

Have a drink with us!

What's on tap?

Steinlager Classic – 8.5,

What to say other than NZs finest

Panhead Supercharger APA – 10,

NZs most popular beer

Emerson's Pilsner – 10,

A Kiwi Classic – german style

*How about giving
something new a go?*

Our international picks

Corona – 9, Mexican Lager

Beck's – 8.5, German Lager

Hoegaarden – 12.5, Belgian Wheat Beer

*Can't go wrong with
these ones!*

Something crafty

Mac's Hop Rocker – 8.5, Pilsner

Panhead Stock Blacktop Oak – 12, Stout

Little Creature's – 10.5, Pale Ale

Mac's Apparition – 9, Indian Pale Ale

Kiwi Classics

Lion Red – 8,

a favourite Kiwi Lager since 1907

Speight's Gold Medal Ale – 8,

a Kiwi Lager for after a hard days work

A little lighter

Steinlager Pure Light – 8,

only 2.5% Alcohol & 1.5% carbs

Mac's Mid Vicious – 8

Mid-strength (2.5% Alcohol) and full-on flavour

Mac's Stunt Double – 8,

0% Alcohol with 100% great taste

Cider

Isaac's Classic Apple Cider – 8.5

Non-alcoholic drinks

Coke, Sprite, Coke Zero, Sprite Zero - 4

Ginger Beer - 5

Lemon, Lime Bitters - 5

Homemade is key

Höpt Soda – 6,

Watermelon & Mint, Pear & Basil

Mac's Soda – 6,

Feijoa Pear & Elderflower,

Lemonade & Rhubarb

Juice – 4, just ask!

Good Buzz Kombucha – 8.5, Mango &

Pineapple, Raspberry & Lemon

Sparkling water (500ml or 1 L) – 5, 10

Treat yourself to a cocktail

Tiki Tour - 16

Peach Schnapps, Malibu, Lime, Sprite,
Raspberry

When in Sicily - 16
Gin, Cointreau, Tonic

**Tia's
delicious
take on a
G&T**

Daydream at Verona - 15
Amaretto, Lime & Lemon, OJ, Simple
Syrup

Streets of New York - 14
Whiskey, Lime, Simple Syrup, Bitters



The Piña - 16
Tequila, Cointreau, Pineapple Juice, Lime

Liquid Gold - 14
Dark Rum, Lime, Ginger Beer

Swiss Alps - 16
Vodka, Malibu, Pineapple Juice, Lime,
Blue Curacao

Sao Paulo Squeeze - 14
Vodka, Sugar, Lime/Lemon

**A souvenir recipe
our Karo brought
back with her**

Sweet Cali - 15
Malibu, OJ, Pineapple Juice, Lime,
Strawberry Liqueur

Linda's favourite!



La Belle - 15
Gin, Lemon, Raspberry, Egg White

Da Vinci - 15
Vodka, Limoncello, Lemon, Gingerbeer

The Boulevard - 16
Cointreau, Vermouth, Whiskey

**Very smooth for
those whiskey
lovers**

The Russian - Black - 15 or White - 16
Vodka, Kahlua - Cream, Milk

The Remarkables Punch - 16
Dark Rum, Port, Simple Syrup, Lemon &
Orange

Served hot to warm you!

Mocktails

Classic Shirley Temple - 7
Coke or Sprite, Grenadine



Bora Bora - 9
Ginger Beer, Pineapple Juice, Lime Juice,
Grenadine

**Take a trip to sea, sand &
selfie**

Apfel Spritz – 7
Apple Juice, Soda Water, Lime Cordial,
Simple Syrup

What's by the glass?

Riccadonna- **Prosecco**, Italy G 10.5
Lindauer - **Blanc de Blanc** Special Reserve G 13
Bond Block - **Chardonnay**, Gisborne G 11.5
Spade Oak Voysey – **Pinot Gris**, Gisborne G 11.5
Graham Norton's Own – **Sauvignon Blanc**,
Marlborough G 11.5
Corbans Homestead – **Riesling**, Waipara G 11
Huntaway **Gewürztraminer** G 11.5
The Ned – **Rose**, Marlborough G 12
Wither Hills - **Syrah**, Marlborough G 12.5
Matawhero – **Merlot**, Gisborne G 12.5
Huntaway – **Pinot Noir**, Central Otago G 13
Ashwood Late Harvest Pinot Gris – **Dessert Wine**,
G 9.5
Sandeman - **Fine Ruby Port**, Portugal G 10

Leefield Station – **Sauvignon Blanc**, Marlborough
B 55

Matawhero – **Sauvignon Blanc**, Gisborne
(Vegan) B 70

Corbans Homestead – **Riesling**, Waipara B 40
Mt. Difficulty Roaring Meg – **Riesling**, Central
Otago B 55

Huntaway – **Gewürztraminer** B 64
The Coordinate - **Gewürztraminer**, Gisborne
B 85

Garagiste - **Viognier**, Gisborne B 64
Marc Bredif - **Vouvray**, France B 80
Maio De Mendoza Fulget - **Albariño**, Spain B 75

The Ned – **Rosé**, Marlborough B 55
Wither Hills – **Rosé**, Marlborough B 50

Our favourite bottles

Riccadonna - **Prosecco**, Italy - B 48
Lindauer - **Blanc de Blanc** Special Reserve B 55
Te Hana - **Rose** Cuvee B 42
Moet et Chandon Brut – **Champagne** B 110
Lindauer Free Brut – 0% alcohol B 50

Bond Block – **Chardonnay**, Gisborne B 56
Morton Estate Black Label – **Chardonnay**
Gisborne B 45
Trinity Hill – **Chardonnay**, Hawkes Bay B 48
Ashwood – **Chardonnay**, Gisborne B 65

Spade Oak Voysey – **Pinot Gris**, Gisborne B 56
Wither Hills Early Light – **Pinot Gris**,
Marlborough B 48

Graham Norton's Own – **Sauvignon Blanc**,
Marlborough B 50

Wither Hills - **Syrah**, Marlborough B 68
Tyrells Old Winery - **Shiraz**, Australia B 65

Matawhero – **Merlot**, Gisborne B 70
TW – **Merlot**, Gisborne B 75
Wee Angus – **Merlot**, Australia B 52

Huntaway – **Pinot Noir**, Central Otago B 75
Mt. Difficulty – **Pinot Noir**, Bannockburn (Vegan)
B 110
Shepherds Ridge – **Pinot Noir**, Marlborough B 54

Angus the Bull - **Cabernet Sav.**, Australia B 42
Santa Ana Reserve - **Malbec**, Argentina B 50
Cillar de Silos - **Tempranillo**, Spain B 82

Ashwood Late Harvest – **Dessert Wine**, Pinot
Gris, Gisborne B 35
Marisco The Sticky End – **Dessert Wine**,
Marlborough B 85

Africa

Lamb Kefta – GF*, 16

Middle-eastern culinary excellence in all its glory - Meat on a stick.

Falafel with hummus – 14, GF*, DF, Vegan

A staple among vegetarians and vegans. Now for everyone to enjoy.

Lamb Tagine with Flatbread – 18, DF

Named after the pot it's traditionally cooked in, this fragrant dish brings a smile to anyone who tries it.

Asia

Beef Tataki – 16, GF*, DF

Made the Japanese way, by searing meat at a scorching temperature.

Pork Dumplings with Soy sauce – 16, DF

The Asian answer to a meat pie!

Chicken Satay – 18, GF*, DF

Indian spiced Lentils

with Coconut chutney – 14, DF, Vegan

Indias Chips and Dips at your fingertips.

Marinated Prawns – 14, GF*, DF

The chicken of the sea, marinated with all your favourite spices.

Bringing a taste of the world to Gizzy!

Choose your dishes from our five continents and enjoy a taste of the world as each dish arrives. Served on small plates, our dishes are designed for sharing among friends. Unlike a traditional meal, individual dishes are served as soon as they're ready. We recommend 1-2 plates per person and the meat dishes come as they say.

@globegizzy

Sides

Spice-roasted Veg. with Peanut Sauce – 12, GF*, DF, Vegan

Hand cut Chips – 7, GF*, DF, Vegan

Americas

Chicken Wings – GF*, 16

Enjoy some with friends and a crisp beverage!

Beef Chilli Nachos – 16, GF*

Rib-eye

& Chimmichurri – 22, GF*, DF

*GF - "gluten friendly"; although every care has been taken to avoid cross-contamination, the dish has been prepared in a kitchen that utilises gluten; do not hesitate to ask our staff for more information.

Europe

Tortilla – 12, GF*

A Spanish omelette with potato and onion.

Arancini with sun-dried Tomato Purée –
16

Italy's favourite kind of rice. Now deep fried!

Confit Duck – 20, GF*, DF

French & fabulous.

Pâté de Campagne – 16, DF

Meaty Pâté. Venison, Pork with a drop of Armagnac.

Oceania

Cheeseboard – 20

The Kiwi's way of saying welcome - the European way of saying goodbye.

Tahitian Ceviche with Melba toast – 18,
DF

Fish marinated in lemon juice and coconut cream - try it on toast.

Lamb Rump with Jus – 20, GF*, DF

Lamb and honey combined. Can't think of anything more Kiwi than that.

Dessert

Not a continent, but we think it should be!

The Chocolate Bar - Milk Choc. Mousse,
Dark Choc. Cremeux, Milk Choc. &
Hazelnut Glacage – 16

It's like a fancy chocolate slice.

Mini Coffee/ Apple Cakes – Walnut cake,
apples, whipped coffee ganache – 14, GF*

Exotic Vacherin – Coconut meringue,
Passionfruit and Coconut sorbet, whipped
cream – 14, GF*

Homemade Ice cream – 7, GF*

Homemade Sorbet – 7, GF*, DF, Vegan

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