

A taste of here & there

Sparkling

Terra Serena Prosecco Superiore NV, Veneto ITA
Nautilus Cuvee Brut NV, Marlborough NZ
Louis Roederer Champagne NV, Reims FR
Louis Roederer Champagne "Cristal" 2015, Reims FR

150ml | Bottle

20 | 85
22 | 100
37 | 190
620

White, Rosé

Seresin (Sauvignon Blanc) 2023, Marlborough NZ
Grava (Riesling) 2023, Martinborough NZ
Wet Jacket (Pinot Gris) 2024, Central Otago NZ
Marc Bredif Vouvray (Chenin Blanc) 2023, Loire Valley, FR
ABEL Tasman (Chardonnay) 2023, Nelson NZ
Palliser Estate Rosé (Pinot Noir) 2025, Martinborough NZ

150ml | Bottle

15 | 80
18 | 88
16 | 75
19 | 94
19 | 80
17 | 82

Red

Alchemy Springstone (Pinot Noir) 2024, Hawkes Bay NZ
Field (Pinot Noir) 2024, Martinborough NZ
Tilia (Malbec) 2023, Mendoza ARG
Paritua "Scarlet" (Merlot, Cabernet Sauvignon) 2021, Hawkes Bay NZ
Yalumba Paradox (Shiraz) 2022, Barossa Valley, AUS

150ml | Bottle

19 | 95
124
16 | 68
15 | 75
19 | 95

Dessert

Pegasus Bay "Aria" Late Harvest Riesling 2023, Waipara NZ
Dows Late Bottled Port 2018, Portugal

75ml | Bottle

15
16

We have an extended wine list – please feel free to ask your server

Beers - 14

Yum Yum Yuzu Lager – 4.7%
Liberty "Halo" Pilsner – 5.0%
ParrotDog Birdseye Hazy PA – 5.8%
Emerson's "Super Quench" Lower Carb Pacific Pilsner – 4.0%
ParrotDog Raptor APA – 5.7%
Garage Project Fugazi – 2.2%
Cassel Milk Stout – 5.2%
Bach Brewing "All Day" IPA - <0.5%
Abel Pear & Apple Cider – 6.5%

Cocktails \$24

Maple Tree Martini, Kraken Spiced Rum, Maple Syrup, Espresso, Kahlua
Tommy's Margarita, Tequila, Cointreau, Lime, Agave
The Passionfruit Sour, Southward Vodka, Lemon, Passionfruit
Antiquated Negroni, Dry Vermouth, Bourbon, Campari, Bitters
Currant Mojito, White Rum, Crème De Cassis, Lime, Mint, Sugar, Soda
Rose To Fame, Southward Gin, Cardamon Syrup, Rose, Lemon, Soda

Classics are always available

Non-Alcoholic Beverages

Fresh Juices \$8

Apple || Orange || Pineapple

House Mocktails \$12

Liberty Lemonade

Cardamon Syrup, Lemon, Soda

Blueberry Kombucha Fizz

Blueberry Peach Kombucha, Honey, Mint

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To Start

Logan Brown Sourdough whipped French onion soup butter (gf loaf available)	7 2pcs
Oysters (minimum order of 3 per cooking style)	7 Each
- Natural lemon & vermouth vinegar mignonette (gf, df)	
- Tempura wasabi mayonnaise (gf, df)	
Crisp oyster mushrooms macadamia skordalia raspberry salt (gf, ve)	9
Butterfish & shrimp "Toastie" burnt chilli caramel avocado (gf, df)	14
Malaysian fried chicken basil hot honey (gf, df)	16

Small

Prawn & Pāua dumplings crispy shallot chilli oil (can be df)	27
Grilled octopus blackeye beans mint salsa verde puffed black rice (gf, df)	30
Market fish crudo Campari orange verjus whipped chevre fennel (gf, df)	27
Grilled broccolini dill labneh pistachio falafel pickled red onion (gf,v)	26
Bang Bang cauliflower gochujang sesame scallion puree (gf, ve)	25
Hot smoked Snapper crab mayonnaise cucumber kumara crisp black lime (gf, df)	30

Large

Coastal spring lamb rump baba ganoush Persian feta green harissa peas (gf)	46
Roasted kamo kamo gnocchi cherry tomato ragu zucchini pinenuts (v)	42
Wild venison flat iron steak vindaloo carrots pickled blueberries black garlic labneh (gf)	47
300g Angus Pure ribeye chimichurri bordelaise sauce (gf, df)	55
Charred eggplant peanut masala daikon raita puffed rice (gf, ve)	39
Miso marinated Hāpuku dashi foam shiitake greens seaweed XO (gf)	49

Sides

Chilli fries & mayonnaise (gf)	11
Mangaroa farm salad hemp hearts parmesan ranch (gf, v)	12
Green beans sesame butter furikake (gf)	12

Can't decide? Let us take the Liberty

liberty

Desserts

Tiramisu cheesecake raspberries	18
Passionfruit meringue pie coconut sablée lime	16
Coconut and Passionfruit macaron (gf)	6
Rocky road truffle (gf)	5