally minty, sweet, smooth taste.

COFFEE SELECTION

COFFEE – \$3

Americano
Flat White
Cappuccino
Latte
Piccolo
Mocha
Hot Chocolate

ICED DRINKS – \$3.50

Iced Coffee
Iced Chocolate
Iced Mocha

EXTRAS – \$0.80

Alternative milks – Soy, Almond, Oat
Coffee Syrups

COLD DRINKS

SOFT DRINKS – \$3.00

East Imperial Yuzu Lemonade

A combination of organic lemons; fairtrade and organic

East Imperial Kima Kola

An aromatic blend of cinnamon, clove, and nutmeg, balanced perfectly with Madagascar Bourbon Vanilla

East Imperial Burma Tonic Water

Recreated using a century-old family recipe; bold yet bitter

East Imperial Mombasa Ginger Beer

Naturally blended and sweetened with ginger

East Imperial Thai Dry Ginger Ale

An expression of the classic ginger ale

East Imperial Superior Soda Water

Sourced from a sustainably-manned spring; exquisitely refreshing

MOCKTAILS

THE HELIER MOCKTAILS – \$5.00

Juicy Melon Mocktail

Fresh melon, lime juice, fresh mint, sugar syrup, sparkling water

Berry Burlesque

Blackberries, fresh mint, kombucha, honey syrup

Mango Mule

Mango puree, lime juice, honey, cucumber, ginger beer

Bloody Mary

Tomato juice, fresh lemon, fresh lime, Worcestershire sauce,
Tabasco, seasoning

Berry Margarita

Frozen berries, fresh lime juice, agave syrup, sparkling water

Tropical Refresher

Pineapple, mango, passionfruit, orange, peaches, fresh mint

LYRE'S NON-ALCOHOLIC COCKTAILS – \$12

Lyre's Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico, soda water

Lyre's Watermelon & Chilli Margarita

Lyre's Agave Blanco Spirit, watermelon juice, agave syrup,
lime juice, fresh chilli

Lyre's Blood Orange Spritz

Lyre's Orange Sec, Lyre's Italian Orange, blood orange soda

Lyre's Tommy's Margarita

Lyre's Agave Spirit, lime juice, agave syrup, salt

Lyre's Mojito

Lyre's White Cane Spirit, lime juice, mint, sugar syrup,
soda water

SMOOTHIES

THE HELIER SMOOTHIES – \$5.00

Avo-Cacao Green Smoothie

Avocado, banana, spinach, yoghurt, almond milk, lime,
lemon juice, cacao powder, manuka honey

Classic Green Smoothie

Banana, spinach, spirulina powder, honey, lemon, coconut water

Get Up and Go Smoothie

Coffee, banana, hemp protein powder, cacao powder, cinnamon,
almond milk

Garden Smoothie

Green powder, grated carrots, ginger, spinach, honey, lime

Berry Booster Smoothie

Apple juice, açai powder, mixed berries

Lucuma Valley Smoothie

Almond milk, coconut milk, cinnamon powder, banana,
chia seeds, blue agave, lucuma powder

COCKTAILS

CLASSIC COCKTAILS – \$18

Aperol Spritz

Aperol, prosecco, soda water, orange slice

Bellini

Peach nectar, sparkling wine

Bloody Mary

Vodka, tomato juice, lime, Worcestershire sauce, Tabasco

Classic Daiquiri

White Rum, Cointreau, lime, sugar syrup

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime

Espresso Martini

Vodka, espresso, Frangelico, Baileys

French 75

Gin, lemon juice, Brut Champagne, sugar syrup

Manhattan

Bourbon, sweet vermouth, bitters

Margarita

Tequila, lime juice, Cointreau

Martini

Vermouth, gin, or vodka

Mojito

White rum, lime, mint, sugar syrup, soda

Negroni

Gin, Campari, sweet vermouth

Old Fashioned

Bourbon, bitters, sugar, orange

Tequila Sunrise

Tequila, orange juice, grenadine

Whiskey Sour

Makers Mark Bourbon, egg white, lemon juice, sugar syrup

COCKTAILS

DESSERT COCKTAILS – \$18

Forest Night

Chambord, Creme de Cassis, blackcurrant syrup

Nutty White Chocolate Martini

White Chocolate Liqueur, Vodka, Amaretto, Frangelico

Dark Stormy Float

Dark Rum, ginger beer, ice cream

Hazelnut Armagnac Brandy Alexander

Armagnac, Coconut Liqueur, Frangelico, cream

Toblerone

Frangelico, Kahlua, Baileys Irish Cream, Creme de Cacao,
cream

BEER, CIDER, HOUSE SPIRITS

DOMESTIC BEER AND CIDERS – \$8

Steinlager Pure Lager
Speights Gold Medal
Sawmill Pilsner
Sawmill Bare Beer 0.0%
Sawmill Hazy IPA
Sawmill Low Carb Pale Ale
Mac's Cloudy Apple Cider

INTERNATIONAL BEER AND CIDERS – \$8

Corona
Guinness
Heineken
Heineken 0.0%
Peroni
Peroni Leggera
Asahi

HOUSE SPIRITS – \$10

Scapegrace Vodka
Scapegrace Gin
Canadian Club
El Jimador Blanco Tequila
Helmsman Spiced Rum
Helmsman White Rum
Jameson Irish Whiskey
Vecchia Romagna Etichetta Nera Brandy
Jack Daniels Single Barrel

PREMIUM SPIRITS

GIN – \$12

Scapegrace Gold
Uriyo Japanese Yuzu Citrus Gin
Hayman's Royal Dock Navy Strength Gin
Melbourne Gin Co. Dry Gin
Half Hitch Gin
Tanqueray No 10
Malfy Gin
Sipsmith

VODKA – \$12

Scapegrace Umeshu Plum Uncommon Vodka
Ukiyo Japanese Rice Vodka
Broken Shed Vodka
Tiros Handmade Vodka

RUM – \$12

Spirited Union Organic
Lunatic & Lover Barrel Rested Botanical Rum
Lunatic & Lover Silver Botanical Rum
Flor De Cana 12 Year Old Rum
Flor De Cana Extra Seco Rum
Spirited Union Organic Coconut Rum
Appleton Rum
Kraken Rum

TEQUILA – \$12

Herradura Anejo
Herradura Reposado
Herradura Plata

PREMIUM SPIRITS

WHISKEY – \$15

Bruichladdich Octomore 13.1

Oban

Glenfiddich

Talisker

Dalmore 18 Year Old

The Macallan 12 Year Old

Highland Park 12 Year Old

Benriach 21 Year Old

Fettercain 12 Year Single Malt

Naked Malt Blended Scotch Whiskey

Highland Park 18 Year Old

Laphroaig

COGNAC & BRANDY – \$20

Hennessy VSOP Cognac

Hennessy XO

Courvoisier VSOP

Remy Martin Louis XIII Cognac

Remy Martin XO Excellence Champagne Cognac

PORT & SHERRY – \$15

Fonseca Guimaraens Vintage Port

Taylors Vintage Port 2006

Sandeman 30 Year Old Port

Valdespino Oloroso Don Gonzalo VOS

Laustau

Valdespino Fino Inocente

APERITIF, DIGESTIVE, LIQUEUR

APERITIF – \$12

Aperol
Campari
Pastis
Pernod
Lillet Blanc

DIGESTIVE – \$12

Amaro Averna
Amaro Nonin
Pallini Limoncello
Sambucca
Jagermeister

LIQUEUR – \$12

Quick Brown Fox Coffee Liqueur
Tia Maria
Frangelico
Baileys Irish Cream
Cointreau
Chambord
Midori

CHAMPAGNE

| | G | B |
|---|------|-------|
| Joseph Perrier Cuvee Royale Brut NV <i>Champagne, France</i> | \$25 | \$126 |
| Taittinger Cuvee Prestige NV <i>Champagne, France</i> | \$31 | \$158 |
| Victoire Champagne e Fut de Chene 2015 <i>Champagne, France</i> | \$45 | \$227 |
| Billiecart Salmon 2013 <i>Champagne, France</i> | \$62 | \$288 |

SPARKLING

| | | |
|--|------|-------|
| Quartz Reef Zero Dosage Methode Traditionnelle NV <i>Central Otago</i> | \$9 | \$48 |
| Monmoussea Sparkling <i>Loire Valley, France</i> | \$10 | \$50 |
| Rock Ferry Pinot Blanc Methode Traditionnelle NV <i>Marlborough</i> | \$11 | \$51 |
| Organic Prosecco Superiore <i>Perlage, Italy</i> | \$11 | \$51 |
| No 1 Family Estate Cuvee No 1 <i>Marlborough</i> | \$12 | \$69 |
| Contadi Castaldi Franciacorta Brut NV <i>Lombardy, Italy</i> | \$16 | \$82 |
| Ca' del Bosco Cuvee Prestige NV <i>Lombardy, Italy</i> | \$25 | \$125 |
| No 1 Family Estate Reserve NV Methode <i>Marlborough</i> | \$28 | \$138 |

CHARDONNAY

| | | |
|--|------|-------|
| Prosper Maufoux 2020 <i>Macon-Villages, France</i> | \$9 | \$46 |
| Cotilles Chardonnay 2021 <i>Bourgogne, France</i> | \$11 | \$48 |
| Kumeu River Estate 2022 <i>Kumeu</i> | \$11 | \$52 |
| Rock Ferry 'The Corners' 2020 <i>Marlborough</i> | \$12 | \$58 |
| Louis Jadot Pouilly Fuisse 2020 <i>Burgundy, France</i> | \$23 | \$112 |
| Trinity Hill 125 Chardonnay 2021 <i>Hawkes Bay</i> | \$25 | \$123 |
| Millton Clos Ste Anne Chardonnay 2021 <i>Gisborne</i> | \$26 | \$131 |
| Sauzet Chardonnay Puligny Montrachet 2020 <i>Bourgogne, France</i> | \$57 | \$253 |
| Leeuwin Estate Art Series Chardonnay 2019 <i>Western Australia</i> | \$54 | \$271 |

SAUVIGNON BLANC

| | | |
|--|------|-------|
| Framingham 2021 <i>Marlborough</i> | \$7 | \$35 |
| Clos Henri 2020 <i>Marlborough</i> | \$8 | \$40 |
| Craggy Range 2022 <i>Marlborough</i> | \$8 | \$40 |
| Fiou Sancerre 2021 <i>Loire Valley, France</i> | \$14 | \$71 |
| Bourgeois Pouilly Fume Porte Abbaye 2021 <i>Loire Valley, France</i> | \$20 | \$85 |
| Alphonse Mellot Sancerre la Moussiere Blanc 2020 <i>Loire Valley, France</i> | \$28 | \$140 |

RIESLING

| | G | B |
|--|------|------|
| Greenhough Apple Valley 2022 <i>Nelson</i> | \$8 | \$38 |
| Greywacke 2021 <i>Marlborough</i> | \$10 | \$40 |
| Domaine Rewa 2018 <i>Central Otago</i> | | \$58 |
| Hugel Riesling 2021 <i>Alsace, France</i> | \$14 | \$68 |
| Koerner Watervale Riesling 2021 <i>Clare Valley, Australia</i> | \$15 | \$73 |

PINOT GRIS

| | | |
|--|------|------|
| Nobody's Hero 2022 <i>Marlborough</i> | \$6 | \$30 |
| Rock Ferry Trig Hill <i>Central Otago</i> | \$10 | \$42 |
| Metz <i>Alsace, France</i> | \$10 | \$45 |
| Cantina Terlano Pinot Grigio 2022 <i>Alto Adige, Italy</i> | \$11 | \$56 |
| Domaine Mure Pierres Seches 2019 <i>Alsace, France</i> | \$12 | \$58 |

GEWURZTRAMINER

| | | |
|---|------|-------|
| Albert Mann 2021 <i>Alsace, France</i> | \$17 | \$84 |
| Domaine Mure Clos Saint Landelin 2016 <i>Alsace, France</i> | \$23 | \$115 |

CHENIN BLANC

| | | |
|---|------|------|
| Jovly Vouvray 2020 <i>Loire Valley, France</i> | \$8 | \$40 |
| Milton Te Arai Chenin Blanc 2021 <i>Gisborne</i> | \$12 | \$57 |
| Vincent Careme Sec 2020 <i>Loire Valley, France</i> | \$16 | \$81 |
| Baumard Savennieres Clos St Yves 2019 <i>Loire Valley, France</i> | \$22 | \$94 |

OTHER WHITES

| | | |
|--|------|------|
| Gil Family Estates Bodegas Juan Gil Dry Moscatel 2020 <i>Jumila, Spain</i> | \$7 | \$37 |
| Ragoriere Muscadet Vieilles Vignes 2021 <i>Loire Valley, France</i> | \$8 | \$41 |
| Vermentino di Gallura Giogantinu 2021 <i>Sardinia, Italy</i> | \$10 | \$48 |
| Chateau du Seuil Graves Blanc Semillon 2021 <i>Bordeaux, France</i> | \$12 | \$60 |
| Benanti Etna Bianco 2020 <i>Sicilia, Italy</i> | \$13 | \$64 |
| Suavia Organic Soave Classico Monte Carbonare 2020 <i>Veneto, Italy</i> | \$14 | \$68 |
| Yalumba 'The Virgilius' Viognier <i>Barossa, South Australia</i> | \$16 | \$80 |
| Martin Codax Albarino Lias 2020 <i>Rias Baixas, Spain</i> | \$16 | \$80 |
| Hans Herzog 'Mistral' (Viognier, Marsanne, Rousanne) 2018 <i>Marlborough</i> | \$20 | \$99 |

ROSÉ

| | G | B |
|--|------|-------|
| The Landing Boathouse 2022 <i>Northland</i> | \$9 | \$46 |
| Dancing in the Moonlight Rosé 2021 <i>Margaret River, Australia</i> | \$14 | \$62 |
| Roubine Cotes de Provence Rosé Cru Classe 2021 <i>Provence, France</i> | \$15 | \$66 |
| Poppies Rosé 2020 <i>Martinborough</i> | \$16 | \$81 |
| Alphonse Mellot Sancerre La Moussiere Rosé 2020 <i>Loire, France</i> | \$28 | \$140 |

PINOT NOIR

| | | |
|--|------|-------|
| Mathieu Paquet 2020 <i>Bourgogne, France</i> | \$8 | \$38 |
| Taka K Wines Waipara 2022 <i>Waipara Valley</i> | \$11 | \$52 |
| Hawkeshead 2021 <i>Central Otago</i> | \$14 | \$69 |
| Cristom Willamette Valley 2020 <i>Oregon, USA</i> | \$22 | \$115 |
| Schuberts 'Block B' 2021 <i>Martinborough</i> | \$27 | \$120 |
| Domaine De Monthelie Rouge 2017 <i>Bourgogne, France</i> | \$33 | \$145 |
| Rockburn The Art 2021 <i>Central Otago</i> | \$31 | \$153 |
| Escarpment Kupe 2020 <i>Martinborough</i> | \$34 | \$168 |
| Orion Swift Slander Pinot Noir 2019 <i>California, USA</i> | \$45 | \$224 |
| Flowers Sonoma Coast 2019 <i>California, USA</i> | \$48 | \$237 |
| Craggy Range Aroha 2021 <i>Martinborough</i> | \$53 | \$265 |

CABERNET SAUVIGNON

| | | |
|---|------|-------|
| Koerner The Clare Red 2021 <i>Clare Valley, South Australia</i> | \$14 | \$70 |
| Francis Ford Coppola Diamond Collection 2018 <i>California, USA</i> | \$15 | \$75 |
| Zema Estate 2016 <i>Coonawarra, South Australia</i> | \$12 | \$60 |
| Leeuwin Art Series 2019 <i>Margaret River, Australia</i> | \$31 | \$153 |
| Chateaux Segla Margaux 2016 <i>Bordeaux, France</i> | \$39 | \$173 |
| Montevetrano Colli di Salerno 2005 <i>Campania, Italy</i> | \$64 | \$320 |
| Pauillac de Latour 2017 <i>Pauillac, France</i> | | \$331 |

MERLOT/MERLOT BLENDS

| | | |
|--|------|-------|
| The Gabion 2014 <i>Matakana</i> | \$12 | \$62 |
| Puriri Hills Estate (M, CS, Mal, Car) 2018 <i>Clevedon</i> | \$17 | \$76 |
| Le Macchhiole Bolgheri Rosso 2020 <i>Tuscany, Italy</i> | \$18 | \$92 |
| Duckhorn Napa Valley 2019 <i>California, USA</i> | \$37 | \$138 |
| Craggy Range Sophia 2021 | \$41 | \$202 |
| Argentiera Bolgheri Superiore 2019 <i>Toscana, Italy</i> | \$51 | \$254 |

GRENACHE

| | G | B |
|---|------|-------|
| Gil Family Estates Bodegas Ateca 'Honoro Vera' Garnacha 2019 <i>Spain</i> | \$7 | \$35 |
| Lafond Cotes du Rhone 2021 <i>Rhone Valley, France</i> | \$8 | \$38 |
| La Solitude Reserve Cotes du Rhone Rouge 2020 <i>Rhone Valley, France</i> | \$9 | \$46 |
| Charbonniere Chateau neuf du Pape 2019 <i>Rhone Valley, France</i> | \$27 | \$118 |

SYRAH

| | | |
|---|------|-------|
| Reed Wines 'Knife Edge' <i>Great Western, Victoria, Australia</i> | \$13 | \$60 |
| Easthope Family Winegrowers Home Block 2021 <i>Hawkes Bay</i> | \$14 | \$68 |
| Bila Haut Roussillon 2017 <i>Languedoc Roussillon, France</i> | \$14 | \$68 |
| Millton Clos Ste Anne Syrah 2021 <i>Gisborne</i> | \$26 | \$131 |
| Trinity Hill Thomson Block Syrah 2020 <i>Hawkes Bay</i> | \$37 | \$185 |
| Clusel Roch Cote Rotie Schistes 2019 <i>Rhone Valley, France</i> | \$46 | \$205 |
| Bilancia La Collins 2020 <i>Hawkes Bay</i> | \$43 | \$212 |

OTHER REDS

| | | |
|---|------|-------|
| Cantena Zapata Malbec 2019 <i>Mendoza, Argentina</i> | \$11 | \$56 |
| San Felice Chianti Classico DOCG 2020 <i>Tuscany, Italy</i> | \$11 | \$57 |
| Mauro Molino Barbera D'Asti DOCG Leradici 2020 <i>Langhe, Italy</i> | \$12 | \$56 |
| Cillar Crianza 2018 <i>Ribera Del Duero, Spain</i> | \$13 | \$69 |
| Monte Benardi Retromarcia Chianti Classico DOCG 2021 <i>Italy</i> | \$14 | \$70 |
| Travaglini Gattinara DOCG Nebbiolo 2015 <i>Piedmonte, Italy</i> | \$26 | \$128 |
| Argiano Brunello di Montalcino Sangiovese 2017 <i>Montalcino, Italy</i> | \$32 | \$140 |

SWEET WINES (375ml)

| | | |
|--|------|------|
| Pigeade Muscat Beames De Venise 2020 <i>Rhone Valley, France</i> | \$7 | \$44 |
| Chateaux La Tour Blanche Sauternes 2019 <i>Bordeaux, France</i> | \$8 | \$51 |
| Fromm Riesling Beeranauslese 2018 <i>Marlborough</i> | \$10 | \$63 |
| Chambers Rosewood Rutherglen Muscat <i>Victoria, Australia</i> | \$10 | \$49 |
| De Bortoli Noble One Botrytis Semillon <i>Riverina, Australia</i> | \$14 | \$85 |
| Sartori di Verona Rerum Recioto della Valpolicella Classico – Veneto <i>Italy</i> | \$18 | \$96 |

ALL DAY DINING

BRUNCH

Eggs benedict, spinach, smoked salmon or manuka smoked bacon served on English muffin (GFO) - 14

House made granola, selection on nuts and dried fruits, coconut yoghurt and fruit (N, DF) - 9

Eggs on toast: scrambled, poached, fried, boiled.

Choice of: sourdough, rye, white, multigrain, Turkish, English muffin (GFO, DFO, V) - 9

Toast with spreads: Nutella, marmalade, peanut butter, raspberry, strawberry, apricot, marmite

Choice of: sourdough, rye, white, multigrain, fruit, Turkish, English muffin (GFO, DFO, V) - 7

Scones slices and muffins of the day - 3.5 each

ALL DAY DINING

MAINS

Smoked chicken and brie toasted sandwich with tomato relish (DFO) - 12

Freshly shucked local New Zealand Oysters with red wine vinaigrette
(GFO, DF, V, SH) - 3.5 each

Pear and blue cheese salad, walnut, radicchio, watercress, chardonnay vinegar and
lemon dressing (GFO, DFO, V, VEO) - 12

Caeser salad, grilled free range chicken breast, bacon, poached egg, parmesan cheese,
cos lettuce, croutons, white anchovies (GFO) - 14

Sustainable Fish and chips with house made tartare sauce, grilled lemon and tomato
sauce (DF) - 16

200gram Speckle Park beef Fillet béarnaise, bone marrow, hand cut shoestring fries and
red wine Jus (GFO) - 26

Line caught Market fish with potatoes a la dauphinoise, champagne fish sauce and
sturgeon caviar (GFO) - 24

Handpicked French cheeses, quince paste, grilled bread, and crackers (GFO, V) - 9

Sauteed seasonal vegetables (GFO, DFO, VEO) - 5

Herbed hand cut fries, truffle mayo or tomato sauce (GFO, DF) - 5

SPECIALS

ENTRÉE

Courgette flowers tempura fried with goat's cheese and frizze salad leaves 14 V, GFO

New Zealand fig, with burrata, prosciutto stone fruit and petite salad 18 GFO, DF, SH

Chicken liver parfait, orange marmalade, caramelized onion, and toasted brioche

(GFO, DF) - 16

MAINS

Free range chicken breast, sweet corn polenta, confit truss tomato with chicken croquette and jus (GFO, DFO) - 22

Confit duck leg ravioli, celeriac puree, cavalo nero, sunflower seeds and duck jus

(DFO) - 22

Braised Wagyu beef short rib, caramelized peanuts, red nham jim, coriander and spring onion with coconut and lemon grass sauce (GFO, DF, SH) - 26

DESSERT

Classic tiramisu (V) - 9

New Zealand fig tart with balsamic reduction and vanilla cream fraiche (V) - 9

Chocolate mousse with cherry and a hibiscus granita (N, V) - 9

IN-ROOM DINING

IN-ROOM DINING 9AM - 9PM

Smoked chicken and brie toasted sandwich with tomato relish (DFO) - 12

Caeser salad, grilled free range chicken breast, bacon,
poached egg, parmesan cheese, cos lettuce, croutons, white anchovies (GFO) - 14

Sustainable fish and chips with house made tartare sauce, petite
salad, grilled lemon and tomato sauce (DF) - 16

Handpicked French cheeses, quince paste, grilled bread, and crackers (GFO, V) - 9

Sauteed seasonal vegetables (GFO, DFO, VEO) - 5

Herbed hand cut fries, truffle mayo or tomato sauce (GFO, DF) - 5

Artisan chocolate or vanilla bean ice cream (GFO) - 5

LATE NIGHT DINING 9PM - 9AM

Smoked chicken and brie toasted sandwich with tomato relish (DFO) - 12

Handpicked French cheeses, quince paste, grilled bread, and crackers (GFO, V) - 9

Artisan chocolate or vanilla bean ice cream (GFO) - 5