

## TASTING PADDLES

### SELECTION OF FOUR

Wanaka Craft Beers	\$18
Central Otago White Wines	\$19
Central Otago Mixed Wines	\$19
Central Otago Red Wines	\$20
The World of Vermouth	\$30
Sake Paddle	\$30
The World of Gin	\$30
The World of Whisky	\$30
The World of Vodka	\$30
The World of Rum	\$30
Taste of Cardona Distillery	\$30
Taste of Scapegrace Distillery	\$30
Unique Tequila & Mezcal Tasting	\$30

### SPARKLING WINE

<b>Maude</b> , Traditionnelle Brut, Wanaka	\$16/\$63.50
<b>Prosecco</b> , Italy	\$15
<b>Mt. Monster</b> , Brut, Australia	\$13

### WINTER WARMERS

PWSW Mulled Wine, 150ml	\$15
PWSW Mulled Wine Jug – 1L – takeaway	\$40
Mulled Gin, 150ml	\$15

### WHITE WINE

#### RIESLING

Riesling on Rotation – Ask the Team	\$15
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#### SAUVIGNON BLANC

Central Otago Sav on Rotation	\$15
Sav. Blanc NZ – Ask the Team	\$16

#### PINOT GRIS

Te Kano, Bunnockburn, 2023	\$16
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#### CHARDONNAY

“GASSON” Wanaka, 2021	\$16
Chardonnay on Rotation – Ask the Team	\$17

### ROSÉ WINE

New Zealand Rose On Rotation	\$16
French Rose on Rotation – Ask the Team	\$16

### RED WINE

#### PINOT NOIR

Minaret Peaks, Wanaka, 2019	\$17
Aitken's Folly, Wanaka, 2015	\$18
The Bounder, Stewart Town, Bannockburn	\$19
Valli, Vinyards On Rotation - Ask the Team	\$19

#### SHIRAZ/SYRAH/MERLOT

On Rotation - Ask the Team	\$17
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## DRAFT BEERS

**Draft on Rotation** – Wanaka Brews  
Ask the PWSW Team **\$9/\$13**

### CRAFT NZ BEERS

Ask the PWSW Team at counter

### NON & LOW ALCOHOL BEER

<b>Tiny</b> , Garage Project, Hazy or XPA 0.5%	\$10
<b>Watchdog</b> , ParrotDog, IPA, 0.5%	\$10
<b>Fugazi</b> , Garage project, 2.2%	\$10
<b>Micro IPA</b> , Ground Up, IPA, 2.5%	\$10

### CIDER

<b>Peckham's</b> , Nelson 5.9%	\$11
<b>Crushed Peach Bomb</b> , Hawke's Bay, 4%	\$11
<b>Ginger Fusion</b> , Hawke's Bay, 4%	\$11
<b>GOLD, Craft Cider</b> , Central Otago 5.5%	\$12

### NON ALCOHOLIC

<b>Antipodes Sparkling or Still</b> , 1L	\$10
<b>SWIG</b> Wanaka Kombucha (Turmeric & Ginger, Blackcurrant)	\$11
<b>Fentimans</b> Rose, Lemonade, Orange	\$9
<b>Bundaberg</b> LL&B, Ginger Beer	\$7
<b>Sodas</b> : Coke, Diet Coke, Sprite, L&P	\$6

**CORKAGE FEE IS \$15.**

**WAIVED FOR ALL BOTTLES \$50 +**

### SIGN UP NOW “OTAGO WINE CLUB” – 10% OFF

Our exclusive OTAGO - Pembroke Wine Club is your monthly wine subscription or can be a great Gift, which brings you a thoughtfully curated mixture of specially selected, Central Otago boutique white/rose & red wines straight to your door. Ask the Team for more details.

[www.pembrokewines.co.nz](http://www.pembrokewines.co.nz)

<b>WHITE WINE, 6PACK - \$245</b>
<b>ROSE WINE, 6 PACK - \$245</b>
<b>RED WINE, 6PACK - \$285</b>
<b>MIXED WINE, 6PACK - \$265</b>

## COCKTAILS

<b>PWSW Special</b> Drift Winter gin, Tonic, prosecco	<b>\$18</b>
<b>"The CAVE" Special</b> Drift Winter gin, Kahlua and cream	<b>\$18</b>
<b>Mimosa with Otago Twist</b> Prosecco, Splash of OJ and Cardrona Distillery Orange Liqueur	<b>\$18</b>
<b>Limoncello Spritz</b> Limoncello, Prosecco, Soda Water, Mint	<b>\$18</b>
<b>Spritz Up</b> Aperol, Prosecco, East Imperial Soda & Orange to finish	<b>\$16</b>
<b>Gin Up</b> Choice of our Gins on the shelf, East Imperial Soda or Indian/Grapefruit Tonic & Lemon	<b>\$16</b>
<b>PWSW Pimm's</b> Pimm's, Rose Lemonade, East Imperial Ginger Ale, Cucumber, Mint & Citrus	<b>\$16</b>
<b>Paloma</b> Tequila Reposado, East Imperial Grapefruit Soda & Citrus	<b>\$16</b>
<b>Dark &amp; Stormy</b> Black Spot Jamaican Rum, Queenstown Ginger Beer, Mint and Lime	<b>\$16</b>
<b>Espresso Martini - \$17.35</b> Four Pillars Vodka "Curatif"	<b>\$16</b>
<b>"Bariletto" Aged Negroni</b> Handcrafted in Charred Oak Barrels 26%	<b>\$18</b>

## MOCKTAILS - \$15

<b>Elta Ego</b> – Mojito, Negroni, Passionfruit Margarita
<b>AF Collection</b> , New Zealand Classic G&T Italian Aperol Spritz Dark & Stormy Pink Grapefruit Margarita
<b>Ecology G&amp;T</b> London Dry Gin <u>OR</u> Asian Spice with Light Tonic

## GOURMET PLATTERS

<b>White Truffle Camembert Fondue</b> Camembert with white truffle oil, Branch Creek honey, Onion jam, Seeds & Bark Bread	<b>\$22</b>
<b>Hot Camembert Fondue</b> Camembert with Berries chutney, Toasted Seeds & Bark Bread	<b>\$22</b>
<b>Loaded Hummus</b> with an assortment of pickles, capers, olives, mixed nuts & crackers	<b>\$22</b>
<b>"Whitestone" Cheese Platter</b> Wheel of Brie, Totara Tasty & Windsor Blue, Cornichons, Local Chutneys, Olives, Herbs & Crackers	<b>\$38</b>
<b>Charcuterie Platter "Zamora"</b> Selection of Coppa, Lomo, Gaucho Salami, Spanish Chorizos from Queenstown served with Cornichons, Local chutneys, Herbs & Crackers	<b>\$36</b>
<b>Cracked Pepper Duck Liver Pate</b> Served with Jam, Cornichons, Olives and Crackers	<b>\$32</b>
<b>"The WORKS" Platter</b> Cheese trio and Mixed Cured Meat selection, local chutneys, Cornichons, Olives, Herbs & Crackers	<b>\$65</b>
<b>Warm Mixed Nuts</b>	<b>\$9.50</b>
<b>Warm Marinated Herb Olives</b>	<b>\$11.50</b>

## SEAFOOD

<b>Smoked Salmon Pate</b> with Cornichons, Herbs & Crackers	<b>\$30</b>
<b>Smoked Mussels</b> Chilli <u>OR</u> Herbs & Garlic, Cornichons, Crackers	<b>\$32</b>
<b>Cold Smoked Stewart Island Salmon</b> Horseradish, Cornichons, Herbs & Crackers	<b>\$36</b>
<b>Hot Smoked Stewart Island Salmon</b> Capers, Cornichons, Herbs & Crackers	<b>\$36</b>
<b>Smoked Sardines from Latvia</b> Capers, Cornichons, Pickled Onions, Lemon Mayo, Herbs & Bark Bread	<b>\$36</b>

**FOR ALLERGIES, PLEASE NOTIFY OUR TEAM**