

## **WINE**

### *SPARKLING*

Villa Sandi Mini Prosecco 200 ml	14.50
Squawking Magpie Methode Traditionelle	48.50

### *WHITE WINE*

Ionos White, Greek, Moscato	8.50	36.50
Malamatina Retsina 500ml, Greek		16.50
Astrolabe, Marlborough Sav Blanc	10.00	45.00
Clearview, HB Coastal Chardonnay	10.00	45.00
Alchemy HB Chardonnay	12.00	52.00
De la Terre, HB Viognier		
Roaring Meg, Marlborough Pinot Gris	10.50	47.00
The Doctor's Marlborough Riesling %9	10.00	45.00

### *RED WINE*

Ionos Red, Cab.Sav.Merlot, Greek	8.50	36.50
Trinity Hill,HB Syrah	10.50	47.00
Elephant Hill, HB le Phant Rouge	11.00	48.00
Merlot-Cab/Franc-Cab/Sav		
Confini Chianti, Italian	10.00	45.00
Trinity Hill, HB The Trinity Red Blend	10.00	45.00
Merlot-Syrah-Cabernet		
Te Mata HB Gamay Noir	10.50	47.00
Lake Hayes, Central Otago Pinot Noir		58.00

### *ROSE*

Elephant Hill Tempranillo Rose HB	11.00	48.00
-----------------------------------	-------	-------

### **BEERS**

Mythos Lager, Greek	9.50
HBBC Pilsner	9.50
Brave Stay Gold Pacific Wheat Ale	9.50
Brave Tiger Milk IPA 500 ml	16.00
Steinlager Pure Light % 2.5	9.50
Zeffer Red Apple Cider	9.50
Zeffer Apple Crumble Cider	9.50

### **NON ALCOHOLIC**

Doubi Natural Sparkling Water 750ml	7.50
Loux Sparkling Cherry or Lemon or Orange	4.50
Lemon Lime & Bitters	5.00
Coke / Coke Zero	4.00
HBBC Old Fashioned Ginger Beer	5.50
Apple or Pineapple Juice	5.00

## **APERETIVO**

<b>SANGRIA</b>	9.50
<b>LIMONATA</b>	9.50
Traditional homemade fresh lemon drink with fresh mint and apple slices	
Add Vodka	5.00
<b>CRUSHED PEACH BOMB</b>	9.50
HB queen peaches (%4 alch)	
<b>APEROL SPRITZ</b>	16.50
with prosecco and aperol	
<b>GINGER FUSION</b>	9.50
Alcoholic ginger beer with crushed mint	
<b>GIN and TONIC</b> Hemp Gin	11.00
<b>RAKI or OUZO</b>	10.00
Traditional grape and aniseed spirit served over ice, Lion's Milk	
<b>JELLYBEAN RAKI COCKTAIL</b>	12.00
Ouzo and Blue Curacao	

## **DESSERTS – ALL HOMEMADE**

<b>BAKLAVA</b>	14.50
with Kapiti vanilla bean ice cream	
<b>PORTAKALO PITA</b>	14.50
Greek orange cake with Kapiti vanilla bean ice cream	
<b>FRANGELICO CRÈME BRULE</b>	14.50
topped with hazelnut croquant, with Greek kourabiedes	
<b>TIRAMISU</b>	14.50
<b>AFFOGATO</b>	14.50
with almond praline	
ADD LIQUEUR	5.00
<b>PISTACHIO GELATO SUNDAE</b>	14.50
<b>CHOCOLATE GELATO SUNDAE</b>	14.50

## **COFFEES**

Long Black / Short Black	4.00
Flat White / Cappucino	4.50
Latte / Mocha / Chai	4.50
Hot Chocolate	5.00
Apple Tea	3.00
Turkish Coffee	4.00
With Turkish Delight	5.50
Leaf Teas & Herbal Leaf Teas	4.00