



WYNYARD
PAVILION
DRINKS

Jellicoe St, Wynyard Quarter
Auckland 1010

P 09 303 1002
E info@wynyardpavilion.co.nz

wynyardpavilion.co.nz
[@wynyardpavilion](https://www.instagram.com/wynyardpavilion)

ON TAP <p>THE ONLY PLACE FOR PROPER PINTS ON THE WATERFRONT</p> 	BY THE BOTTLE	SIGNATURE GINS	COCKTAILS
<p>BEER</p> <p>385ML 568ML 1.8L GLS PINT JUG</p> <p>Little Creatures Catalina Lager 10 / 13 / 38</p> <p>Emerson's Pilsner 11 / 15 / 43</p> <p>Little Creatures Pale Ale 11 / 15 / 43</p> <p>Panhead APA 11 / 15 / 43</p> <p>Panhead Hazy IPA 11 / 15 / 43</p> <p>Steinlager Classic 9 / 12 / 34</p> <p>Mac's Gold 9 / 12 / 34</p> <p>Stella Artois 12</p> <p>Guinness 13</p> <p>Ask about our rotating guest tap POA</p> <p>CIDER</p> <p>Zeffer Red Apple Cider 11 / 15 / 43</p>	<p>BEER</p> <p>Corona 10.0</p> <p>Steinlager Pure Light 2.5% 9.0</p> <p>Steinlager Pure Ultra low carb 10.0</p> <p>Steinlager Tokyo Dry 11.0</p> <p>Steinlager Zero 0% alc 9.0</p> <p>Speight's Summit Zero 0% alc 9.0</p> <p>CIDER</p> <p>Zeffer Crisp Apple Cider 12.0</p> <p>Zeffer 0% Crisp Apple Cider 0% alc 11.0</p> <p>SELTZER</p> <p>Mac's Mandarin & Juniper 11.0</p> <p>Mac's Strawberry & Rhubarb 11.0</p> <p>Zeffer Watermelon 11.0</p> <div data-bbox="837 798 1446 1081" style="text-align: center;"> <p>WYNYARD BOTTLE SHOP</p>  <p>ENJOY YOUR FAVOURITE BEER OR WINE AT HOME. ASK ABOUT OUR BOTTLE SHOP AT THE BAR.</p> </div>	<p>BOMBAY BRAMBLE GIN 15.0 Fever Tree Lemon tonic, summer berries</p> <p>TANQUERAY N° TEN GIN 15.0 Fever Tree orange soda, grapefruit, fresh basil</p> <p>AVIATION GIN 15.0 Fever Tree Light tonic, mint, cherry</p> <p>FOUR PILLARS RARE DRY GIN 15.0 Fever Tree Blood Orange soda, citrus, cinnamon</p>	<p>RHUBARB SPRITZ 17.0 Prosecco, Pampelle ruby l'apero, lemon, rhubarb reduction, soda, bitters</p> <p>COCONUT MANGO FIZZ 18.0 Mango Infused 42 Below vodka, lime, coconut soda, mint</p> <p>CHILLI PEACH MARGARITA 18.0 Jalapeno infused 1800 Blanco tequila, Cointreau, house made peach reduction, lime</p> <p>RASPBERRY CRUMBLE 18.0 Bombay Bramble gin, lemon, vanilla, cinnamon foam, crumble</p> <p>WATERMELON COOLER 18.0 Makrut Lime infused 42 Below vodka, toasted coconut syrup, freshly juiced watermelon, lime</p> <p>ESPRESSO MARTINI 18.0 Dark cacao infused Grey Goose vodka, Jumping Goat coffee liqueur, Havana espresso, salted caramel</p> <p>CLARIFIED STRAWBERRY COCONUT COLADA 17.0 Coconut infused Bacardi Carta Blanca rum, milk, strawberry, toasted coconut, lime</p> <p>ELDERFLOWER SANGRIA (Serves 2) 28.0 Bombay Sapphire gin, St Germain, elderflower cordial, pinot gris, prosecco, lemon, soda, mint</p> <p>RASPBERRY AND GINGER SANGRIA (Serves 2) 28.0 Ginger infused Bacardi Carta Blanca rum, house made raspberry reduction, rose, prosecco, lemon, soda</p>
<p>BUBBLES</p>	<p>WHITE</p>	<p>NON ALCOHOLIC</p> <p>SOBER TOM 12.0 Seedlip Grove, Fever Tree lemon tonic, lemon, thyme</p> <p>CANGGU 13.0 Seedlip Garden, freshly squeezed watermelon, lemon, soda</p> <p>STRANGELOVE 7.0 Yuzu from Japan / Very mandarin</p> <p>SOFT DRINKS 5.0</p> <p>JUICES 6.0</p> <p>RED BULL 7.0</p>	<p>BAR SNACKS</p>
<p>BUBBLES</p> <p>Daniel Le Brun NV, Marlborough 14 / 66</p> <p>Daniel Le Brun Rose, Marlborough 14 / 66</p> <p>CHAMPAGNE</p> <p>Lanson, France 20 / 90</p> <p>Lanson Rose, France 20 / 90</p> <p>Mumm, France 22 / 110</p>	<p>CHARDONNAY</p> <p>Wither Hills, Marlborough 11 / 52</p> <p>The King's Bastard, Marlborough 14 / 66</p> <p>Martinborough Vineyard, Martinborough 16 / 74</p> <p>PINOT GRIS</p> <p>The Ned, Marlborough 12 / 57</p> <p>Roaring Meg, Central Otago 13 / 62</p> <p>Te Whare Ra, Marlborough vegan & organic 70</p> <p>SAUVIGNON BLANC</p> <p>Wither Hills, Marlborough 11 / 52</p> <p>The King's Favour, Marlborough 13 / 62</p> <p>Vavasour, Marlborough 14 / 66</p> <p>AROMATICS</p> <p>Te Whare Ra 'M' Riesling, Marlborough certified vegan & organic 13 / 62</p>	<p>RED</p> <p>PINOT NOIR</p> <p>The Ned, Marlborough 13 / 62</p> <p>Roaring Meg, Central Otago 15 / 70</p> <p>Te Kairanga 'Runholder', Martinborough 78</p> <p>Mt Difficulty 'Bannockburn', Central Otago 86</p> <p>BIG & BOLD</p> <p>Santa Ana Reserve Malbec, Argentina 11 / 52</p> <p>Huntaway Reserve Merlot Cabernet, Hawke's Bay 12 / 57</p> <p>Tyrrell's Wines Hunter Valley Shiraz, NSW 13 / 62</p> <p>SMOOTH & ELEGANT</p> <p>Trinity Hill Syrah, Hawke's Bay 11 / 52</p> <p>Morton Black Label Merlot, Hawke's Bay 13 / 62</p> <p>Church Bay Syrah, Waiheke Island 82</p>	<p>Lemon & Szechuan Pepper Squid gfr 15.0 Makrut lime aioli, spring onion</p> <p>Ploughman's Platter (serves 2-4 People) gfr 55.0 Selection of cured meats, chicken liver pâté, Whitestone cheeses, seasonal dips, house marinated olives, pickles, artisan bread</p> <p>Rosemary and Garlic Flatbread v 12.0 Sundried tomato hummus</p> <p>Fried Fish Taco gfr each 8.0 Pico de Gallo, chipotle mayo, shaved lettuce</p> <p>Pavilion Fried Chicken 15.0 Old Bay, jalapeno mayo</p> <p>Margherita Pizza v / gfr 24.0 Fresh tomato sauce, buffalo mozzarella, basil</p> <p>Prosciutto Pizza gfr 27.0 Rocket, Grana Padano</p> <p>Buffalo Chicken gfr 24.0 Capscium, roasted red onion, ranch dressing</p> <p>Fries v / gfr 12.0 Aioli & tomato sauce</p> <p>Polenta Fries v / gfr 13.0 Truffle aioli, shaved parmesan</p>
<p>ROSE</p> <p>The Ned, Marlborough 12 / 57</p> <p>Vavasour, Marlborough 14 / 66</p> <p>Te Kairanga, Martinborough 14 / 66</p> <p>Church Bay, Waiheke Island 16 / 74</p> <p>Saint-M, France 16 / 74</p>			