



"Daru" Drinks

COCKTAILS

TAMARIND, CHILL & GINGER MARGARITA \$21

Tamarind Chutney, Ginger Agave, Orange, Lime, Chili Tequila



SPICED MANGO MIMOSA \$19

House spiced mango, orange, Prosecco



BUBBLEGUM DAIQUIRI \$20

Rum, Vanilla Liqueur, Lime, Bubblegum syrup, Bitters



BLOODY RUPA \$21

Tequila, Coriander, Tomato Juice, Tabasco, Lemon & Chaat Masala

BEERS

TINY HAZY IPA < 0.5%	Garage Project	\$12
BITTERBITCH IPA 5.8%	Parrot dog	\$13
BIRDSEYE HAZY IPA 5.8%	Parrot dog	\$13
BARE BEER < 0.5%	Sawmill	\$12
PILSNER 4.8%	Sawmill	\$13
EXPATRIATE APA 5.6%	Double Vision	\$13
ULTRA LOW CARB LAGER 4.2%	Sawmill	\$13

\$15 HIGHBALLS

GULKAND G.A.T
Rose petal Jam, Lime and Fennel
MANGO AND MINT MOJITO
Mango pulp, Mint, Lime and Vodka
INDIAN SUMMER
Blacktea syrup, Peach, Mango and Vodka

STREET DRINKS

CHAI & BISCUIT	\$6
BADAM MILK (HOT OR COLD)	\$11
ADD KRAKEN RUM	+\$8

*Please ask the wait staff for our guest tap options

WINES

REDS

	150ML	750ML
THE GRAYLING PINOT NOIR	\$13	\$60
KUMEU VILLAGE PINOT NOIR	\$14	\$65
BEACH HOUSE MONTY MONTEPLUCIANO	\$14	\$65
X BASKET PRESSED SYRAH	\$15	\$70

WHITES AND ROSE

MAKERS ANONYMOUS PROSECCO	\$13	\$60
Craggy Range Rose	\$15	\$70
THE GRAYLING SAUVIGNON BLANC	\$13	\$60
THE GRAYLING PINOT GRIS	\$13	\$60
THE GRAYLING CHARDONNAY	\$13	\$60
BEACH HOUSE LA PLAGUE CHENIN BLANC	\$16	\$75

CELLAR

Craggy Range Te Kahu '23	\$90
THE ELDER PINOT NOIR '19	\$120
BILANCIA CHARDONNAY '23	\$100

NON-ALC.

HOUSE MADE

INDIAN HOUSE LEMONADE NIMBU PANI
MASALA GRAPE LEMONADE
TROPICAL PUNCH
VIRGIN BLOODY RUPA

\$9

SODAS

ORGANIC KARMA COLA
KARMA SUGAR FREE COLA
LEMMY LEMONADE
ORGANIC GINGERELLA
THUMBS UP COLA
LIMCA LEMONADE

\$7.5

JUICES

APPLE
LYCHEE
TOMATO
ORANGE

\$6

*ADDITIONAL CHARGE OF \$1 APPLIES FOR ALL MIXERS

