

FOOD

COFFEE

WINE

BEER

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WINE BY THE GLASS

At Trinity Wharf Tauranga, 'wine by the glass freshness' is guaranteed with a "Verre de Vin" wine preservation system.

SPARKLING & CHAMPAGNE (120ml) \$

Pol Roger	brut	France	22
Allan Scott 'Les Joues Rouges'	brut rosé	New Zealand	11
Chevalier	brut	France	9

WHITE (150ml) \$

2014 Pask Roy's Hill	sauvignon blanc	Hawkes Bay	8
2015 Nautilus	sauvignon blanc	Marlborough	11
2015 Craggy Range	sauvignon blanc	Marlborough	12
2015 The Maker 'divinity cross'	pinot gris	Marlborough	9
2014 Oyster Bay	pinot gris	Hawkes Bay	11
2014 Wild Earth	pinot gris	Central Otago	14
2014 The Maker 'knighthood'	chardonnay	Gisborne	9
2014 Westbrook	chardonnay	Waimauku	13
2013 Kumeu River Estate	chardonnay	Kumeu	16
2015 Middle Earth	rosé (pinot meunier)	Nelson	12
2015 Squawking Magpie	rosé (merlot)	Hawkes Bay	11

RED (150ml) \$

2014 Makers 'Fire Eagle'	pinot noir	Gisborne	9
2013 Gladstone '12000 Miles'	pinot noir	Wairarapa	13
2014 Mud House SV 'Claim 431'	pinot noir	Central Otago	15
2011 Judge Rock	pinot noir	Central Otago	17
2014 Cypress	merlot	Hawkes Bay	10
2014 Brookfield	malbec	Hawkes Bay	12
2013 Alpha Domus	Bordeaux blend	Hawkes Bay	13
2014 Mills Reef reserve	syrah	Hawkes Bay	12
2011 The Maker 'two knights'	shiraz	Clare Valley	9
2014 Barossa Valley Estate	gsm□	Barossa	12.5

□ grenache – syrah - mourvedre blend

REFRESHERS

LOCAL	%abv	\$
Mac's Mid Vicious	2.5%	6
Steinlager Pure	5%	8
Speights	4%	7
Mac's Black	4.8%	7.5

INTERNATIONAL	%abv	ORIGIN	\$
Corona	4.5%	Mexico	8.5
Heineken	5%	Holland	8.5
Stella Artois	5%	Belgium	8.5

SPECIALTY BEERS	%abv	ORIGIN	\$
Little Creatures 'Pale Ale' <i>intense citrus and grapefruit aromas</i>	5.2%	Australia	13
Tuatara 'Bavarian Hefe' Wheat Beer <i>ripe banana, vanilla and clove</i>	5%	Paraparaumu (NZ)	12
Mata 'Hip Hop NZ Pilsner' <i>crisp pilsner with medium bitterness</i>	5%	Kawerau (NZ)	11

CIDER	\$
Isaac's Apple	8

WHITE WINES

Half bottles served in a carafe are available at 50% of the full bottle price.

SPARKLING AND CHAMPAGNE \$

Chevalier	France	51
Allan Scott 'Les Joues Rouges'	New Zealand	62
Pol Roger Brut (375ml)	France	65
Pol Roger Brut <i>floral and fruity. ripe and thirst quenching</i>	France	124

SAUVIGNON BLANC \$

2014 Pask Roy's Hill <i>aromas and palate of tropical fruits, soft and round</i>	Hawkes Bay	39
2015 Nautilus <i>gooseberry & black currant aromas, citrus and passion fruit palate</i>	Marlborough	52
2015 Craggy Range Avery <i>aromas of passion fruit peach, dry and flinty</i>	Marlborough	58

PINOT GRIS \$

2015 The Maker 'divinity cross' <i>full, with melon and lychee, almond and sherbet</i>	Marlborough	43
2014 Oyster Bay <i>dry aromatic wine with peach and pear</i>	Hawkes Bay	53
2014 Wild Earth <i>silky and soft, elegant nectarines and peaches</i>	Central Otago	68

ROSÉ \$

2015 Middle Earth 'Rosé' <i>medium-bodied, vibrant red berry</i>	pinot meunier	Nelson	58
2015 Squawking Magpie <i>crisp, dry and fruity</i>	merlot	Hawkes Bay	53

CHARDONNAY \$

2014 Westbrook <i>barrel fermented, rich and ripe summer stone-fruit over freshly toasted brioche, nutty characteristics</i>		Waimauku	64
2014 The Maker 'knighthood' 2014 <i>stonefruit and melon aromas with hints of butterscotch. The palate is rich and full</i>		Gisborne	43
2013 Kumeu River Estate <i>creamy pineapple and almond palate elegant with a light vanilla finish</i>		Kumeu	78

VARIETALS			\$
2013 Millton Opou 9.5% abv <i>semi dry, harmonised acidity and fruit sweetness, citrus aromas and textures</i>	riesling	Gisborne (Organic)	49
2014 Huia <i>rose petals and candied fruit, rich complex and long finish</i>	gewürtz	Marlborough	76

RED WINES

Half bottles served in a carafe are available at 50% of the full bottle price.

PINOT NOIR			\$
2014 Maker 'Fire Eagle' <i>lively aromas of blackcurrant and blackberry, sweet finish with fine silky tannins</i>	Gisborne		43
2013 Gladstone '12 000 Miles' <i>Ripe cherries and lightly spiced, an earthy palate and liquorice finish</i>	Wairarapa		63
2014 Mud House Estate SV 'Claim 431' <i>hints of strawberries, cherries, wonderful long finish with fine silky tannins</i>	Central Otago		73
2011 Judge Rock <i>dark fruits, violets, fresh herbs, multi layered and textured</i>	Central Otago		84
2009 Misha's 'The High Note' <i>liquorice spice and dark cherry aromas, gentle with sweet fruits and flinty palate</i>	Central Otago		92

BORDEAUX GRAPES			\$
2014 Cypress <i>plums and liquorice nose, cherry and blueberry palate</i>	merlot	Hawkes Bay	48
2014 Brookfield 'Sun-Dried' <i>amarone style, with sweet ripe berries & plums flavors</i>	malbec	Hawkes Bay	59
2013 Alpha Domus 'Navigator' <i>ripe berry, plums, violet, liquorice, hints of leather, firm tannins</i>	merlot/ cabernet	Hawkes Bay	65
2012 Paritua 'RED' <i>black plum and cocoa taste and aromas, spice & seamless tannins</i>	merlot/cabernet franc	Hawkes Bay	87

SYRAH / SHIRAZ BLEND		\$
2014 Mills Reef Reserve <i>blackcurrant, boysenberry & pepper with leather and dark chocolate notes.</i>	Hawkes Bay	59
2014 Kahurangi <i>full of flavour - blackberry, spice and white pepper on the nose, followed by a ripe plum finish</i>	Nelson	55
2011 Maker 'two knights' <i>ripe berry fruit with nuances of oak, pepper and spice. full bodied with soft tannins</i>	Clare Valley	43
2013 Cookoothama <i>opulent palate with blueberry and mocha spicy cassis and dark chocolate finish</i>	Riverina	53
2014 Barossa Valley Estate GSM □ <i>ripe red berries, again on the palate with balanced structure</i>	Barossa	59

□ grenache – syrah - mourvedre blend

HALO LOUNGE COCKTAILS

HALO ORIGINALS \$

Spring Fling	16
<i>chambord and rhubarb liqueur, el jimador tequila reposado, lime juice, cranberry juice and soda water</i>	
Captain Jimmy's	16
<i>spiced mount gay Rum, muddled, lime, pineapple and mint topped with ginger beer</i>	
Summer passion	16
<i>Hayman's dry gin, muddled lime and cucumber, passion fruit and apple juice</i>	
Traditional twist daiquiri (shaken)	16
<i>mount gay silver, lime juice, sugar syrup or fruit flavoured</i>	
Mangoko	16
<i>mango, coconut water, vanilla liqueur and finlandia mango vodka</i>	

CLASSICS \$

Classic Martini	16
<i>dolin vermouth, hayman's dry gin or finlandia vodka, olives or lemon</i>	
America and England both dispute the origins of this classic cocktail.	
Cosmopolitan	16
<i>finlandia vodka, cointreau, lime, cranberry juice</i>	
Carrie and 'the girls' made this an instant classic.	
Bloody Mary	16
<i>Finlandia vodka, spices & tomato juice</i>	
Named after the notorious Mary Tudor - Queen of England, this is the quintessential brunch cocktail.	
Margarita	16
<i>el jimador tequila, cointreau, fresh lemon & lime</i>	
Legends surrounding the invention of this drink are numerous. One claims socialite Margaret "Margarita" Sames invented it for her party in Acapulco. Whomever made it first we know the best margaritas are made with cointreau, good quality tequila and fresh lime!	
Mojito	16
<i>white rum, lime juice, sugar syrup, lime, mint</i>	
Hemingway's favourite Cuban cocktail - muddled lime, bacardi, mint and sugar - fresh, tart and too easy to drink.	

AFTER DINNER \$

Toblerone	16
<i>frangelico, butterscotch, honey, crème de cacao & cream</i>	
Brandy Alexander	16
<i>crème de cacao, brandy, cream, nutmeg</i>	
Death by Chocolate	16
<i>crème de cacao, finlandia vodka, kahlua, chocolate sauce, cream</i>	

APÉRITIFS, SPIRITS & LIQUEURS

APÉRITIF / VERMOUTH (45ml)	\$
Pernod	7
Vermouth (Bianco / Dry / Rosso)	7
Pimm's N°1	8
Campari	10
VODKA (30ml)	\$
Finlandia	9
Broken Shed	11
Chambord <i>black raspberry infused vodka</i>	12
RUM (30ml)	\$
Mount Gay Eclipse Silver	9
Mount Gay Eclipse	9
Appleton Estate	10
Mount Gay Extra Old <i>ripe banana and toast, followed by vanilla and spice</i>	12
Appleton Estate 8 yrs <i>spicy and fruity with vanilla, almonds and creamy brown sugar</i>	13

GIN (30ml)		\$
Hayman		9
Bombay Sapphire		12
Gabriel Boudier Saffron		12
Black Robin		13
Rogue Society		14
WHISKEY (30ml)		\$
Mackinlays		9
Canadian Club		10
Jameson Irish		11
SINGLE MALT	ORIGIN	\$
Dalmore 18 yrs <i>pine and cinnamon with chocolate, vanilla, truffles and rosemary</i>	Highland	21
Cragganmore 12 yrs <i>herbs and flowers, honey and vanilla with malt and sweet wood smoke</i>	Speyside	18
Talisker 10 yrs <i>powerful peat smoke and saltiness with dried fruit sweetness</i>	Isle of Skye	17
Jura 16 yrs <i>dark chocolate, orange and spices with sweet toffee and honey</i>	Isle of Jura	14
Lagavulin 16 yrs <i>intense peat-smoke and seaweed with rich dried fruits, smoke and barley malt</i>	Islay	20

BOURBON (30ML)	\$
Early Times	9
Southern Comfort	10
Gentleman Jack	12
TEQUILA (30ML)	\$
El Jimador	9
Jose Cuervo 1800	12
Herradura Anejo <i>aged for two years</i> <i>Intense oak and nut aromas; incredibly smooth on the palate</i> <i>with sweet fruit flavours</i>	14
Herradura Reposado <i>aged for 11 months</i> <i>delicate dry wood and spice aromas; spice and sweet vanilla</i> <i>on the palate with cinnamon hints</i>	15
LIQUEURS (30ml)	\$
Amaretto Disaronno	11
Baileys Irish Cream	8
Chambord	11
Cointreau	11
Domaine De Canton French Ginger	12
Drambuie	11
Frangelico	9
Grand Marnier	11
Kahlua	9
Malibu	10
Midori Melon	11
Pêches De Vigne	10
Poires William	10

AFTER THOUGHTS

DESSERT WINE (375ml) \$/60ml glass \$/bottle

2011 De Bortoli 'Noble One' <i>botrytised semillon</i> <i>rich, sweet and expressive, apricot,</i> <i>honey and clotted cream - lingers</i> <i>delicately</i>	Australia	14	84
2009 Oyster Bay <i>botrytised riesling</i> <i>sweet almonds and dried apricots,</i> <i>elegant with a lime freshness.</i>	New Zealand	11	59

FORTIFIEDS \$/60ml glass

Lustau Pedro Ximénez Sherry <i>a velvety viscosity explodes with</i> <i>flavours of ripe fruits, coffee and</i> <i>dried figs - just lovely</i>	Spain	10.5
Warre's Kings Tawny NV	Portugal	8

COGNACS / BRANDY & GRAPA (30ml) \$

Calvados Domfrontais	apple brandy	8
St Remy	brandy	8
Hennessy Cognac VS	brandy	12
Remy Martin Cognac VSOP	brandy	18
Cognac Tesseron Lot 76 XO	brandy	22
Deinlein Grappa ☐	merlot / malbec	8
Deinlein Pear Williams ☐	pear schnapps (organic)	8
Deinlein Limoncello ☐	lemon schnapps	8
Napoleon Mandarin	mandarin liquor	12

☐ Distilled in Tauranga, Bay Of Plenty

NON-ALCOHOLIC

NON ALCOHOLIC COCKTAILS \$

Nojito <i>feijoa juice, lemon, mint</i>	9
Cane Toad <i>passion fruit, lime juice topped with ginger ale</i>	9
Cosmock <i>cranberry, apple juice and lime juice</i>	9

SOFT DRINKS \$

Coke / coke zero / lemonade / L & P	4
Tonic / ginger ale / soda water	4
Lemonade, lime & bitters	4
Soda, lime & bitters	4
Redbull	5
Bundaberg ginger beer	5

JUICE \$

Orange	4.5
Pineapple	4.5
Tomato	4.5
Cranberry	4.5
Apple	4.5

BOUTIQUE GOURMET JUICE \$

	<u>Glass</u>	<u>Bottle</u>
Arahi Karera <i>unfermented sauvignon blanc grape juice</i>	7.5	35
Arahi Kuratea <i>unfermented merlot grape juice</i>	7.5	35

AQUA \$

Otakiri sparkling	750 mls	9
Otakiri still	750 mls	9
Coconut Water	250 mls glass	4

SHAKES	\$
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Made with vanilla ice cream flavours: vanilla / strawberry / chocolate / caramel	9
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Thick shake made with extra vanilla ice cream	11.5
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SMOOTHIES	\$
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with yoghurt and milk	9
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with yoghurt	10
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dairy free: soy or almond milk	11
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Flavours: mix berries / mango / passion fruit / banana

beetroot, pear and blackcurrant

carrot, orange and ginger

ESPRESSO & TEA

ESPRESSO 'COFFEE LALA – 'TRINITY BLEND'

\$

available as trim, soy, almond or decaf

Short black 3.5

Flat white / Cappuccino / Long black / Latte / Short macchiato 4.5

Hot chocolate / Mocha 5.5

Chai latte 5

Extra shot/ Tall glass./ Soy or almond milk 1

LOOSE LEAF TEA

\$

pot for one served with honey and lemon or milk

English breakfast

*a blend of high grown Ceylon & Indian Assam teas.
full-bodied with good flavour and strength.*

5

French earl grey

*an exotic blend of black tea, rose and mixed flower petals
with a delightful fruity bergamot flavour.*

5

China gunpowder green tea

*an aromatic green tea delivering a honey amber infusion
with a slightly smokey, sweet finish.*

5

Apple & Summer Berries

*a medley of berries with a tart note of currants,
finishing with a fresh fruity taste experience.*

5

Lemongrass & ginger

*a zesty and invigorating lemongrass and ginger
herbal blend. organically grown.*

5

Three Mint

*refreshing spearmint, soothing peppermint and lemon scented
balm mint create a smooth, uplifting taste experience.*

5

Hot water with lemon

1.5

ICED COFFEE AND TEA

\$

Iced coffee served with cream & ice cream 8

Iced chocolate served with cream & ice cream 8

Iced mocha served with cream & ice cream 8

Peach iced tea 5

LIQUEUR COFFEE

\$

All served with espresso and cream

**choice of: Baileys Irish Cream / Frangelico / Kahlua /
Jameson Irish Whiskey / Drambuie**

12

Geoff's hot chocolate (20ml brandy)

9

BAR MENU

TAPAS - 5pm till late daily \$

Kedgeriee Arancini, curried hollandaise sauce 5

Lemon Marinated Mixed Greek Olives 5

Blue Cheese Won Ton, pear & fig chutney 5

Dukkah Crusted Haloumi, pickled red onion, cranberry jelly 5

Roasted Spicy Nut Mix
with peanuts, cashews and hot peas 5

BAR SNACK – 11am until late daily \$

Wedges, sour cream, sweet chilli sauce 10

Toasted Sandwiches on Turkish

♦ havarti cheese, spring onion & basil hummus 14

♦ smoked salmon & rocket 14

♦ champagne ham, tomato, sage & onion chutney 14

Warm Breads with dips 14

Steak House Fries, aioli, tomato relish 8

8 Coconut Crumbed Prawns,
spiced egg plant mayonnaise 16

Halo Lamb Burger, beetroot, feta & olive
house fries, cucumber & mint aioli 20

Herb Battered Fish and Chips, spiced remoulade 22

AFTERNOON TEA - 2pm until 5pm daily □ \$

Served with your choice of either one of our specialty teas or espresso -
based coffees;

Cream Tea
two warm fruit scones, preserve and chantilly cream 12

Trinity Wharf High Tea
♦ delicate pastries, scones and biscuits 16

♦ plus with finger sandwiches 20

♦ gluten free 22

□ *Parties of seven people or more will require a booking.*