



BEVERAGE MENU

Beer

Standard Beer & Cider					7
Tui	DB Export Gold			Macs Gold	
Speights	Steinlager Classic			Three Oaks Apple Cider	
Premium Beer					8
Heineken	Steinlager Pure				
Premium Beer					9
Corona					
Draught Beer					
Cooks Lager					
Glass 5	Mug 8	Jug 1lt 19		1.5lt 23	Tower 35

Spirits

Basic Spirits					7
Cronw Czar Vodka	Jim Beam Bourbon			Coruba Rum	
Southern Comfort	Gordon's Gin			Bacardi Rum	
Jose Tequila	Chantelle Napoleon Brandy				
Premium Spirits					8
Johnny Walker Red	Bundaberg Rum			Bombay Sapphire Gin	
Appleton Estate Rum	Absolut Vodka			Jack Daniel's Bourbon	
Premium Spirits					9
Chivas Regal	Jameson's Irish Whiskey			Canadian Club	

Liqueurs & Aperitifs

Standard					8
Galliano White	Galliano Yellow			Campari	
Pimm's					
Premium					9
Malibu	Frangelico			Midori	
Cointreau	Drambuie			Kahlua	
Tia Maria	Bailey's Irish Cream				
Liqueur Coffee					12
Irish Coffee	Mexican Coffee			Jamaican Coffee	

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Non-Alcoholic

Cans and Bottles			5
Coke	Diet Coke	Sprite	
L&P	Fanta	Lift	
Tonic Water	Soda Water	Lemon Lime & Bitters	
Dry Ginger Ale	Ginger Beer		
Water			
600ml bottle			4
1.5ltr bottle			7
Fruit Juices			5
Orange	Pineapple	Apple	
Cranberry	Tomato		
Milkshakes			6
Chocolate	Caramel	Strawberry	
Lime	Banana	Coconut	
Passionfruit			
Coffee			
Flat White	Cappuccino	Short Black	5
Long Black	Macchiato	Café Late	
Vienna	Americano	Hot Chocolate	
Tea			
English Breakfast	Earl Grey	Lemon	5
Chamomile	Green		



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COCKTAIL MENU

ISLAND GIRL \$34

Beautiful & Mysterious

Blue Curacao, Coconut & Banana Liqueurs, Bacardi, Peach Schnapps, Cream, Pineapple & Orange Juice



Raro Delights – \$17

MALIBU BREEZE – your tropical Island must...!

Malibu Coconut Rum, White Rum, Southern Comfort, Grenadine, Pineapple Juice

BANANARAMA – to die for!

Banana & Chocolate Liqueurs, Bailey's Irish Cream, Banana, Cream, Honey

TROPICAL DELIGHT – Sensational!!

Golden Rum, Malibu, Mango Liqueur, Peach Liqueur, Mango Puree, passionfruit pulp, Fanta and cream

ULTIMATE TOBLERONE – nutty, chocolatey, creamy...

Rich blend of Bailey's Irish Cream, Frangelico, Chocolate Liqueur, Cream and Crushed Nuts

ISLAND TIME – take it slowly...

Gin, Southern Comfort, Galliano, Orange Juice

ESPRESSO MARTINI – An Indulgent Boost

Vodka, Kahlua, Chocolate Liqueur, Espresso Coffee, Baileys

PASSIONFRUIT MOJITO

Bacardi Rum, Mint, Passion Fruit Pulp, Sugar Syrup muddled w/ a dash of Soda Water to finish

SAND BETWEEN YOUR TOES – feel the warmth of the sun

Vodka, Peach Schnapps, Coconut Liqueur, Pineapple, Orange & Cranberry Juices

MANGO DAQUIRI

White Rum, Mango Liqueur, Mango Puree, Sugar Syrup & Grenadine

MAI TAI

White Rum, Dark Rum, Triple Sec, Pineapple & Orange Juice, and a dash of Grenadine and fresh lime

MARGARITA

Tequila, Cointreau, Sugar Syrup & Lime Juice shaken over ice into a salt-rimmed glass

PINA COLADA

Bacardi Rum, Malibu, Pineapple Juice, Coconut Cream blended with ice

SANGRIA



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Mocktails – \$9

LIQUID SUNSHINE – brighten up your day!

Pineapple & Orange Juices w/ a Cranberry glow

COCONADA – non-alcoholic Pina Colada...

A smooth blend of Coconut, Pineapple & Cream

BOUNTY – choco-nutty deliciousness...

Coconut & Chocolate Milk with Ice Cream

FRUIT PUNCH – a fruity cooler...

Orange & Pineapple Juices, Sprite & Raspberry

SWEETWATERS – tastes from two islands...

L&P w/ Pineapple & Cranberry Juices

CHEEKY MONKEY – you'll go ape for this one!!

Banana & Chocolate Milkshake w/ Ice Cream

ICED CHOCOLATE – chocoholic heaven...

Chocolate over ice w/ Ice Cream & Chocolate Sauce

FRAPPES – a burst of icy flavour...

Mountains of ice flavoured w/ Mango or Passion Fruit



Smoothies - \$9

MANGO TANGO – set your taste buds dancing...

Mango, Passion Fruit & Orange Juice blended w/ homemade Yoghurt

CHOCONANA – healthy chocolate...

Chocolate, Banana & Pineapple Juice blended w/ homemade Yoghurt

PAWPAW POWER – higher Papaya...

Pawpaw, Banana & Orange Juice blended w/ homemade Yoghurt

BANANA BOOST – boom, boom, boom!

Banana, Cranberry Juice & Lime blended w/ homemade Yoghurt



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WINE MENU

Champagne & Sparkling

Jean Pierre Brut	Australia	9	38
Wolf Blass Pink Moscato	Australia	9	38
Lindauer Brut	New Zealand	12	52
Moët & Chandon Brut Imperial	France		199

White

Giesen Riesling	2016	New Zealand	12	48
A vibrant delicate wine with clean and crisp flavours throughout.				
Haha Marlborough Pinot Gris	2016	New Zealand	12	48
Floral appeal on the nose, flowing flavours of pear and quince, with a touch of oiliness.				
Accomplice Semillion Sauvignon Blanc	2015	Australia	9	38
Tropical and grassy aromas with a fresh light palate.				
Giesen Marlborough Sauvignon Blanc	2016	New Zealand		46
New, ripe with classic melon/lime flavours. Lingering and zingy acidity gives good body and length.				
Haha Marlborough Sauvignon Blanc	2016	New Zealand	12	48
Flavours of tropical passionfruit, gooseberry and lime zest with a superb fruit richness.				
Wither Hills Sauvignon Blanc	2015	New Zealand		54
Vibrant ripe citrus, Kaffir lime leaves, fresh coriander and hints of tropical guava.				
Coldridge Estate Chardonnay	2013	Australia	9	38
St Clair Unwooded Chardonnay	2015	New Zealand		48
Elegant and refreshing with delicious stone fruit and citrus flavours, and a creamy texture and lingering full finish.				

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ROSÉ

Jacobs Creek “Cool Harvest” Rosé	2016	Australia	12	48
Fresh flavours of summer strawberries with a soft and delicate creaminess in the background				

RED

Longridge Pinot Noir	2017	Australia	12	48
This approachable Pinot Noir displays rich, ripe berry fruits with fine tannins.				

Oyster Bay Pinot Noir	2016	New Zealand		64
An elegant cool climate Pinot Noir at its best. Fragrant, soft and flavourful with aromas of ripe cherries, plums and gentle sweet fruit tannins to provide serious structure and length.				

McGuigan’s Black Label Merlot	2016	Australia	9	38
Rich, firm palate with hints of chocolate, berries, herbal spice, earthy notes and cedar overtones				

Taylor’s Estate Cabernet Sauvignon	2016	Australia		46
Crisp, clean, slightly citrusy and packed with herbs and tropical fruits.				

George Wyndam Bin 444 Cab Sav	2014	Australia	12	48
Rich and generous flavours of ripe blackcurrent, red berry fruits and plums, enhanced by the subtle use of French oak.				

Arrogant Frog Cab Sav Merlot		France		38
This wine displays elegant aromas of plums, red berries and spices, finishing with vanilla notes. Commonly matched with BBQ, roast meats, pasta and cheese or chocolate.				

Coldridge Estate Shiraz	2015	Australia	9	38
A subtle and well balanced wine with classic red berry fruits, combined with subtle oak.				

Penfold’s Koonunga Hill Shiraz	2014	Australia		56
Opulent red Shiraz fruits are beautifully captured in this vibrant multi region blend. Subtle oak, balanced acidity and fine tannins frame an impressive palate.				

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