

CLOONEY

BEVERAGE LIST

by Phil Spector

CLOONEY

COCKTAILS

Whiskey Highball

rye | braeburn apple | hay | peat 24.0

Spritz

vermouth | young spruce | cucumber | chamomile flowers 21.0

Fig & Pear

aperitif wine | fig leaf | pear | beeswax 22.0

Cosmo

vodka | peach wine | rhubarb | orange 21.0

Mint & Milk

bourbon | clear milk | mint | cedarwood 23.0

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LOW

Apple 'Wine'

granny smith apple | dill | macadamia

Strawberry & Red Pepper

strawberry | red pepper | vanilla

FREE

Cucumber Tonic

cucumber | fennel | lemon balm

Black Currant Soda

black currant | juniper | cherry

Faux Beer

sourdough | honey | black tea

16.0

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CRAFTED JUICES

Yellow Tea and Grapefruit Kombucha - light, subtle citrus and bitter

Sorel, Celery and Kelp - rich, peppery, earthy

White Tea and Pineapple Kombucha - refreshing, mellow, delicate

Cucumber and Dill - cooling, herbal, crisp

Fennel, Cucumber and Verjus - full, creamy, tropical

Burnt Cucumber, Apple and Charcoal - bold, complex, savoury

Pear, Banana and Coconut - fresh, aromatic, subtle anise

Lily Bulb and Elderflower - floral, soft, lifting

Fermented Blackberry and Cherry - dark, vivid, soft salinity

Black Currant and Juniper - lush, ripe, subtle acid

Roasted Grains and Burnt Honey - toasted, clean, dry

Pomegranate, Burnt Honey and Tomato - fresh, textural, vegetal

Black Tea, Orange and Caraway - bright, aromatic, citrus

Cashew, Coconut and Cardamom - smooth, lavish, nutty

Sourdough, Raisin and Honey - comforting, malty, full

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BEER

TAP

Moa - Dry Hop Pilsner 10.0

BOTTLE

Lager

Epic - Lager 9.0

Ale

Croucher - Pale Ale 12.0

Moa - St Josephs Belgian Tripel Ale 500ml 17.0

Moa - Perris Sky Juice West Coast I.P.A 500ml 22.0

Croucher - Low Rider Low Alcohol I.P.A 9.0

Panhead 'Super Charger' A.P.A 12.0

Pilsner

Emmerson - Pilsner 11.0

Harrington's Brewers - Rogue Hop Pilsner 10.0

Stout & Porter

Harrington's Brewers - Wobbly Boot Porter 12.0

Garage Project - Cabbages & Kings 650ml 25.0

Malt

Garage Project - Hellbender 650ml 24.0

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WINE BY THE GLASS

Champagne

Perrier-Jouët 'Grand Brut' NV - Epernay, France 26.0

White

Te Mata 'Cape Crest' Sauvignon Blanc, Sauvignon Gris, Semillon 2017 - Hawke's Bay, New Zealand 16.0

Mammoth 'Rare White' Sauvignon Blanc 2016 - Nelson, New Zealand 23.0

Millton 'Te Arai Vineyard' Chenin Blanc 2016, Gisborne, New Zealand 20.0

Mesh Riesling 2017, Eden Valley, Australia 19.0

Elder Pinot Gris 2016, Martinborough, New Zealand 18.0

Bret Brothers Macon Chardonnay 2016, Burgundy, France 25.0

Greystone Chardonnay 2016, North Canterbury, New Zealand 19.0

La Vis 'Simboli' Nosiola 2015, Trento Italy 16.0

Rose & Natural

Neudorf Rose 2017, Nelson, New Zealand 16.0

Domaine Houchart 'Cuvee St Victoire' Rose 2016, Provence, France 17.0

Unico Zelo Fiano 2016, Adelaide Hills, Australia 22.0

Red

Heron's Flight 'Reserve' Sangiovese 2013, Matakana, New Zealand 25.0

Leeuwin Estate 'Art Series' Shiraz 2014, Margaret River, Australia 23.0

Destiny Bay 'Destinae' Merlot, Cabernet Sauvignon, Malbec 2010, Cabernet Franc, Waiheke Island 29.0

Valli 'Waitaki' Pinot Noir 2016, Central Otago, New Zealand 25.0

Valmont 'No Compromise' Pinot Noir 2016, North Canterbury, New Zealand 25.0

Gut Oggau 'Athanasius' Zweifelt, Blaufrankisch 2015, Burgenland, Austria 26.0

Dessert

Greenhough Vineyard Ambrosia Gewürztraminer 2014, Nelson, New Zealand 19.0

Bilancia 'La Collina' Viognier Tardi 2011, Hawke's Bay, New Zealand 18.0

Château Villefranche Sauvignon Blanc Semillon 2015, Sauterne, France 16.0

Hunters 'Hukapapa' Riesling 2014, Marlborough, New Zealand 16.0

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TEA

Green

- Cui Ming – China - chestnut, green vegetables, hint of fruit
- Gyokuro – Organic – Japan - marine, buttered greens, hint of nut, umami
- Woojeon – Organic – South Korea - butternut pumpkin, green vegetables, floral finish
- Hojicha – Japan - coffee, hazelnut, toast, caramel - organic
- Pure Bud Bi Luo Chun – China - vegetal, nutty, citrus finish

Yellow

- Huang Da Cha 'Big Yellow Tea' – China - roasted coffee bean, tobacco, sweet berry

Oolong

- Formosa Bonita 27 – Taiwan - fruity, floral, roasted nuts
- Orchid Red Gabba – China - nut, baked plum, wild orchid aroma
- GABA Oolong – China - honey, nut, butterscotch, baked sweet potato - organic
- Da Hong Pao – China - wood, walnut, spice

Black

- Darjeeling First Flush – India - floral, muscatel, green banana
- Zealong Black – New Zealand - cape gooseberry, malt and honey - organic
- Golden Monkey – China - cacao, toffee, dried fruit, nut
- Black Pine Needle – China - dark chocolate, dried fruit, earthy
- Assam Dikom – India - malt, raw sugar, robust
- Kenyan Milima – Kenya - strong malt, spice, tobacco tail

Dark | Fermented

- Sheng Puerh – China - forest floor, musk, aged 6 years
- Haiwan Pu-erh – China - forest floor, mineral, pine

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CLASSIC COCKTAILS

Martini

plymouth gin | dry vermouth | lemon

Old Fashioned

woodford bourbon | maple | spice

Negroni

tanqueray gin | sweet vermouth | campari

Sour

spirit | market produce | citrus

Aperol Spritz

perrier-jouet | aperol | lemon | soda

Bamboo

dry vermouth, dry sherry, bitters

all 24.0

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FOOD

Tasting plate

mussel emulsion shell
kingfish daikon green apple dashi
coastal spring lamb tartar oyster sea banana
braised duck tamarillo caramel

35.0

Canapés

a tribute to maori
lost to our past
iconic new zealand
innovation
a look to the future
the inga bean

60.0