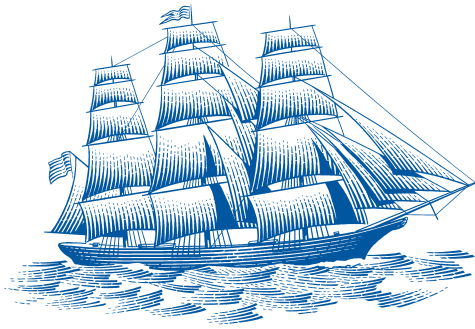




OSTRO

BRASSERIE & BAR

DRINKS MENU



ALCOHOL FREE COCKTAILS

SEAFARERS OASIS

Fresh lime, mint and apple juice — 10

BERRY SNOW

House made berry compote with lime and cranberry juice — 10

TOMMY'S COLADA

Pineapple, coconut, lime and cream — 10

TROPICOLLINS

Mango puree, apple juice, fresh lime and sugar
topped with ginger beer — 10

SANS ALCOHOL

Ginger Beer — 5

Red Bull — 6

Red Bull Sugar Free — 6

Full range of juices — 5

Hopt Soda

Salted Lychee / Elderberry & Herb / Pear & Basil — 8

OSTRO LEGENDS

Ostro's introduction to cocktail drinking. Lighter in flavour and intensity.

OSTRO SPRITZ

A lighter spin on the Italian classic Aperol spritz..

Aperol, St. Germain Elderflower,
House made Chamomile Syrup
and Seafarers Sauvignon Blanc

— 16

WHITE PEACH BELLINI

This twist on a classic has won the hearts and taste buds of many. (Hugely popular with the ladies)

White Peach Puree, Manzana Verde, Apple Bitters
and Prosecco

— 16

OSTRO ELDERSOUR

The perfect balance of sweet and sour to tantalize your taste buds.

Tanqueray Gin, St. Germain Elderflower, Jasmine Liqueur, Lime Juice and Egg White

— 18

RAIDED & TRADED #2

This tropical tippie has been a favourite from the very beginning.

Bacardi Carta Blanca, 1800 Coconut Tequila,
Pineapple, Lime and Orgeat

— 18

LONG WHITE ICED TEA

A boozy ode to the paradise we call home topped with Soda Water.

42 Below, Tanqueray, Bacardi Carta Blanca, 1800 Coconut Tequila, Cointreau and Lemon juice

— 20

ESPRESSO MARTINI (ON TAP)

A modern classic, the perfect pick me up for anytime.

42Below Vodka, Quick Brown Fox Coffee Liqueur,
Harpoon Cold-drip Espresso

— 20

— BARTENDER'S FAVOURITES —

If you're unsure then follow these recommendations from our awesome bar team. You'll probably find your new favourite on this list.

AMARETTO SOUR

This vibrant classic can be served up in a coupe or on the rocks. Katie drinks it in a coupe.

Disaronno, Lemon juice,
Egg white and Sugar

— 18

MANHATTAN

Typically a gentleman's cocktail. Tom drinks this for breakfast, lunch and dinner.

Makers Mark, Antica Formula
and Angostura Bitters.

— 18

DAIQUIRI

Izzy believes that a Daiquiri should be elegant and well balanced. A perfect start to your time here.

Bacardi Carta Blanca, Lime Juice and Sugar

— 18

SAZERAC

The official beverage of the city of New Orleans, Sam says this drink is not for the faint of heart.

Wild Turkey Rye, Absinthe, Sugar, Peychauds Bitters
and Angostura Bitters

— 18

DIRTY GIBSON MARTINI

A Gibson Martini should ONLY be had, dirty.

So says Bence.

Served with either Ketel One Vodka or Tanqueray Gin,
Noilly Prat pickled onion brine
and pickled onions

— 18

RUM OLD FASHIONED

The old fashioned has long been a staple in a bartender's repertoire. Usually served with Bourbon but Guy prefers Rum.

Appletons Reserve Blend, Angostura
Bitters and Sugar

— 18

— HOUSE COCKTAILS —

To your taste buds, with love from the Ostro Bar Team.

CAFÉ NOVARA

New Zealand made coffee liqueur balances this herbaceous orange Aperitif with a sweetness that makes this drink an instant classic.

Quick Brown Fox Coffee Liqueur,
Campari and Antica Formula

— 18

BLACKBERRY BUCCANEER

Famed for hauling arms across the seven seas under the guise of a produce merchant, this cocktail pays homage to a smuggling genius.

Wild Turkey Bourbon, Crème de Mure,
Lemon Juice, Sugar and Egg White

— 18

MADE IN TORTUGA

Tortuga, in Pirate Folklore, was a safe haven for pirates. So you can only imagine how this curious concoction came about.

Fat Washed Wild Turkey, Cherry Herring,
Lemon Juice and Chocolate Bitters

— 18

CORTES' GLORY

Named after the famous Spanish Conquistador who was responsible for the downfall of the Aztec Empire.

Jose Tradicional, Solera PX Sherry, Agave,
Lime Juice and Orange Bitters

— 18

EAU DE MOINE

This winter cooler will tantalize your senses with its pungent bouquet and dry finish.

Tanqueray, Chartreuse, Lemon Juice, House Made
Chamomile Syrup and Tiki Bitters.

Topped with Tonic Water

— 18

WINTER ELIXIR

A marriage of seasoned liquors and fresh ingredients to cure all your winter ailments.

Johnnie Walker Double Black, Domaine de Canton,
Fresh Lemon and Honey. Topped with Lemonade

— 18

CAPTAINS CRUSADE

The sweet smell of victory lingers as you sip slowly on the fruits of your pillaging.

Sailor Jerry, Crème de Pêche, Black Walnut
Bitters and Tabasco

— 18

GUNPOWDER GROG

This house made concoction delivers sweet pineapple to your palate with a fiery finish.

The Perfect winter warm up drink.

Pineapple Infused Bacardi Oakheart, House Made
Chilli Syrup, Pineapple Juice, Lime Juice and Sugar

— 20

NORTHERN COMFORT

With notes of Walnut, Wood, Citrus and Smoke. This unruly combination of flavours is something to savour.

Wild Turkey Rye, Lagavulin 16YO, Maple Syrup,
Angostura Bitters, Black Walnut Bitters, Fresh Orange

Juice

— 18

MIDNIGHT NAVIGATOR

This Classic Julep variation will keep you going on a cold winter's night.

Stolen Spiced Rum, Mint, Quick Brown Fox Coffee
Liqueur, Espresso and Honey

— 18

SPARKLING

- NV Parès Baltà Brut Cava
Penedes, Spain — 14/65
- NV Prosecco Superiore Col
Vetoraz Brut, *Valdobbiadene,*
Italy — 15/70
- 2011 Daniel Le Brun Blanc de
Blancs, *Marlborough* — 16/84
- NV Pelorus Brut
Marlborough — 85
- 2015 Senior Bortolomiol Prosecco
Superiore, *Treviso, Italy* — 92
- NV Nicolas Feuillatte Brut Reserve
Epernay, France — 24/130
- NV Veuve Clicquot Brut
Reims, France — 25/145
- NV Moët & Chandon Imperial
Epernay, France — 170
- 2006 Nicolas Feuillatte Brut Cuvée
Spéciale, *Reims, France* — 190
- NV Bollinger Special Cuvee
Ay, Marne, France — 198
- NV Lancelot-Royer Grand Cru,
Blanc de Blancs
Cramant, France — 225
- NV Laurent-Perrier Ultra Brut
Tours-Sur-Marne,
France — 250
- NV Daniel Le Brun Rosé
Marlborough — 16/84
- NV Veuve Clicquot Rosé Brut
Reims, France — 175
- NV Billecart-Salmon Rosé
Ay, France — 30/205
- NV Ruinart Rosé
Reims, France — 220
- 2004 Veuve Clicquot Rosé Brut
Reims, France — 245
- 2009 Marguet Rosé Grand Cru
Ambonnay, France — 250

WHITE

- 2015 Russian Jack Sauvignon Blanc
Marlborough — 12/60
- 2016 Matua Lands & Legends
Sauvignon Blanc
Marlborough — 60
- 2014 Foxes Island Sauvignon Blanc
Marlborough — 62
- 2015 Clos Marguerite Sauvignon Blanc
Marlborough — 68
- 2015 Hartley's Block Sauvignon Blanc
Marlborough — 14/69
- 2015 Wither Hills "Rarangi"
Sauvignon Blanc
Marlborough — 70
- 2016 Dog Point Sauvignon Blanc
Marlborough — 16/75
- 2015 Martinborough Vineyard
"Te Tera" Sauvignon Blanc
Martinborough — 82
- 2015 Vieux Prêche Sancerre
Loire Valley, France — 96
- 2015 Trinity Hill Chardonnay
Hawke's Bay — 11/55
- 2014 Cable Bay Chardonnay
Awatere Valley — 12/60
- 2015 The King's "Bastard"
Chardonnay
Marlborough — 67
- 2013 Robert Mondavi Chardonnay
Napa Valley, USA — 70
- 2015 Fat n Sassy Chardonnay
Hawke's Bay — 16/75
- 2014 Te Whare Ra Chardonnay
Marlborough — 80
- 2015 Peregrine Chardonnay
Central Otago — 17/85
- 2015 Mt Difficulty Chardonnay
Central Otago — 99
- 2014 Martinborough Vineyard
Chardonnay
Martinborough — 102
- 2015 Westbrook Pinot Gris
Auckland — 11/56
- 2014 Te Whare Ra Pinot Gris
Marlborough — 14/67
- 2016 Soho Jagger Pinot Gris
Marlborough — 68
- 2015 Roaring Meg Pinot Gris
Central Otago — 14/69
- 2014 Greystone "Sand Dollar"
Pinot Gris
Waipara — 15/72
- 2016 Maude Pinot Gris
Central Otago — 74
- 2013 Nevis Bluff Pinot Gris
Central Otago — 78
- 2015 Kumeu River Pinot Gris
Kumeu, Auckland — 80
- 2015 Pyramid Valley
Pinot Gris/Pinot Blanc
Marlborough — 19/91
- 2014 Bott Geyl "Les Éléments"
Pinot Gris
Alsace, France — 20/96
- 2015 Te Whare Ra "D" Riesling
Marlborough — 13/64
- 2014 Greywacke Riesling
Marlborough — 14/69
- 2015 Ogier White Grenache,
Côtes du Rhône Blanc
France — 11/52
- 2016 Chard Farm Gewürztraminer
Central Otago — 14/70
- 2015 Terras Gauda O'Rosal
Albariño/Loureiro
Rías Baixas, Spain — 16/78
- 2015 Trinity Hill Gimblett Gravels
Marsanne/Viognier
Hawkes Bay — 84

ROSÉ

2016 Roaring Meg Pinot Noir Rosé
Central Otago — 12/60

2015 Wither Hills Pinot Noir Rosé
Marlborough — 13/60

2016 Berry Blossom Nebbiolo Rosé
Polish River, Australia — 14/69

2016 Q Pinot Noir Rosé
Central Otago — 16/70

2014 Ogier Grenache Rosé
Côtes du Rhône — 11/52

2015 Domaine Houchart
Côtes de Provence, France — 16/69

RED

2014 Russian Jack Pinot Noir
Martinborough — 12/60

2011 Grape Whisperer Pinot Noir,
Marlborough — 62

2015 Mt Beautiful Pinot Noir
North Canterbury — 15/72

2014 Martinborough Vineyard Te Tera
Pinot Noir
Martinborough — 16/78

2014 Wither Hills “Taylor River”
Pinot Noir
Marlborough — 80

2011 Morton Estate Pinot Noir,
Marlborough — 85

2014 Te Whare Ra Pinot Noir
Marlborough — 19/91

2015 Black Estate Pinot Noir
Waipara — 92

2015 The King’s “Wrath” Pinot Noir
Marlborough — 98

2014 Corofin Settlement Pinot Noir
Marlborough — 20/98

2015 Mt Difficulty Pinot Noir
Central Otago — 102

2015 St Hallett Gamekeepers
Shiraz/Grenache/Touriga
Barossa Valley, Australia — 11/55

2014 Knapstein Shiraz
Clare Valley, Australia — 13/65

2015 Craggy Range Syrah,
Hawke’s Bay — 14/70

2014 Penfolds Bin 2 Shiraz/Mataro
South Australia — 82

2014 Trinity Hill Gimblett Gravels
Syrah
Hawke’s Bay — 85

2012 D’Arenberg “Laughing Magpie”
Shiraz/Viognier
McLaren Vale, Australia — 17/85

2014 Two Hands “Fields of Joy” Shiraz
Clare Valley, Australia — 19/91

2013 Martinborough Vineyard
Syrah/Viognier
Martinborough — 105

2013 St Hallett “Blackwell” Shiraz,
Barossa, Australia — 105

2014 Angus The Bull
Cabernet Sauvignon
South Australia — 14/65

2013 Villefranche CS/CF/Merlot
Bordeaux, France — 16/80

2014 Trinity Hill “The Gimblett”
Merlot/Cabernet Sauvignon,
Hawke’s Bay — 18/89

2013 B Qa de Marsyas
CS/SYH/Mourvedre
Beqaa Valley, Lebanon — 19/91

2015 Kalterersee Classico Superiore
Schiava, *Alto Adige, Italy* — 12/60

2014 Los Padrillos Malbec
Mendoza, Argentina — 14/65

2012 Ederra Reserva Tempranillo
Rioja, Spain — 13/65

2016 Unico Zelo “The River”
Nero d’Avola
Riverland, Australia — 18/89

2015 Ogier Lirac Grenache
/Syrah/Mourvèdre,
Rhône, France — 14/70

2014 Ogier Vacqueras Grenache/
Syrah/Mourvèdre,
Rhône, France — 18/88

2014 Ogier Gigondas Grenache
/Syrah/Mourvèdre,
Rhône, France — 24/118

2010 Ruffino Chianti Classico Riserva
Ducale Oro
Tuscany, Italy — 21/105

DESSERT WINE

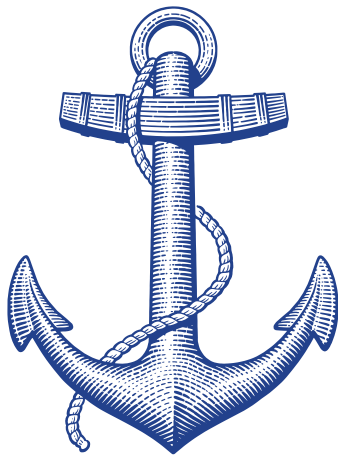
2015 The Ned Noble Sauvignon Blanc
Marlborough — 15/77

2015 Kings Series “A Sticky End”
Marlborough — 90

2015 Tickled Pink Pinot Noir
Central Otago — 14/73

2011 Maculan Torcolato Vespaiola
Veneto, Italy — 16/95

2014 Donnafugata Ben Rye
Passito di Pantelleria Zibibbio
Sicily, Italy — 20/130



SOMMELIER SELECTION

— A selection of outstanding wines & rare vintages —

SPARKLING

- NV Krug Grande Cuvée *Reims, France* — 450
2004 Veuve Clicquot “La Grande Dame” *Reims, France* — 460
2006 Dom Pérignon Brut *Reims, France* — 460

SAUVIGNON BLANC

- 2015 Nautilus *Marlborough* — 72
2016 Cloudy Bay *Marlborough* — 98
2014 Hans Herzog Sur Lie *Marlborough* — 125
2013 Cloudy Bay Te Koko *Marlborough* — 142
2011 Marisco Pride and Glory *Marlborough* — 160

CHARDONNAY

- 2015 The Landing *Bay of Islands* — 80
2014 Unison Reserve *Hawke’s Bay* — 80
2015 Domaine Lucci *South Australia* — 90
2013 Antinori Bramito *Umbria, Italy* — 95
2015 Te Mata Elston *Hawke’s Bay* — 105
2015 Meerlust *Stellenbosch, South Africa* — 115
2013 Mahi “Alchemy” *Marlborough* — 120
2014 Penfolds Bin 311 *Tumbarumba, South Australia* — 130
2014 Sacred Hill “Riflemans” *Hawke’s Bay* — 150
2014 Odyssey Reserve “Iliad” (Magnum) *Gisborne* — 160
2013 Latour-Giraud Meursault *Burgundy, France* — 175
2014 Caillerets Chassagne-Montrachet 1er Cru *Burgundy, France* — 210

PINOT GRIS

- 2015 Neudorf “Maggie’s Block” *Nelson* — 80
2015 Lamont *Central Otago* — 82
2015 Easthope *Martinborough* — 85
2014 Aurum Amber *Central Otago* — 90
2008 Bott-Geyl Grand Cru *Alsace, France* — 160

RIESLING

- 2013 Mondillo *Central Otago* — 78
2013 Tesch Konigsschild *Nahe, Germany* — 88
2014 Stettener *Weignut, Germany* — 90
2007 John Forrest Collection *Wairau* — 95
1998 René Muré Clos Saint Landelin Grand Cru (Magnum) *Alsace, France* — 425

SOMMELIER SELECTION

— A selection of outstanding wines & rare vintages —

OTHER WHITES

- 2013 Alta Vista Torrontes *Mendoza, Argentina* — 72
- 2015 Sileni “Alba” SB/VIO/MUSCAT/PG/CH *Hawke’s Bay* — 80
- 2015 Marc Brédif Vouvray Chenin Blanc *Loire Valley, France* — 86
- 2014 Meyer-Nakel Illusion Blanc de Noir Pinot Noir *Ahr Valley, Germany* — 110
- 2008 Rolet Savagnin Blanc *Jura, France* — 120
- 2015 Clos de l’Oratoire des Papes Blanc, *Rhône, France* — 130
- 2015 Virgilius Viognier *Eden Valley, Australia* — 130
- 2012 Craft Series Exemplar Viognier, *Marlborough* — 135
- 2014 Pieropan Soave Classico Superiore “La Rocca” Cru DOC, *Garganega Veneto, Italy* — 135
- 2014 Emerich Knoll Grüner Veltiner Loibenberg Smaragd *Wachau, Austria* — 150
- 1997 Marc Brédif Vouvray Chenin Blanc *Loire Valley, France* — 160
- 2006 Schlumberger Grand Cru Kitterlé Gewürztraminer *Alsace, France* — 170

PINOT NOIR

- 2012 Georgetown, *Central Otago* — 105
- 2014 Moonlight Race *Central Otago* — 116
- 2014 Cloudy Bay, *Marlborough* — 118
- 2015 Felton Road “Bannockburn”, *Central Otago* — 125
- 2014 Cloudy Bay “Te Wahi”, *Central Otago* — 165
- 2014 Burn Cottage, *Central Otago* — 170
- 2013 Carrick Excelsior *Central Otago* — 185
- 2012 Martinborough Vineyard, *Martinborough* — 200
- 2012 Camille-Giroud Volnay, Côte de Beaune *Burgundy, France* — 220
- 2014 Pyramid Valley “Angel Flower” *Canterbury* — 250
- 2010 Martinborough Vineyard “Marie Zelig” *Martinborough* — 350
- 2011 Mt Difficulty “Long Gully” (Magnum) *Central Otago* — 400
- 2011 Dry River (Magnum) *Martinborough* — 465
- 2006 Camille-Giroud Grand Cru, Chambertin *Burgundy, France* — 720

MERLOT PREDOMINANT

- 2013 Matua Single Vineyard Merlot *Hawke’s Bay* — 130
- 2006 Sacred Hill “Brokenstone” Merlot/CS/CF *Hawke’s Bay* — 130
- 2013 Soho “Zabeel” Merlot/Syrah/Malbec *Waiheke* — 195

SOMMELIER SELECTION

— A selection of outstanding wines & rare vintages —

CABERNET PREDOMINANT

- 2008 Destiny Bay “Mystae” CS/Merlot/CF/Malbec/PV — 130
- 2014 Penfolds Bin 389 Cabernet Sauvignon/Shiraz *South Australia* — 195
- 2008 Clos du Marquis St Julien CS/CF/Merlot/Mal/PV/Car *Bordeaux, France* — 300
- 1999 Château Margaux, 1st growth *Bordeaux, France* — 1999
- 2011 Château Lafite Rothschild Pauillac *Bordeaux, France* — 2222

SYRAH & SHIRAZ

- 2013 Man O’War “Dreadnought” Syrah *Waiheke Island* — 120
- 2014 Ogier Côte Rôtie Syrah/Viognier *Rhône, France* — 165
- 2013 Rod McDonald Gimblett Gravels Syrah *Hawke’s Bay* — 200
- 2008 Rockford “Basket Press” Shiraz *Barossa Valley, Australia* — 200
- 2013 Penfolds “St Henri” Shiraz *South Australia* — 215
- 2009 Yalumba “The Octavius” Shiraz, *Barossa Valley, Australia* — 230
- 2013 Trinity Hill Homage Syrah/Viognier *Hawke’s Bay* — 250
- 2014 Carnival of Love *McLaren Vale* — 280
- 2011 Penfolds RWT Shiraz *Barossa Valley, Australia* — 435
- 2009 Penfolds Grange Shiraz *South Australia* — 1090

OTHER REDS

- 2014 Chermette Fleurie Poncié *Beaujolais, France (375ml)* — 52
- 2009 Marqués del Riscal Reserva Tempranillo/Graciano/Mazuelo *Rioja, Spain (375ml)* — 69
- 2011 Penfolds Reserve Sangiovese *Barossa Valley, Australia* — 89
- 2011 Viña Pomal Reserva Tempranilla *Rioja, Spain* — 90
- 2005 Viña Muriel Gran Reserva Tempranillo *Rioja, Spain* — 116
- 2014 Planetes Grenache *Priorat, Spain* — 120
- 2013 Meyer-Nakel Pinot Fruhburgunder *Ahr Valley, Germany* — 120
- 2013 Rippon Gamay *Central Otago* — 130
- 2014 Ogier Clos de l’Oratoire des Papes Rouge *Rhône, France* — 130
- 2014 A Tribute to Grace Grenache *Santa Clara County, USA* — 160
- 2011 Girolamo Russo “San Lorenzo” Nerello Mascalese *Sicily, Italy* — 165
- 2012 Tenuta San Guido “Guidalberto” *Toscana, Italy* — 195
- 2008 Prunoto Barolo “Bussia” *Piedmont, Italy* — 250
- 2008 Podere Le Ripi Brunello di Montalcino *Tuscany, Italy* — 250
- 2011 Ogier Clos de l’Oratoire des Papes Rouge (Magnum) *Rhône, France* — 300

DESSERT WINE

- 2014 Inniskillin Sparkling Ice Wine Chardonnay *Niagara Peninsula, Canada* — 150

AMARO

- Fernet Branca *Milan, Italy* — 9
- Amaro Montenegro *Bologna, Italy* — 9
- Cynar *Milan, Italy* — 10
- Averna *Sicily, Italy* — 12

SHERRY

- NV Toro Albala Fino Electrico Del Lagar *Montilla-Moriles, Spain* — 10/68
- NV Gonzalez Byass Solera 1847 *Andalucia, Spain* — 11/75
- NV Oloroso Marques de Poley *Montilla-Moriles, Spain* — 12/80
- 2013 Alvear Pedro Ximenez *Montilla-Moriles, Spain* — 15/94
- 2000 Alvear Dulce Viejo Pedro Ximenez *Montilla-Moriles, Spain* — 175
- 1982 Gonzalez Byass Annada Palo Cortado *Andalucia, Spain* — 370

PORT

- Croft Tawny Port *Oporto, Portugal* — 12/120
- Penfolds Estate Father Tawny Port *South Australia* — 12/120
- Penfolds Estate Grandfather Rare Tawny Port *South Australia* — 26/250
- 2000 Dow's Port *Portugal* — 300
- Penfolds Great Grandfather *South Australia* — 450

WHISKY

- Johnnie Walker Double Black *Kilmarnock, Scotland* — 10
- Johnnie Walker Platinum *Kilmarnock, Scotland* — 27
- Johnnie Walker Blue *Kilmarnock, Scotland* — 34
- Talisker 10 Year Old *Isle of Skye, Scotland* — 15
- Balvennie Double Wood 12 Year Old *Speyside, Scotland* — 17
- Oban 14 Year Old *West Highlands, Scotland* — 24
- Glenfiddich 12 Year Old — 15
- Glenfiddich 15 Year Old — 18
- Glenfiddich 18 Year Old — 22
- Lagavulin 16 Year Old — 20

BRANDY

- Pascet Napoleon 12 Year Old *Cognac, France* — 24
- Gontier 2005 *Calvados, France* — 12
- Tariquet VSOP *Armagnac, France* — 14

TAP BEER

- Steinlager Pure — 10
- Little Creatures Pale Ale — 12
- Emerson's Pilsner — 12
- Becks — 10

BOTTLE

- Corona — 10
- Steinlager Classic — 10
- Steinlager Pure — 10
- Steinlager Mid 2.5% — 9
- Little Creatures Pilsner — 12
- Emerson's London Porter 500ml — 16
- Mac's Cloudy Apple cider 568ml — 16

LIMITED EDITION & SEASONAL BEERS

Ask your waiter about our selection

