



# COCKTAIL MENU



## GIN & TONIC 12

Curious Dry - Indian Tonic, Lime Slice

Recipe #23 - Elderflower Tonic Apple Slices

Ruby - Ginger Beer (or Indian Tonic), Lime Slice

Pinot Barrel Sloe - Indian Tonic, Rosemary Sprig



## MULLED SLOE 14

Pinot Barrel Sloe, Apple Lemon, Honey, Spices, Heat

## RUBY'S SPRITZ 16

Pinot Barrel Sloe, Apple Lemon, Honey, Spices, Heat

## PASSION FIZZ 16

Curious Dry, Passionfruit, Rosemary, Soda

## SLOEGRONI 20

Recipe #23, Campari, Pinot Barrel Sloe



## LOW AND SLOE 2.4% 10

Pinot Barrel Sloe, Grapefruit, Cranberry, Lemon, Soda



## PASSION FRITZ 0% 9

Passionfruit Extract, Rosemary, 0% Sparkling Brut

THE  
MIDWINTER  
SESSION

THE  
Little  
Hire  
COMPANY



FEVER-TREE

  
DIVERGENCE  
New Zealand Whisky

  
**DIVERGENCE**  
New Zealand Whisky

# MENU

## Drams

  
**DIVERGENCE**  
New Zealand Whisky

-  **VIRGIN FRENCH OAK (46%) 12**
-  **OTAGO PINOT BARREL (46%) 12**
-  **OTAGO PINOT BARREL (63.5%) 14**

## Cocktails

 **GINGER HIGHBALL 14**  
Divergence Virgin French Oak, Spicy Ginger Beer

 **HOT TODDY 14**  
Divergence Virgin French Oak, Apple, Lemon,  
Honey, Spices, Heat

 **HIGH TIDE 18**  
Divergence Otago Pinot Barrel, Cointreau,  
Green Tea, Lemon

 **CHAMOMILE OLD FASHIONED 18**  
Divergence Virgin French Oak, Chamomile Syrup,  
Aromatic Bitters

 **FAIRY GODMOTHER 18**  
Curiosity Absinthe, Pineapple, Lime,  
Elderflower Tonic

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**FEVER-TREE**

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# CURIOSITY GIN PLATINUM LOUNGE

## EXCLUSIVE COCKTAILS

### CURIOSITY GIN ESPRESSO MARTINI

❄️ 15



### TROPICAL PARADISE MARTINI

❄️ 15



Drink vouchers can be redeemed for both exclusive cocktails or items marked on the main lists with: ❄️

THE  
Little  
Hire  
COMPANY



THE  
MIDWINTER  
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FEVER-TREE

  
DIVERGENCE  
New Zealand Whisky

ALL DAY - ALL LOCAL - ALL DAY

## 1:00PM - CANAPÉ

- Free range chicken katsu sando

## 2:00PM - CANAPÉS

- Beef tataki, seaweed cracker, pickled ginger *gf*
- Miso cured roasted salmon inari with avocado, pickled ginger and kewpie *df*

## 3:00PM - YUM CHA

- Pork and coriander with peanut, sesame, chili crisp
- Prawn and chive gyoza with XO mayonnaise *df*
- Chicken, ginger and garlic with spring onion, sesame, shallot salsa *df*

## 4:00PM - CANAPÉS & BOWL

- Carbonara croquette with pancetta jam & pecorino
- BBQ prawn brioche rolls with bull kelp salt fries

## 5:00PM - CANAPÉS

- Duck parfait with puri & quince
- Steak & smoked cheddar pie croquettes

## 6:00PM - BOWL

- BBQ smoked chicken with black spice *df, gf*

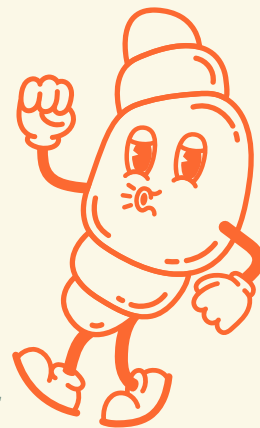
## 6:30PM - CHEESE BOARD

- Little River Brie • Karaka's Vintage Gouda • Whitestone Blue
- Served with spelt crackers, sourdough & quince

*If you have dietary requirements, please make yourself known to our staff for alternative options where available*



# CORPORATE HOSPITALITY



ALL DAY - ALL LOCAL - ALL DAY

## 2:00PM - CANAPÉS



- Free range chicken katsu sando
- Beef tataki, seaweed cracker, pickled ginger *gf*
- Miso cured roasted salmon inari with avocado, pickled ginger and kewpie *df*

## 3:00PM - YUM CHA



- Pork and coriander with peanut, sesame, chili crisp
- Prawn and chive gyoza with XO mayonnaise *df*
- Chicken, ginger and garlic with spring onion, sesame, shallot salsa *df*

## 4:00PM - CANAPÉS & BOWL



- Carbonara croquette with pancetta jam & pecorino
- BBQ prawn brioche rolls with bull kelp salt fries

## 5:00PM - CANAPÉS



- Duck parfait with puri & quince
- Steak & smoked cheddar pie croquettes

## 6:00PM - BOWL & CHEESE BOARD



- BBQ smoked chicken with black spice *df, gf*
  - Little River Brie • Karaka's Vintage Gouda • Whitestone Blue
- Served with spelt crackers, sourdough & quince

*If you have dietary requirements, please make yourself known to our staff for alternative options where available*