

WINE	G	В		
			PECKHAM'S CIDER cans:	
METHODE TRADITIONELLE			Boysenberry, 5.0%	13
2018 Huia Blanc de Blanc, Marlborough	13	70	Elderflower 5.0%	13
2023 Black estate 'Damsteep' Pet Nat		78	DEED	
			BEER On tone	
CHARDONNAY			On tap: Carlsberg	12
2022 Neudorf 'Tiritiri', Moutere	14	65	Hop Fed Pilsner 5.5%	13
2021 Felton Road, Bannockburn Otago		120	Hop Fed IPA 6.2%	14
			Hop Fed Hazy IPA 5.5%	15
SAUVIGNON BLANC			Peckham's Apple Cider 5.6%	13
2022 Richmond Plains, Nelson	13	60		
2022 Churton, Marlborough		68	IN A BOTTLE/CAN	
			Asahi, Japan 5%	12
WHITE VARIETALS			Peroni 'Nastro Azzuro' 5%	12
2022 Neudorf Pinot Gris 'Tiritiri, Moutere	14	65	Peroni 'Nastro Azzuro' 0%	10
2022 Neudorf 'Tiritiri' Rosé, Moutere	13	60	Garage project:	12
2022 Brambles Rosé, North Canterbury	16	76	Hapi Daze Pacific PA 4.6% Tiny hazy IPA 0.5%	13 10
2022 Churton Field Blend, Marlborough		69	Hop Federation:	10
2022 Neudorf Riesling Dry, Moutere		78	Fields of Green 440ml, 5.8%	20
2019 Churton Viognier, Marlborough		86	Stout, 440ml 5.5%	20
2013 Charton Vioginer, Mariborough				
PINOT NOIR			NON-ALCOHOLIC	
	47	0.0	Antipodes Sparkling Water	8
2021 Neudorf Tom's Block, Nelson	17	80	Anew Reusable water bottle	10
2022 Churton 'Natural State'		69	Chia Ciatana Banasa	
2022 Churton, Marlborough		95	Chia Sisters Range: Pressed Juices	8
2021 Burn cottage 'moonlight race', C.O		95	Orange & Mango / Feijoa & Apple	O
2021 Felton Rd, Bannockburn C.O		130	Sparkling	
			Lemon / Boysenberry /	
OTHER REDS			Ginger & turmeric	
2021 Te Mania Syrah, Hawkes Bay	13	60	Chia Health Shot, Orange &	
2021 Te Mania 'Three brothers' Merlot	13	60	Passionfruit	
2022 Bryterlater 'Yonder' Syrah Blend		90	Juices:	6
CMEET			Orange, Pineapple, Apple,	
SWEET 2022 Silver Wing LH Semillon Marlborough		78	Cranberry, Mango, Tomato Post Mix:	6
2022 Sliver Willig Lin Selfillion Wallborough		70	Coke, Lemonade, Tonic, L&P,	9
			Coke Zero, Soda	
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We offer wines sourced from South Island vineyards, all of whom use sustainable farm practices in their viticulture. You may notice some unique flavours, and even a light fizz to the wines marked above in yellow. This is due to the use of low-intervention wine making techniques, such as carbonic fermentation.

