

Little
RAY'S

WINE BAR

Beer

Bottled

Heineken	5.0%	330ml	9
Heineken Silver	4.0%	330ml	9
Epic Beer Pale Ale	5.4%	330ml	9
Michelob Ultra	4.2%	355ml	9
Captains Pilsner	5.0%	330ml	9
Isbjorn Low Carb Pilsner	4.3%	500ml	11
Stone's Alcoholic Ginger Beer	4.0%	330ml	11.5
Epic Beer Stout	4.8%	330ml	11.5
Epic Beer Golden Gate Pilsner	6.7%	440ml	12.5
Epic Beer Jake Porter, Porter	6.0%	440ml	13
Budweiser King of Beers	5.0%	500ml	13.5
Prazanka Lager	4.9%	500ml	14
Petrus Nitro Cherry & Chocolate Beer	8.5%	330mL	14
Epic Beer - Hop Zombie IPA	8.5%	440ml	16
Baladin Beer Nora (Spiced Ale)	6.8%	330ml	17.5
Sapporo Premium Beer	5.0%	500mL	13
Kaiserdom Bavarian Helles Vollbier	4.7%	1L	28
Kaiserdom Unfiltered Lager	4.7%	1L	28
Kaiserdom Dark Lager	4.7%	1L	28

On Tap

Captain's Craft Hazy IPA	5.6%	11
Epic Lager Beer	5%	11

Ciders

Morningcider Ultra Low Carb Cider	4.0%	330ml	11.5
Morningcider Tropical Cider	4.5%	440ml	13.5
Estonian Kiss Cider (Cherry, Peach or Vanilla)	4.5%	500ml	14.5

RTDs

Scapegrace Gin & Yuzu Lemon	5.0%	330ml	15
Scapegrace Vodka Pomegranate & Plum	5.0%	330ml	15
Miami Wine Cooler Tropical Pineapple	5.0%	330ml	15
Cheeky Long Island Iced Tea	7.0%	250ml	15



Wine

Sparkling

Mionetto Prestige Prosecco Extra Dry	14 / 39
Mionetto Prestige Prosecco Rosé	14 / 39
Canti Liberty Asti DOCG	14 / 39
Bailly Lapierre Crémant de Bourgogne	17 / 64
Contadi Castaldi Franciacorta DOCG Brut	81
Drappier Champagne Carte d'Or Brut	129
Pierre Moncuit Champagne Grand Cru	142

White

Loveblock Marlborough Sauvignon Blanc	13 / 46
Astrolabe Kekerengu Coast Sauvignon Blanc	71
Matawhero Single Vineyard Chardonnay	12 / 40
Brookfields Robertson Pinot Gris	12 / 43
Cecchi La Mora Maremma DOC Vermentino	12 / 40
Nicosia Grillo Sicilia DOC	12 / 39
Domaine Christian Moreau Pere et Fils Chablis	60
Greystone North Canterbury Riesling	14 / 52

Rose

Monarch The Maker Rosé	12 / 40
Chiarli Lambrusco Rosato Ama Il Mio	12 / 39
Roubine Cru Classe Côtes de Provence	17 / 68



House Epicure Tasting

A selection of four fine wines, crafted to give you a full tasting experience of wines from around the world.

25.00 pp



Wine

Red

Lime Rock Waipawa Kota DV Pinot Noir	13 / 46
Hawkshead Central Otago Pinot Noir	71
Trinity Hill Hawke's Bay The Trinity	12 / 39
Bodegas Faustino VII Rioja Crianza DOCA	12 / 40
Pontifex Barossa Shiraz	16 / 59
Famille Bougrier Chinon AOC Confidences	15 / 59
Mouton Cadet Bordeaux Cuvée Heritage	14 / 53
Tenuta Ulisse Montepulciano d'Abruzzo DOC	13 / 48
Cavino Nemea Reserve	12 / 39
Chakana Nuna Estate Organic Malbec	12 / 39

Dessert Wine

Jules Taylor Late Harvest Savignon Blanc	69
Valdespino El Candado Pedro Ximenez Sherry	69

Wine of the Week

Ask our sommelier about our wines
election of the week!

POA



Non Alcohols

Morningcider 0% Cider	9
Heineken 0%	9
Perrier original mineral water	7
Maison Perrier Lime sparkling water	7.5
Coke	4.5
Coke zero	4.5
Sprite	4.5
Sprite zero	4.5
Lemon lime bitters	5.0
Orange juice	5.0
Apple juice	5.0

Plates & Pairings

Bar Snacks

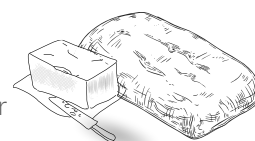
Fries (Shoestring or Crinkle Cut), with aioli	9.5
Macaroni cheese bites	11
Potato Croquette	11

Piccolo, small sharing

Crispy fried chicken bites, aioli	14
Salt & Pepper Squid, tartare and lime	16.5
Porcini and Truffle Arancini (vg)	14
House Osteria side salad	12.5
House Bread with your choice of a house-churned butter	16

House-churned Butters

Garlic and Herb Butter
House Spiced Butter | Basil, Rosemary, Cumin, Sichuan Pepper
Tuscan Sun-Dried Tomato & Basil Butter
+ 3



Salads

Sicilian Delight Salad	20
<i>Fennel, citrus fruit, wild rocket, honey, fresh lime & chilli</i>	
Add Prawns	+6
 French Royal Salad	 24
<i>Greens, mustard, toasted almonds, mint dressing</i>	
+Smoked Salmon	.5

Plates & Pairings

Cheese & Charcuterie

Little Ray's Grazing Plate 28

Ciabatta served alongside Italian cheese, Salame Milano (or other available deli), marinated green olives, and fresh basil pesto.

Emily's Athenian Meze Board (The Greek Platter) 50

Mixed olives, Feta cheese, Graviera cheese, pickled vegetables, cheese-stuffed sweet red peppers, and a luxurious roasted eggplant spread. Served with warm, olive-oil-brushed pita bread, Keftedes (lamb meatballs), octopus, dried fig, and wild thyme honey.

The Prodotti d'Italia Tagliere (The Italian Platter) 52

Ultra-thin Prosciutto di Parma, Salame Felino, and highly marbled Coppa pork neck. Anchored by fresh Mozzarella, aged 24-month Parmigiano-Reggiano, Mortadella, Telggio cheese, marinated artichoke hearts, and buttery Cerignola olives. Complemented by basil pesto, fresh cheese, sun-dried tomato pesto, Balsamic Cream and olive oil.

+ Additional cured meats and truffle sauce 10

The "La Fromagerie" Parisian Board (The French Platter) 60

An elite selection showcasing a nutty, semi-firm Tomme de Savoie, a velvety soft Fromager d'Affinois, Brie, and a creamy traditional Chèvre (Goat's cheese). Layered with thin, cured French Saucisson and an artisan pâté. Served with traditional French Moutard, a dark, Olive Tapenade, cornichons, and warm sliced bread.

+ Foie Gras and Canard Confit 12

Dessert

Organic Italian Gelato 12

Ask for available flavours

Glazed Dark Chocolate Profiteroles 14

