



# your menu

## ICON CATERING

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Mezaru, Maker unknown, Yorii. Te Papa



Prices are per person and are exclusive of GST.  
Selections and prices are subject to availability and list changes.



# your menu

## **BREAKFAST** Minimum of 20 persons

### **Continental buffet** **\$19.50**

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Your selection of one juice

Bakers' basket of croissants, Danish pastries, freshly baked bread rolls and muffins

Assortment of condiments

Bircher style muesli with fresh apples and banana

Seasonal sliced fruits

Home made fruit compote

European style deli meats

Assortment of cheeses

Coffee and infusions

### **Plated Cooked Breakfast** **\$27.00**

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Your selection of one juice

Maple cured bacon

Roasted vine ripened tomato

Grilled cheese chorizo sausage

Hash brown

Sautéed mushrooms

Your choice of one style: scrambled, poached eggs or omelette

all served on toast

Coffee and infusions

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# your menu

## **BREAKFAST** Minimum of 20 persons

**Hearty Breakfast** **\$32.00**

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### **From the buffet**

Your selection of one juice  
Bakers' basket of croissants, Danish pastries and assortment of freshly baked breads with condiments  
Seasonal fruit compote  
Bircher style muesli with fresh apples and banana

### **Served to the table**

Maple cured bacon  
Roasted vine ripened tomato  
Grilled cheese chorizo sausage  
Hash brown  
English muffin with ham and poached egg, topped with hollandaise sauce  
Coffee and infusions

### **Juice Selection**

Premium Orange juice  
Spirulina  
Apple juice  
Grapefruit juice  
Cranberry juice  
Spiced Tomato juice

### **ADDITIONAL ACCOMPANIMENT PER PERSON**

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Cereal	\$1.50
Muffin	\$1.50
Black pudding	\$1.50
Bagels and cream cheese	\$2.00
Minute steak	\$3.00
Lamb fry	\$3.00
Smoked Akaroa salmon	\$3.00
Extra Juice option	\$2.00

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# your menu

## MORNING AND AFTERNOON TEA

MINIMUM OF 20 PERSONS FOR ALL MORNING AND AFTERNOON TEAS

If you cater for 100 + people we recommend at least 2 items for your break. Afternoon tea will not be served past 5.30pm

<b>Freshly brewed coffee and infusions only</b>	<b>\$4.50</b>
<b>Freshly brewed coffee and infusions with one item</b>	<b>\$8.50</b>

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ADDITIONAL ITEM \$3.00

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### Sweet options

- Chocolate chip muffin
- Variety of home made cookies
- Assortment of Danish pastries
- Chocolate covered profiteroles filled with vanilla cream
- Banana cup cake with chocolate icing
- Berry friands
- Pain au chocolate

### Savoury options

- Mini croissant filled with tarragon mayonnaise, smoked chicken and gruyere cheese
- Pastry pocket topped with basil pesto, fresh mozzarella cheese and vine ripened tomato
- Assortment of club sandwiches
- Home made garlic sausage rolls with tomato chutney
- Bacon and egg savouries
- Venison and cranberry savouries
- Rewena Stromboli filled with caramelized onions and smoked bacon

### Lite options

- Platter of sliced seasonal fruits
- Gluten free ricotta cheese cake
- Carrot cup cake with lite cream cheese icing
- Roast zucchini and mushroom frittata

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# your menu

## WORKING LUNCHES

MINIMUM OF 20 PERSONS FOR ALL WORKING LUNCHES

**Create your own working lunch from each of the lists** **\$ 25.50**

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Freshly brewed coffee and infusions are included in all working lunches

**Finger sandwiches** | PLEASE CHOOSE ONE ITEM

Cream cheese, smoked salmon and red onion

Old fashioned ham and gruyere cheese

Crème fraîche, cucumber and sprouts

Egg and chive

Smoked chicken and cranberry relish

Roast pork and piko piko pesto

ADDITIONAL ITEM \$ 2.50

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**Sandwich rolls and wraps** | PLEASE CHOOSE ONE ITEM

Roast beef, piccalilli, lettuce and tomato baguettes

Wholemeal roll filled with chicken and sour cream salad and micro greens

Hot pork open focaccia sandwich with basil pesto and mushroom-zucchini salad

BBQ beef wrap – spinach tortilla filled with tasty bbq beef, iceberg lettuce, cucumber and tomato

Vietnamese spring rolls – Rice wrapper filled with a tasty salad of bean sprouts, carrots, coriander, Thai basil and snow peas served with spicy dipping sauce

Ciabatta bun filled with shrimp salad and crunchy cos lettuce

ADDITIONAL ITEM \$ 3.00

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### Salad and soup selection | PLEASE CHOOSE ONE ITEM

Kumara salad with red onions, water cress and citrus mayonnaise

Tandoori chicken salad with turmeric and poppy seed potatoes over iceberg and rocket leaves topped with crispy noodles and chilli peanut dressing

Egg noodle salad with tofu, cherry tomatoes, shiitake mushrooms and courgettes with sweet chilli-sesame dressing

Shredded iceberg lettuce with chopped eggs, bacon and garlic crouton with sherry dressing

Cream of kumara and blue cheese spiked with kirsch

Vegetable bisque with garlic croutons

ADDITIONAL ITEM \$ 3.00

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### Hot Selection | PLEASE CHOOSE TWO ITEMS

Navratan roti rolls – medley of Indian spiced vegetables with tomato and coriander chutney rolled in roti sheets

Butter Chicken served with Jasmine rice

Venison and root vegetable hot pot topped with smoked kumara

Lamb korma with Jasmine rice

Potato gnocchi with brown button mushrooms in four cheese and parsley sauce

Fish goujons with kumara wedges and wasabi remoulade sauce

Minute steaks on cheesy mashed potatoes and steamed vegetables, topped with red wine jus

Teriyaki beef with udon noodles, spring onions and wasabi peas

Market fresh fish of the day on carrot puree topped with creamy sage sauce

Heartland Shepards Pie

ADDITIONAL ITEM \$ 6.00

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# your menu

## **Dessert selection** | PLEASE CHOOSE ONE ITEM

Chocolate éclair

Banana trifle spiked with Muscatel liquor

Chocolate and brandy mud cake

Custard square

Assortment of ice cream

Fruit basket

ADDITIONAL ITEM \$ 3.50

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# your menu

## **LITE WORKING LUNCH** MINIMUM OF 20 PERSONS

### **Lite Working Lunch 1** **\$27.00**

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California sushi rolls with cold smoked salmon and cucumber served with traditional condiments

Avocado spread, cos lettuce and poached chicken breast finger sandwich

Vegetable bisque with garlic croutons

Chicken piccata on wholemeal pasta topped with light tomato sauce

Beef minute steaks on pumpkin mash topped with brown button mushrooms

Fruit tartlet

Coffee and infusions

### **Lite Working Lunch 2** **\$27.00**

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Sweet chilli marinated rice noodle salad with shredded carrots & sprouts topped with spicy chicken strips.

Basil pesto and vine ripened tomatoes drizzled with aged balsamic served on Graham crackers

Sun-dried tomato wrap filled with lightly dressed baby spinach leaves, chopped egg & toasted walnuts

Catch of the day in a mild green curry sauce served on red Camarque rice, topped with shredded vegetables & sprouts

Horopito marinated lamb rack cutlet served on kumara and carrot mash  
Berry and apple tartlet

Coffee and infusions

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## **EXECUTIVE WORKING** MINIMUM OF 20 PERSONS

### **Executive Working Lunch 1** **\$33.00**

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Mediterranean lamb wraps with Tzatziki and iceberg lettuce  
Thai beef salad with cashew nuts  
Ciabatta buns filled with Lioner sausage, gherkins and gruyere cheese  
Mixed baby salad leaves with red radish, chervil and snow pea shoots with French dressing  
Tequila marinated beef quesadillas with guacamole  
Spinach and ricotta tortellini in piko piko cream  
Bacon and egg tartlets  
Chocolate and cherry roulade  
Seasonal sliced fruit platter

Coffee and infusions

### **Executive Working Lunch 2** **\$33.00**

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Vietnamese spring rolls – rice wrapper filled with a tasty salad of bean sprouts, carrots, coriander, Thai basil and snow peas served with spicy dipping sauce  
Mini bagels filled with cold smoked Akaroa salmon, horseradish cream cheese and red onions  
Caesar salad with traditional toppings  
Classical shrimp cocktail  
Venison casserole with roasted kumara  
Steamed potato gnocchi in a cream of sun-dried tomatoes  
Thai green chicken curry with basmati rice  
Chocolate lamingtons garnished with kiwi fruit and whipped cream  
Seasonal sliced fruits

Coffee and infusions

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# your menu

## **BBQ** MINIMUM OF 25 PERSONS

### **Standard menu**

**\$31.00**

Selection of breads  
Coleslaw with orange and ginger dressing  
European style potato salad  
Seasonal baby greens with ranch dressing  
Veal bratwurst  
Pork sausage  
Honey and sesame glazed chicken drumsticks  
Black pepper and garlic marinated sirloin steaks  
Whiskey marinated spare ribs  
Baked potato with sour cream  
Fresh fruit salad

Coffee and infusions

The use of bbq's is restricted by location and weather, where not permitted the menu will be supplied from the main kitchen

TO CREATE A MORE ELABORATE MENU PLEASE ADD THESE ADDITIONAL OPTIONS

### **Option A** | PLEASE ADD \$9.00 PER PERSON

Rosemary and garlic marinated lamb rack cutlets  
Lemon and lime marinated prawns  
Chocolate éclairs

### **Option B** | PLEASE ADD \$14.00 PER PERSON

Horopito rubbed venison steak  
New Zealand scampi in lemon grass and ginger marinade  
Brandy snap with cream and fresh fruits

### **Option C** | PLEASE ADD \$7.00 PER PERSON

Vegetable kebabs  
Marinated tofu  
Mini pavlova with lashings of cream and kiwi fruit

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# your menu

## **BUFFET** MINIMUM OF 20 PERSONS

### **Option One**

**\$74.00**

#### **Selection of breads with spreads**

#### **Entrée served to the table**

Herb roasted lamb loin on lentil salad, accompanied by radicchio and micro greens, served with Kokalito prune marmalade

#### **From the Buffet**

Lemon kelp sprinkled Akaroa salmon on a saffron polenta cake with sautéed spinach

Beefsteak on kumara and potato mash with basil butter and spring onions

Steamed potato gnocchi in a cream of sun-dried tomatoes

Gourmet potatoes with fresh chervil

Bouquets of seasonal vegetables

Seasonal baby greens with a variety of dressings and condiments

#### **Dessert served to the table**

Pistachio crème brulee

served with Malibu marinated melons and macadamia tuille

Coffee and infusions

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# your menu

## **BUFFET** MINIMUM OF 20 PERSONS

### **Option Two**

**\$79.00**

#### **Selection of breads with spreads**

#### **Entrée served to the table**

Grilled tiger prawns  
served on chilli cured cucumber and karengo salad  
accompanied by citrus crème fraîche

#### **From the Buffet**

Grilled Canterbury lamb rump on potato gratin with rosemary glaze  
Grilled cervena venison steak on smoked paprika gnocchi romana  
with tamarillo chutney  
Ouzo poached chicken breast on cilantro and pineapple rice  
Forest mushroom and champagne risotto topped with fried shallots  
Bouquets of seasonal vegetables  
Gourmet potatoes with chervil butter  
Seasonal baby greens with a variety of dressings and condiments

#### **Dessert served to the table**

Mocca perfumed Tiramisu served with liquorice sauce  
and amaretti biscuits

Coffee and infusions

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# your menu

## **BUFFET** MINIMUM OF 40 PERSONS

### **Option Three**

**\$84.00**

#### **Cold items**

Selection of freshly baked breads and spreads  
Seasonal greens with choice of dressings  
Caesar salad station  
Hot smoked Aoraki salmon with red onion rings and caper berries  
Antipasto platters with green olives and sun-dried tomatoes  
Candied tiger prawns with chilli infused pineapple

#### **Hot items**

Lemon thyme crusted, market fresh fish of the day  
served on wilted spinach and saffron foam  
Spinach and ricotta crepes baked in garlic custard  
Bouquet of seasonal vegetables  
Mini baked potato with chives sour cream  
Steamed red Camarque rice

#### **Carving station**

Canterbury lamb rack with vanilla garlic jus  
Slow roasted beef fillet with Kokalito prune sauce

#### **Dessert buffet**

Crème brulee  
Mini pavlova with lashings of cream and kiwi fruit  
Fresh fruit salad  
New Zealand cheese selection with an assortment of crackers

Coffee and infusions

THIS OPTION IS ONLY AVAILABLE IN WELLINGTON FOYER, OCEANIA AND ICON  
FUNCTION ROOM

Prices are per person and are exclusive of GST.  
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# your menu

## SET PLATED LUNCH AND DINNER

The following menu items are as a guideline only. Our executive chef is available to discuss options with you and design a menu that caters to your needs.

½ hour & 1 hour pre dinner cocktails are available, please check our cocktail selection for more details

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**Option one** **\$63.00**

One starter  
One main course  
One dessert

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**Option two** **\$69.00**

Choice of two starters  
One main course  
One dessert

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**Option three** **\$71.00**

One starter  
Alternate drop of two main courses  
*(we recommend a choice of the chicken breast and the beef or lamb)*  
One dessert

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**Option four** **\$73.00**

One starter  
Choice of two main courses  
One Dessert

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**Option five** **\$80.00**

THIS OPTION IS ONLY AVAILABLE IN ICON AND WELLINGTON FOYER

Choice of two starters  
Choice of two main courses  
One Dessert

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ALL OF THE ABOVE INCLUDE A SELECTION OF FRESHLY BAKED BREAD AND SPREADS WITH YOUR CHOICE OF SEASONAL GREENS OR A SEASONAL VEGETABLE BOUQUET AND FRESHLY BREWED COFFEE AND INFUSIONS PETIT FOURS ARE AVAILABLE AT AN ADDITIONAL COST OF \$1.50 PER PERSON

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# your menu

## ENTREES

### **Braised New Zealand pork cheek**

and golden beetroot nestled on a bed of sage and cider cream

### **Grilled tiger prawns**

served on chilli cured cucumber and karengo salad  
accompanied by citrus crème fraîche

### **Seared New Zealand scallop martini**

served on creamy celeriac puree topped crisp pancetta

### **Herb roasted lamb loin**

on marinated puy lentils, accompanied by radicchio and micro greens,  
served with Kokalito prune marmalade

### **Cold smoked Aoraki salmon parcel**

filled with hot smoked salmon and shrimp mousse, served over rocket  
and watercress leaves, accompanied by beetroot relish and  
New Zealand wasabi vinaigrette

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# your menu

## MAIN COURSES

### **Horopito and green pepper coated, grilled beef fillet steak**

served with potato and tarragon duchesse, accompanied by glazed seasonal vegetables, topped with jalapeno bernaïse

### **Rosehip rubbed venison loin**

nestled on smoked kumara mash, served with white asparagus topped with tamarillo infused red wine jus

### **Corn fed chicken breast**

served on Asian greens, accompanied by chatouillard potatoes, topped with coriander foam

### **Hawkes Bay lamb rump**

accompanied by gratin potatoes and Mediterranean vegetables, served on lavender jus

### **Grilled Aoraki salmon steak**

served on Lyonnaise potatoes, accompanied by crushed peas, topped with kelp foam

### **Tequila flamed tiger prawns and scallops**

served on red pineapple rice, baby bok choy topped with coconut foam and mung bean and peanut salad

### **Lemon thyme crusted, market fresh fish of the day**

served on hollandaise crushed potatoes and broccolini, topped with taramosalata and tomato vinaigrette

### **Slow roasted pork belly with crackling**

served on warm fennel and orange salad and parsnip puree topped with apple foam

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# your menu

## DESSERTS

### **Chocolate fantasy**

flourless chocolate cake, double chocolate ice cream and milk chocolate mousse served with candied kiwi fruit

### **Mocca perfumed tiramisu**

served with liquorice sauce and amaretti biscuits

### **Pavlova roulade**

filled with strawberry cream, served with macerated kiwifruit

### **Piña colada crème brulee**

served with marinated tropical fruits and coconut wafers

### **White toblerone and manuka honey mousse**

served in a pistachio sponge, with vanilla figs and macerated muscatels

### **Vanilla panna cotta**

served with a compote of seasonal berries and almond tuille

### **New Zealand cheese plate**

selection of award winning New Zealand cheeses, accompanied by home made quince paste, dried fruits and crackers

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# your menu

## PLATTERS

All platters are based on 10 people,  
Otherwise please add an additional \$21.00, \$24.00  
or \$26.00 per person respectively

### **Antipasto platter** **\$210.00**

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Parma ham, San Daniele ham, salami, mortadella, cold smoked salmon,  
fresh mozzarella, artichokes, green and black olives,  
marinated zucchini and aubergines, sundried tomatoes,  
pepper dew, caper berries, basil and sundried tomato pesto,  
Ciabatta bread, focaccia bread, grissini sticks

### **Cheese platter** **\$240.00**

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Kikorangi blue cheese (Kapiti), Creamy blue (Kaimai),  
Double cream brie (Whitestone),  
Aorangi Brie (Kapiti), Camembert (Kaimai),  
Ramara (Kapiti), Bare Island Sheep's Milk Feta (Te Mata),  
Creamy Havarti (Whitestone), Tuteremoana cheddar (Kapiti),  
Home made quince paste, selection of crackers and French baguette

### **Seafood platter** **\$260.00**

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Cold smoked salmon with red onion rings and capers,  
Hot smoked salmon with lime wedges,  
Marinated green shelled mussels,  
Candied tiger prawns with chilli infused pineapple,  
Sautéed scallops with coriander pesto,  
Classical shrimp cocktail,  
Taramosalata, Clevedon oysters,  
Buttered pumpkinnickel, mini bagels with cream cheese

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# your menu

## COCKTAIL MENU MINIMUM OF 20 PERSONS

Please select the items of your choice from the menu below

For pre-dinner cocktails for ½ hour \$15.00 – please choose three items

For pre-dinner cocktails for 1 hour \$17.00 – please choose three items

**Basic package A** | FOUR ITEMS FROM THE CHOICES BELOW FOR 1 HOUR \$22.00

**Basic package B** | FOUR ITEMS FROM THE CHOICES BELOW FOR 1½ HOURS \$24.00

**Basic package C** | FOUR ITEMS FROM THE CHOICES BELOW FOR 2 HOURS \$26.00

**Basic package D** | FOUR ITEMS FROM THE CHOICES BELOW FOR 2½ HOURS \$29.00

PLEASE ADD \$3 PER ADDITIONAL ITEM.

WE RECOMMEND A MINIMUM OF 6 ITEMS FOR COCKTAIL PARTIES OVER 120 PEOPLE.

FOR LONGER DURATIONS PLEASE ENQUIRE WITH A FUNCTION CO-ORDINATOR.

### Chilled items

Clevedon oyster in spiced celery juice

Pacific oysters with traditional condiments

Smoked salmon and Brazil nut tartar on pumpernickel

Peppered beef fillet on green tomato salsa topped with béarnaise sauce

Rare lamb loin in kawakawa with Kokalito prune compote on crisp  
fiselle crouton

Hapuka tartar and lime pickle served in a savoury wafer cone

Nelson scallop on chardonnay vinegar jelly

Duck liver parfait on toasted Ciabatta croutons

Horopito dusted lamb fillet on lentil salad

### Vegetarian option

Bocconchini and cherry tomato brochettes with fresh basil

Spicy gazpacho with pickled cucumbers

Maki canapé, sushi rice in seaweed glazed with wasabi topped with  
marinated goats feta and beetroot relish

Kikorangi blue cheese on gingerbread biscotti topped with home  
made quince paste

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# your menu

## Hot items

Gratinated Scallops on Mediterranean vegetables  
Candied tiger prawns on home made kim chi  
Karengo crumbed mussels on New Zealand wasabi aioli  
Coconut dusted pacific oysters on fiery pineapple salsa  
Crayfish bisque scented with cognac  
Spiced beef empanadilas with sour cream-coriander dip  
Smoked chicken and sweet corn frittata on tamarillo chutney  
Red capsicum, smoked salmon and salmon caviar shots  
Karengo and crab cakes served on watermelon pickle

## Vegetarian option

Champagne risotto topped with white asparagus  
Filo parcels filled with silverbeet, feta, and caramelized onions  
with tzatziki  
Portobello and porcini mushroom shots with truffled cream

## Sweet items

Tri coloured chocolate truffles  
Chocolate profiterole  
Mini sponge roll  
Custard filled chocolate éclair

## A Taste of New Zealand

Spoil your guests with a combination of unique flavours from Aotearoa!  
For an additional \$1.50 + GST the items below can replace one of the  
items from the above selection  
Crayfish medallions on citrus potato salad, topped with piko piko  
Paua fritters on black pepper and garlic sauce  
White bait patties with New Zealand wasabi aioli

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## BEVERAGE LIST

### CHAMPAGNE

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Mumm Cordon Rouge ..... France ..... \$125.00

### SPARKLING WINE

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No 1 Family Estate Cuvee No 1 ..... Marlborough ..... \$68.00

No 1 Family Estate Cuvee No 8 ..... Marlborough ..... \$52.00

Morton Estate NV Methode..... Hawkes bay ..... \$44.00

Lindauer Reserve..... Marlborough ..... \$38.00

Lindauer..... Marlborough ..... \$32.00

### WHITE WINE

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Riverstone Sauvignon Blanc ..... Various ..... \$32.00

Instinct Sauvignon Blanc..... Marlborough ..... \$39.00

Greenhough Sauvignon Blanc..... Nelson..... \$46.00

Esk Valley Sauvignon Blanc ..... Marlborough ..... \$47.00

Vidal Sauvignon Blanc ..... Marlborough ..... \$44.00

Mudhouse Sauvignon Blanc ..... Marlborough ..... \$46.00

Villa Maria Clifford Bay Sauvignon Blanc..... Marlborough ..... \$54.00

Craggy Range Te Muna Sauvignon Blanc..... Martinborough.... \$54.00

Riverstone Chardonnay ..... Various ..... \$32.00

Instinct Chardonnay ..... Hawkes bay ..... \$39.00

Vidal Chardonnay ..... Hawkes bay ..... \$44.00

Milton Chardonnay..... Gisborne..... \$44.00

Kumeu 'Village' Chardonnay ..... Auckland ..... \$46.00

Mudhouse Chardonnay ..... Marlborough ..... \$46.00

Villa Maria Cellar Selection Chardonnay ..... Marlborough ..... \$49.00

Riverstone Pinot Gris ..... Various ..... \$32.00

Mudhouse Riesling ..... Marlborough ..... \$46.00

Gibbston Valley Blanc De Pinot Noir ..... Central Otago..... \$47.00

Villa Maria Cellar Selecton Pinot Gris ..... Marlborough ..... \$49.00

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## BEVERAGE LIST

### RED WINE

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Riverstone Merlot/Cabernet/Shiraz.....	Various.....	\$32.00
Instinct Syrah .....	Hawkes Bay....	\$44.00
Vidal Merlot/Cabernet .....	Hawkes Bay....	\$44.00
Mudhouse Merlot .....	Marlborough...	\$46.00
Esk Valley Merlot/Cabernet Sauvignon/Malbec ..	Hawkes Bay....	\$55.00
Villa Maria Cellar Selection Syrah .....	Hawkes Bay....	\$59.00
Matariki Quintology .....	Hawkes Bay....	\$79.00
Riverstone Pinot Noir .....	Various.....	\$37.00
Instinct Pinot Noir .....	Hawkes Bay....	\$41.00
Mudhouse Pinot Noir .....	Marlborough...	\$52.00
Villa Maria Private Bin Pinot Noir .....	Marlborough...	\$52.00
Thornbury Pinot Noir .....	Central Otago .	\$67.00
Babich Winemakers Reserve Pinot Noir .....	Marlborough...	\$66.00
Gibbston Valley Pinot Noir .....	Central Otago .	\$85.00

### BEVERAGE PACKAGES

These are based on a per person price on numbers booked

**Package One** | \$19.50 1ST HOUR | \$11.50 PER ADDITIONAL HOUR

Lindauer Brut

House selection of a Sauvignon Blanc, Chardonnay and a Red

Includes house beers, Orange juice and Soft drinks

**Package Two** | \$21.50 1ST HOUR | \$13.50 PER ADDITIONAL HOUR

Lindauer Blanc de Blanc

Please make your selection of 3 wines from the following list:

Instinct Sauvignon Blanc, Chardonnay, Syrah and Pinot Noir

Includes a range of Monteiths beer, Orange juice and Soft drinks

NB: DINNERS ONLY

IF A BEVERAGE PACKAGE IS SERVED OVER DINNER, THEN A MINIMUM OF A 2 HOUR PACKAGE APPLIES FROM THE TIME THE GUESTS ARE SEATED

LINDAUER IS ONLY AVAILABLE FOR THE PRE-DINNER SERVICE

TASTING NOTES ON SOME WINES AVAILABLE

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## BEVERAGE LIST

### BEER

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Tui.....	\$5.75
DB Export Gold.....	\$5.75
Speights Gold.....	\$5.75
Amstel Light.....	\$5.75
Monteiths Golden.....	\$6.75
Monteiths Pilsner.....	\$6.75
Monteiths Original.....	\$6.75
Monteiths Black.....	\$6.75
Steinlager Pure.....	\$6.75
Heineken.....	\$6.75
Stella Artois.....	\$6.75

### SPIRITS

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Standard Spirits (double).....	\$7.00
Premium Spirits.....	POA

### JUICE

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Orange Juice (per litre.....)	\$11.00
Cranberry Juice (per litre).....	\$11.00

### WATER

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Still or Sparkling Mineral Water 330ml.....	\$4.00
Still or Sparkling Water 750ml.....	\$9.50

### SOFT DRINKS

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L&P, Coke, Coke Zero, Sprite (per glass).....	\$3.50
Ginger Beer.....	\$4.50

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