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# PORT O CALL BEVERAGE LIST

## MINERAL WATER

### Still

Antipodes	500ml	\$6.00
Antipodes	1 Ltr	\$10.00

### Sparkling

Antipodes	500ml	\$6.00
Antipodes	1 Ltr	\$10.00

## BOTTLED JUICES & SOFT DRINKS

Coca Cola	330ml	\$6.00
Diet Coke	330ml	\$6.00
Schweppes Dry Lemonade	330ml	\$6.00
Schweppes Ginger Ale	330ml	\$6.00
Fentimans Rose Lemonade	125ml	\$4.50
Fentimans Tonic Water	125ml	\$4.50
Fentimans Ginger Beer	125ml	\$4.50
Fever Tree Soda Water	200ml	\$4.50
Stoke Ginger Beer	330ml	\$5.50
Stoke Lemon, Lime & Bitters	330ml	\$5.50
Phoenix Cranberry, Lime & Apple - Sparkling	290ml	\$5.50
Phoenix Apple	275ml	\$5.50
Phoenix Blackcurrant & Apple	275ml	\$5.50
Phoenix Feijoa & Apple	275ml	\$5.50
Phoenix Orange, Mango & Apple	275ml	\$5.50



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## BEER & CIDER

### Wheat Beer

HB Hefeweizen	Munich, Germany	500ml	\$12.50
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### Lager

HB Original	Munich, Germany	500ml	\$12.50
Wakachangi	Nelson, NZ	330ml	\$8.50
Heineken	Auckland, NZ	330ml	\$8.50
Corona Extra	Cerveceria Modelo, Mexico	355ml	\$8.50
Kirin	Yokohama, Japan	334ml	\$9.50
Asahi	Tokyo, Japan	334ml	\$9.50
Sapporo	Sapporo, Japan	334ml	\$9.50

### Ales

Stoke NPA	Nelson, NZ	330ml	\$8.50
Speights Gold Medal	Otago, NZ	330ml	\$7.50
Stoke Dark	Nelson, NZ	330ml	\$8.50
Panhead Pale Ale	Wellington, NZ	330ml	\$10.00
Panhead APA	Wellington, NZ	330ml	\$10.00

### Pilsner

Bitburger	Bitburg, Germany	500ml	\$11.50
Panhead Pilsner	Wellington, NZ	330ml	\$10.00

### Low Alcohol

Stoke 2 Stoke	Nelson, NZ	330ml	\$7.50
Bitburger Drive 0%	Bitburg, Germany	330ml	\$7.50
Full Flavour Pilsner			

### Cider

Rochdale Apple Cider	Nelson, NZ	330ml	\$7.50
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# PORT O CALL BEVERAGE LIST

## CHAMPAGNE & SPARKLING WINE

NV De Luca Prosecco	Italy	glass	\$10.00
NV Moet et Chandon Brut Imperial	Epernay, France	200ml bottle	\$29.50

GLASS / 250ML / 500ML

## SAUVIGNON BLANC

Greenhough	Nelson, NZ	\$9.50 / \$15.50 / \$30.00
Blackenbrook	Nelson, NZ	\$9.50 / \$15.50 / \$30.00
Middle Earth	Nelson, NZ	\$9.50 / \$15.50 / \$30.00

## PINOT GRIS

Rimu Grove "Bronte"	Nelson, NZ	\$9.50 / \$15.50 / \$30.00
Blackenbrook	Nelson, NZ	\$10.50 / \$17.00 / \$33.00

## CHARDONNAY

Greenhough	Nelson, NZ	\$10.50 / \$17.00 / \$33.00
Middle Earth	Nelson, NZ	\$10.50 / \$17.00 / \$33.00

## ROSE

Clearview "Black Reef Blush"	Hawke's Bay, NZ	\$9.50 / \$15.50 / \$30.00
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## PINOT NOIR

Greenhough	Nelson, NZ	\$11.50 / \$18.00 / \$35.00
Rimu Grove "Bronte"	Nelson, NZ	\$10.50 / \$17.00 / \$33.00
Madam Sass	Otago, NZ	NA / \$19.00 / \$37.00

## SHIRAZ, CABERNETS & BLENDS

Lake Chalice Syrah	Hawke's Bay, NZ	NA / \$16.50 / \$32.00
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# PORT O CALL BEVERAGE LIST

## PORT

Taylor's Tawny Port 10 yrs	60ml	\$9.50
Taylor's Tawny Port 20 yrs	60ml	\$15.00

## SHERRY

Valdespino Manznila	60ml	\$7.00
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## WINE HALF BOTTLES

Perfect for those looking to enjoy a premium wine experience in smaller quantities - 375ml bottles.

## CHAMPAGNE

NV Moet et Chandon Brut Imperial	Epernay, France	\$58.00
NV Pol Roger Brut Curvee	Epernay, France	\$75.00
NV Taittinger Brut Reserve	Reims, France	\$70.00
NV Veuve Cliquot "Yellow Label Brut"	Reims, France	\$65.00

## WHITE WINE / ROSE

Kumeu River "Mates" Char	Kumeu, NZ	\$53.00
Giesen Sauv. Blanc	Marlborough, NZ	\$17.00

## RED WINE

Te Mata "Awatea" Cab.Mer.	Hawke's Bay, NZ	\$39.00
Ata Rangī "Crimson" P/N	Martinborough, NZ	\$35.00
Giesen Merlot	Canterbury, NZ	\$17.00
Ata Rangī Pinot Noir	Martinborough, NZ	\$65.00



# PORT O CALL BEVERAGE LIST

## WINE TASTING EXPERIENCES

A selection of four wines with brief tasting notes to help you appreciate the nuances of each. All wines are served in 75ml pours.

### **Nelson Varietals at its finest** \$19.00

A taste of four wines from the region to let you experience the breadth of Nelsons wine varietals. Greenhough Sauvignon Blanc, Greenhough Chardonnay, Rimu Grove Bronte Pinot Gris and Greenhough Pinot Noir.

### **Battle of Nelson** \$20.00

Time to let your taste buds decide the winner – a tasting of two Sauvignon Blancs and two Pinot Noirs from the Nelson region. Tasting notes are blind at first to let you decide the real winner. Greenhough Vs. Blackenbrook Sauvignon Blanc & Greenhough Vs Rimu Grove “Bronte” Pinot Noir.

## COCKTAILS

### **Dry Martini**

A classic Gin/Vodka Martini with Olives.

Bombay Martini	\$15.00	Finlandia Martini	\$15.00
Plymouth Martini	\$17.50	42 Below Martini	\$17.50
Tanqueray 10 Martini	\$19.50	Blue Duck Martini	\$19.00
Source Aged Gin	\$21.00	The Reid Martini	\$21.00

### **Lychee Martini**

A classic Gin Martini with a twist.

Bombay Martini	\$15.00	Finlandia Martini	\$15.00
Plymouth Martini	\$17.50	42 Below Martini	\$17.50
Tanqueray 10 Martini	\$19.50	Blue Duck Martini	\$19.00
Source Aged Gin	\$21.00	The Reid Martini	\$21.00

### **Dry Martini** \$18.00

The classic Espresso Martini. Prepared with Wybrowa Vodka, Kahlua and our McKenzie espresso coffee.

### **Manhattan** \$18.00

A turely classic cocktail featuring Gentleman Jack rye whiskey - we use Gentleman Jack, lightly touched with Dolin vermouth and bitters.

### **Tom Collins** \$18.00

Made true to the original recipe with Old Tom gin. A refreshing Cocktail to cool the soul.



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## PORT O CALL BEVERAGE LIST

- Margarita** \$18.00  
A sea salt crusted glass with Patron Silver tequila, Cointreau and fresh lime juice. Simple and classic.
- Negroni** \$18.00  
A blend of Gin, sweet Vermouth and Campari, splashed with bitters and garnished with orange peel. As Orsen Wells put it: "The bitters are excellent for your liver, the gin is bad for you. They balance each other".
- Bloody Mary** \$17.50  
Classic Vodka and tomato juice based cocktail served spicy or not so spicy according to your whim.
- California Iced Tea** \$18.00  
A strong mix of Finlandia Vodka, Heymen's Gin, Pepe Lopez Tequila & Cointreau topped with Fentimans Rose Lemonade and fresh lemon juice.
- City Baby** \$17.00  
A refreshing blend of Finlandia Vodka, Malibu, Blue Curacao & peach schnapps topped with pineapple juice and Fentimans Rose Lemonade.
- Bangkok Kwai** \$18.00  
A twist on the classic Moscow Mule using 42 Below Honey Vodka with Fever Tree Ginger Beer with a mild chili kick with fresh lime juice served in a chili, salt & sugar crusted glass.
- Japanese Slipper** \$17.00  
An elegant blend of Midori, Cointreau and Lemon Juice served with a homemade marachino cherry.
- Old Fashioned 46** \$20.00  
Only the finest Marker's 46 Bourbon poured over ice, bitters then garnished with a homemade marischino cherry and orange slice. Simple and sophisticated.
- Amaretto Sour** \$18.00  
A sweet and sour cocktail, perfect as a pre dinner drink. Made with Amaretto Disaronno, Jim Beam, lemon juice and pasteurised egg white.
- Ironbound** \$17.00  
Who'd thought apple brandy and cachaca mixed with herbal liqueur made such a great mix? Well, they do...Sagatiba cachaca, calvados, Dom Benedictine and bitters.
- Rosita** \$18.00  
A classic cocktail made with Herradura Anejo tequila, campari and sweet vermouth topped with bitters.
- Lady Lavender** \$17.00  
A floral cocktail made with Haymans gin, lemon juice, pasteurised egg white and lavender syrup.
- Kir Royale** \$14.00  
A true classic, Da Luca prosecco topped with Chambord raspberry Liqueur and berries (seasonal availability).



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## PORT O CALL BEVERAGE LIST

- Paloma** \$18.00  
The “dove” originated in Mexico this refreshing cocktail is made with Patron Silver tequila, pink grapefruit juice, agave syrup and Fentimans Rose Lemonade.
- Rob Roy** \$19.00  
Take a time leap to the late 19th century New York Broadway with this classic cocktail originally served at the Waldorf Astoria. Chivas Regal 12 yrs, sweet vermouth and Fernet Branca.
- Penicillin** \$21.00  
Spicy smoke and honey with plenty of scottish attitude. Lagavulin 16yrs, Jonny Walker Black Label, lemon juice and homemade honey and ginger syrup.
- Blood and Sand** \$20.00  
Named after a 1922 released movie this cocktail is made with the Glenlivet founders reserve, Laphoraig 10 yrs, Cadrona distillery’s cherry liqueur, sweet vermouth, orange juice and lemon juice.
- Mai Tai** \$20.00  
Out of this world! (mai tai-roa ae), created in 1944 in San Francisco this fruity cocktail is made with Appleton’s rum, coconut, orange syrup, bitters and lime juice.
- Sidcar** \$21.00  
The classic under the classics, prepared with Remy Martin V.S.O.P., Grand Marnier and lemon juice.
- Singapore Sling** \$23.00  
Slightly on the dry and sour side, decidedly more complex than most Singapore Slings. Prepared with Haymans Old Tom Gin, Dom Benedictine, Cadrona distillery cherry liqueur, bitters and lemon juice, soda water and grenadine.
- Matcha Hai-Ball** \$22.00  
Consisting of Japanese Whisky (depending on availability), lemon juice, honey, matcha powder and Fever Tree Soda Water.
- Cranberry Umetini** \$18.50  
Prepared with Japanese plum wine, Hayman’s Old Tom gin and cranberry juice.
- Whiskey Sour** \$21.00  
The classic refresher, prepared with Woodford Reserve Bourbon whiskey, lemon juice, sugar syrup and pasteurised egg white.



# PORT O CALL BEVERAGE LIST

## VODKA

Finlandia	Koskenkorva, Finland	\$8.00
42 Below	Banks Peninsular, New Zealand	\$9.00
Wyborowa Vodka	Poznan, Poland	\$9.00
42 Below Honey	Banks Peninsular, New Zealand	\$9.50
Belvedere	Zyrdow, Poland	\$10.00
Grey Goose	Cognac/Picardy, France	\$11.00
Crystal Head	Newfoundland, Canada	\$12.00
Cadrona Single Malt	Cadrona, New Zealand	\$11.00
Blue Duck Rare Vodka	Auckland, New Zealand	\$10.00
Dancing Sands	Takaka, New Zealand	\$9.50
Karven Starka	Auckland, New Zealand	\$9.00

## GIN

Black Robin Rare Gin	Auckland, New Zealand	\$10.00
Source	Cadrona, New Zealand	\$10.00
Source Aged in Chardonnay barrel	Cadrona, New Zealand	\$12.00
Sacred Spring	Takaka, New Zealand	\$10.00
Rouge Society	Canterbury, New Zealand	\$9.00
Plymouth Gin	Plymouth, England	\$9.00
Tanqueray 10	Cameron Bridge, Scotland	\$10.00
The Botanist	Islay, Scotland	\$10.00
Gin Mare	Vilanova, Spain	\$12.00
Hendricks	Ayrshire, Scotland	\$11.00
Hayman's London Gin	London, England	\$8.00
Hayman's Old Tom	London, England	\$9.00
Bombay Sapphire Gin	Hampshire, England	\$9.00
Tanqueray Gin	Cameron Bridge, Scotland	\$9.00

## TEQUILA

Pepe Lopez	Taquila, Mexico	\$8.00
El Espolon Reposado	Jalisco, Mexico	\$9.00
Patron Silver	Jalisco, Mexico	\$9.50
El Jimador Anejo	Jalisco, Mexico	\$10.00
Herradura Plata	Jalisco, Mexico	\$10.50
Herradura Anejo	Jalisco, Mexico	\$12.50
Patron Anejo	Jalisco, Mexico	\$14.50





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## RUM

Helmsman Spiced Rum	Auckland, New Zealand	\$9.50
Murderers Bay Aged Rum	Takaka, New Zealand	\$12.00
Mt. Gay Eclipse Gold	Bridgetown, Barbados	\$8.00
Coruba Dark	Kingston, Jamaica	\$8.00
Mt Gay Eclipse Silver	Bridgetown, Barbados	\$8.50
Appleton's 12 year	Nassau, Jamaica	\$9.00
Ron Diplomatico 12 yrs Reserve Exclusiva	Lara, Venezuela	\$10.00
Pyrat	Anguilla, Anguilla	\$11.00
Penny Blue Single Estate	Bambous, Mauritius	\$11.00

## CACHACA

Sagatiba Pura	Sao Paulo, Brazil	\$8.50
Sagatiba Velha	Sao Paulo, Brazil	\$9.50

## SINGLE MALT SCOTCH WHISKY

### Lowlands

Generally regarded as the most light bodied of the Single Malts – a good place to start if you are new to Scotch Whiskies.

Glenkinchie 12 years old	East Lothian, Scotland	\$13.50
Auchentoshan "Three Wood"	Dalmuir, Scotland	\$14.50

### Highlands

Not as light as Lowland whiskies, but lighter and more elegant those from Islay.

Glenglassaugh "Evolution"	Aberdeenshire, Scotland	\$10.00
Glenglassaugh "Revival"	Aberdeenshire, Scotland	\$9.00
Glenglassaugh "Torfa"	Aberdeenshire, Scotland	\$11.00
The Dalmore 12 years old	Cromarty Firth, Scotland	\$9.50
The Dalmore 15 years old	Cromarty Firth, Scotland	\$12.50
The Dalmore 18 years old	Cromarty Firth, Scotland	\$18.50
The Dalmore Cigar Malt	Cromarty Firth, Scotland	\$17.50
The Dalmore King Alexander III	Cromarty Firth, Scotland	\$21.50
Glenmorangie "La Santa"	Ross-shire, Scotland	\$12.00
12 yrs old port wine cask Glenmorangie "Quinta"	Ross-shire, Scotland	\$9.50
12 yrs old port wine cask Glenmorangie "Nectar d'or"	Ross-shire, Scotland	\$12.50
Glenmorangie 18 years old	Ross-shire, Scotland	\$14.50
Glenmorangie "Signet" 30+ years old	Ross-shire, Scotland	\$27.00
Oban 14 years old	Oban, Scotland	\$18.50
Mortlach "Signatory" 1990 23 years old	Dufftown, Scotland	\$29.00



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# PORT O CALL BEVERAGE LIST

## SINGLE MALT SCOTCH WHISKY (CONT.)

### Speyside

To many, single malts from this region are regarded as the most elegant and complex with a mild smokiness.

Cragganmore 12 years old	Banffshire, Scotland	\$15.00
Aberlour 12 years old	Speyside, Scotland	\$15.00
The Glenlivet	Speyside, Scotland	\$10.00
The Glenlivet 15 years old	Speyside, Scotland	\$11.00
The Glenlivet 18 years old	Speyside, Scotland	\$17.00
Glenfarclas 21 years old	Speyside, Scotland	\$15.00
Dalwhinnie 15 years old	Dalwhinnie, Scotland	\$15.00

### Islay

Generally described heavily peated, oily and even iodine-like and medicinal with burnt tyre notes. The island location and marine landscape come alive in the glass.

Laphroaig 10 years old	Islay, Scotland	\$11.50
Bowmore 15 years old	Islay, Scotland	\$14.00
Bowmore 18 years old	Islay, Scotland	\$16.00
Ardbeg Uigeadail	Islay, Scotland	\$16.00
Lagavulin 16 years old	Islay, Scotland	\$19.00
Buichladdich Classic Laddie	Islay, Scotland	\$13.00
Buichladdich Islay Barley	Islay, Scotland	\$14.50
Buichladdich Port Charlotte	Islay, Scotland	\$13.00
Buichladdich Octomore	Islay, Scotland	\$21.00
Buichladdich Black Art 4.1	Islay, Scotland	\$29.50

### Islands

The whiskies produced on the Islands are extremely varied and have few similarities, though can often be distinguished from other whisky regions by generally having a smokier flavour with peaty undertones.

Talisker 10 years old	Carbost, Scotland	\$13.00
Jura 10 years old	Isle of Jura, Scotland	\$10.00
Jura Superstition	Isle of Jura, Scotland	\$11.50
Jura 16 Diurach's Own	Isle of Jura, Scotland	\$12.00
Jura Prophecy	Isle of Jura, Scotland	\$14.00



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# PORT O CALL BEVERAGE LIST

## JAPANESE SINGLE MALT WHISKY

Due to frequent shortages in supplies, please ask our friendly team for our selection in Japanese Single Malt Whiskies  
POA

## BLENDED WHISKY

Canadian Club	Ontario, Canada	\$8.50
Johnnie Walker Black Label	Ayrshire, Scotland	\$9.50
Compass Box "Great King Street"	Scotland, England	\$9.50
Chivas Regal 12yrs	Speyside, Scotland	\$9.50
Chivas Regal 18yrs	Speyside, Scotland	\$17.50

## IRISH WHISKEY

Jameson's	Dublin, Ireland	\$8.50
Teeling Poitin	Dublin, Ireland	\$9.50
Teeling Small Batch	Dublin, Ireland	\$9.50

## BOURBON

Jim Beam White Label	Kentucky, USA	\$8.00
Woodford Reserve	Kentucky, USA	\$9.50
Booker's	Tennessee, USA	\$11.50
Maker's 46	Kentucky, USA	\$12.00

## RYE WHISKEY

Jack Daniels Old No. 7	Tennessee, USA	\$8.00
Gentleman Jack	Tennessee, USA	\$9.50

## WHISKEY BASED LIQUEURS

Southern Comfort	Tennessee, USA	\$8.00
Jack Daniels Tennessee Honey	Tennessee, USA	\$8.00



# PORT O CALL BEVERAGE LIST

## WHISKY TASTING EXPERIENCES

A selection of four Whiskies served with Fever Tree Soda Water and brief tasting notes to guide you on your whiskey adventure. All whiskies served as singles or doubles in these tasting trays.

### Jet-Setter

Four premium Whisk(e)ys from four different counties, putting Scotch to the test! The Dalmore 15 years, The Hakushu 12 years, Teeling Small Batch & and Gentleman Jack.

Singles	\$25.00
Doubles	\$45.00

### The Emerald Isles

A Highland, Lowlands, Speyside and Islay Single Malt to sample the regional differences Dalmore 12 years, Glenkinchie 12 years, Laphroaig 10 years & The Glenlivet 12 years.

Singles	\$25.00
Doubles	\$45.00

### Old Enough To Order Itself

A selection of whiskies 18 years and older – a connoisseurs sampler. The Dalmore 18 yrs old, Bowmore 18 yrs, Glenfarclas 21 years old & Chivas Regal 18yrs.

Singles	\$38.00
Doubles	\$70.00

### Flight Of The Dalmore

From young to old – see how whiskies change as they age through The Dalmore range. The Dalmore 12 years old, The Dalmore 15 years old, The Dalmore 18 years old & The Dalmore King Alexander III.

Singles	\$36.00
Doubles	\$65.00

### The Southern Drawl

The world of bourbon is an interesting one when you move away from coke mixers! Rich and full flavored – perfect on the rocks. Jim Beam White Label, Booker's, Woodford Reserve & Makers 46.

Singles	\$22.00
Doubles	\$38.00

## APERITIFS & DIGESTIFS

### COGNAC

Remy Martin V.S.O.P.	Cognac, France	\$12.50
Hennessey V.S.O.P	Cognac, France	\$12.50
Hennessey X.O.	Cognac, France	\$21.50

### CALVADOS

Drouin Reserve	Calvados, France	\$9.50
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# PORT O CALL BEVERAGE LIST

## APERITIFS & DIGESTIFS (CONT.)

### APERITIFS

Campari	Sesto San Giovanni, Italy	\$8.00
Pimms No. 1	London, England	\$8.00
Choya Umeshu Plum Wine	Osaka, Japan	160ml \$16.50
Plum Gekkeikan	Wakayama, Japan	60ml \$8.50

### DIGESTIFS

Orange Liqueur	Cadrona, New Zealand	\$12.50
Galliano Sambuca	Tuscany, Italy	\$8.00
Galliano Vanilla	Tuscany, Italy	\$8.00
Disaronno Amaretto	Saronno, Italy	\$8.00
Tia Maria	USA	\$8.00
Frangelico	Canale, Italy	\$8.00
Kahlua	Veracruz, Mexico	\$8.00
Bailey's	Dublin, Ireland	\$8.00
Cointreau	Saint-Barthélemy-d'Anjou, France	\$8.00
Grand Marnier	Neauphe-le-Château, France	\$8.00
Bénédictine D.O.M	Normandie, France	\$8.00
Drambuie	Glasgow, Scotland	\$8.00
Pasqua Grappa di Amarone	Veneto, Italy	\$8.00
Glayva	Leith, Scotland	\$8.00
Tuaca	Italy	\$8.00
Rose Rabbit Orange Liqueur	Cadrona, New Zealand	\$9.50

### COFFEE & TEA

#### ESPRESSO COFFEE

Espresso	\$3.50
Long Black	\$4.00
Flat White	\$4.50
Cappuccino	\$4.50
Latte	\$4.50
Cafe Mocha	\$4.50



# PORT O CALL BEVERAGE LIST

## COFFEE & TEA (CONT.)

### ALCOHOLIC COFFEE

Cafe Corretto	Espresso with a single shot of Grappa	\$8.50
Irish Coffee	Irish Whiskey	\$10.50
Mexican Coffee	Kahluha and Tequila	\$10.50
Frangalico Afagato	Vanilla Ice Cream & Frangalico	\$12.50

### LOOSE LEAF TEA

One Cup Pot \$5.50

Two Cup Pot \$9.50

English Breakfast	An organic morning blended black tea.	Ceylon
Earl Grey Majesty	Black tea blended with hibiscus – an aromatic tea with cooling properties. Shown to lower blood pressure.	China
Jasmine Pearl (Green Tea)	Hand rolled green tea with woven petals of jasmine to produce a beautiful aroma.	China
Chamomile (Infusion)	Known for its ability as a sleep aid and also in the relief of a sore stomach.	NZ
Yin Zhen (White Tea)	White tipped silver needle is one of the most prestigious teas in the world being hand-picked only two days a year. Refined nutty and floral flavours.	Fujian, China
Lapsang Souchong (Smoked Tea)	Smoked with pine needles giving a strong full flavoured tea.	Fujian, China
Honeybush (Caffeine-free Red Tea)	Said to possess many medicinal benefits and especially good as a digestive aid, this tea only grows in South Africa. Has a mild apricot and honey.	South Africa
Fairy Moon (White Tea with Manuka Leaf)	A fine broken leaf tea blend sprinkled with fine cut native Manuka leaves revealing an orient floral note. Manuka leaves are well known for its anti-bacterial properties.	China/NZ
Dragon Well (Organic Green Tea)	Premium Organic “Lion Peak Dragon Well” Green Tea is velvety, slightly bitter with a soft vanilla aroma and water-cooked chestnut note.	China



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## PORT O CALL SNACK MENU

### SOUP OF THE DAY

Served with crusted bread

\$11.50

### HOMEMADE BAKED BREAD

Dukkah, dips and Nelson extra virgin olive oil

\$8.00

### AVOCADO SALAD

With croutons, cherry tomatoes, cucumber and lemon avocado oil dressing

\$15.00

### CLASSIC CAESAR SALAD

With rosemary lemon marinated chicken breast (Gluten Free)

\$25.00

### PANINI

Filled with smoked chicken breast, brie and cranberry jelly garnished with garden salad

\$15.50

### BEEF LASAGNE

Prime mince, tomato, white cheddar sauce topped with parmeiggiano and olive oil

\$16.50

### CHARCUTERIE PLATTER

A selection of salami, cured meats, cheese, olives, sundried tomatoes and hummus  
Served with a selection of homemade bread

\$28.00

### OCEANO'S FLOURLESS CHOCOLATE TORTE

Served with warm hazelnut-chocolate sauce and vanilla ice cream (Gluten Free)

\$10.50



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## PORT O CALL BAR MENU

Available daily 4pm - 9pm.

### TRADITIONAL FISH & CHIPS

Beer battered catch of the day served with fried oyster, salt & pepper squid, coconut panko prawn sauce tartar and fat chips \$28.50

### CROQUE MONSIEUR

Champagne ham, dijon mustard, gruyer cheese sauce, fries \$17.50

### PORT O' CALL VENISON BURGER

Homemade venison patty with melted gruyer, lettuce, tomato, beetroot, fried egg, gherkins aioli accompanied by fries \$18.50

### FISH BURGER

Grilled catch of the day, lettuce, tomato, gherkins, sauce tartar accompanied with fries \$17.50

### DUCK LIVER PARFAIT

Port and brandy duck liver parfait served with homemade tamarillo chutney, gherkins, caperberries and grilled homemade bread \$18.00

### LOADED FRIES

Crispy bacon, chive and cheddar \$8.00





# PORT O CALL BEVERAGE LIST

## SAKE

### What is Sake?

While often referred to as “rice wine”, sake is a fermented product, more similar to beer than wine. Sake is the product of highly refined rice, the most pure water possible and Koji-kin – brewer’s mold spores, of which the exact strains used are often highly prized secrets. The art of crafting premium sake is a matter of timing and precision on the part of the brewer coupled with the finest ingredients possible.

Sake - especially higher quality sakes, should be enjoyed chilled. Those after warm sake should ideally look to our house sake or those labelled “Junmai”.

### Understanding Sake Classifications

There are many things that can determine the quality of sake – with one of the most important being the amount the rice used is polished. Polishing the rice removes the proteins, fats and other unwanted contaminants contained in the outer layers of the grain. By milling these unwanted elements from the grain before fermentation – a cleaner more refined product will be achieved.

Entry level sake (those labelled Junmai and Honjozo) will have a minimum polish ratio of about 70% (meaning the rice grain will have about 30% of its original volume polished away), with premium sakes (labelled Junmai Daiginjo and Daiginjo) will have a minimum polish ratio of 50%. The remaining classifications of Junmai Ginjo and Ginjo will generally fall between these levels at a polish ration of at least 60%.

## LIGHT AND REFINED

Zenkuro (All Black) Queenstown “Original” Junmaishu Sake 375ml \$37.00  
For those who have not tried sake before we suggest to try this smooth, light, 750ml \$72.00  
easy drinking style. Zenkuro Original is a great alternative to either white or red wine with your meal it is a great match with most dishes on our menu.

Yamada-Nishiki Tokubetsu Junmai 300ml \$26.50  
Natural full-bodied pure rice wine. Refreshing with a dry crisp aftertaste.

Ozeki Osakaya Chobei Daiginjo 300ml \$23.50  
Rich and fruity aromas and a graceful refined flavour permeate this dry sake. A great choice for those looking for a sake of great distinction and elegance.

Gekkeikan Yamada-Nishiki Special Junmai 300ml \$29.50  
A light and clean flavoured sake with a fresh and pronounced nose and anise on the tongue.

## LIGHT AND REFINED

Yamada-Nishiki Tokubetsu Junmai 300ml \$26.50  
Natural full-bodied pure rice wine. Refreshing with a dry crisp aftertaste.



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# PORT O CALL BEVERAGE LIST

## SAKE (CONT.)

### OFF DRY AND FULL FLAVOURED

Ozeki Kara Tamba Honjozo 300ml \$23.50  
A light rich taste with pronounced Koji influences. This offering has a clear, clean flavour that is dry and crisp.

Zenkuro (All Black) Queenstown Wakatipu "Sleeping Giant" Junmaishu Sake 375ml \$41.00  
The fermented mash is transferred to bags, then gently pressed in a traditional 750ml \$79.00 pressing tank. Strong, flavoursome and full bodied, just like Matau, the legendary sleeping giant of Lake Wakatipu. Matches a wide range of our dishes. Enjoy chilled or warmed gently to suit the occasion.

### SWEET SAKE AND APERITIFS

Zenkuro (All Black) Queenstown "White Cloud" Nigori Junmai Sake 300ml \$39.00  
Crafted by lightly filtering the fermented moromi (mash) a number of times to leave 750ml \$75.00 behind just enough lees in the sake to maintain its original white colour and slight sweetness. Bottled fresh in small batches, our Nigori is silky smooth, and goes particularly well with spicier and sweeter dishes and snacks. Likes to be enjoyed cool.

Gekkeikan Nigori Sake 300ml \$28.00  
A rough-filtered sake that has a milky, cloudy appearance due to the presence of rice sediment. It offers a creamy and rather sweet palette, with a tropical fruit and honey flavours dominating. A perfect match with our Tempura Bananas for dessert. This is a unique and uncommon style of sake well worth trying.

Ozeki Hana-Awaka 300ml \$17.00  
A sweet and lightly effervescent sake that is a great way to start or finish your night.