

# HUMMINGBIRD

Restaurant & Lounge Est. 2000



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## COCKTAILS



<b>Spicy Mandarin Margarita</b>	20
chili infused tequila, cointreau, bay leaf & mandarin, lime	
<b>Hummingbird Espresso Martini</b>	22
dark rum, averna amaro, coffee liqueur, fresh espresso, spiced syrup	
<b>Nocturnal Clover Club</b>	20
vodka, blueberry, dry vermouth, lemon, egg white	
<b>Plum &amp; Oak</b>	22
blended scotch, amaro, plum shrub, lemon, honey	
<b>Rum Runner</b>	22
white rum, banana liqueur, crème de mure, pineapple, lime, grenadine	
<b>Cherry Negroni</b>	20
gin, campari, barrel aged cherry liqueur, cherry infused sweet vermouth	
<b>Greenhouse Martini</b>	22
fennel gin, lillet blanc, limoncello, basil oil	
<b>Down the Rabbit Hole (With You)</b>	40
four pillars bloody shiraz gin, apricot, spiced syrup, lemon, soda <i>to share, served in a tea pot with house-made spiced meringue</i>	

## CLASSIC COCKTAILS

<b>Aperol Spritz</b>	18
aperol, prosecco, soda	
<b>Hugo Spritz</b>	20
gin, elderflower, prosecco, mint, soda	
<b>Blood &amp; Sand</b>	22
scotch whisky, sweet vermouth, cherry heering, orange	
<b>Amaretto Sour</b>	22
amaretto, rye whisky, lemon, bitters, egg white	
<b>Sazerac</b>	22
cognac, rye, absinthe, peychaud's bitters	

*Craving a classic? Just ask. We're always happy to shake or stir your favourite.*

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## BEER & CIDER

### Tap *400ml*

Stella Artois <i>330ml</i> 5.2%	12
Panhead Portroad Pilsner 5.2%	13
Little Creatures Pale Ale 5.8%	13
Emersons Hazed & Confused Hazy IPA 5.8%	13
Mac's Cloudy Apple Cider 4.2%	12
Guinness 500ml 4.2%	15

### Bottles & Cans *330ml*

Steinlager Pure 5%	10
Corona Extra 4.5%	10
Sunshine Brewing Gisbourne Gold 3.8%	11
Emersons Super Quench Low Carb 4%	12
Pilsner Panhead Quickchange XPA 4.6%	12
Panhead Supercharger APA 5.7%	12
Emersons Bookbinder 500ml 3.7%	18
Garage Project Fugazi 2.2%	11
Steinlager Free <0.5%	9
Corona Cero 0.0 <0.05%	9
Guinness 0.0 440ml <0.5%	14

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## SPARKLING WINE

### CHAMPAGNE

125mL 750mL

Perrier-Jouët Grand Brut NV *Épernay*

160

Bollinger La Grande Année 2005

480

Dom Perignon Brut 2009

500

### CHAMPAGNE ROSÉ

Perrier-Jouët Blason Rosé NV *Épernay*

200

### MÉTHODE TRADITIONELLE

De La Terre Cuvée II 2022 *Hawke's Bay*

17 85

### PROSECCO

Falceri Extra Dry DOC *Veneto, Italy*

14 65

### MÉTHODE ANCESTRALE ROSE

Chateau La Colombiere 'Colombulle' 2020 *Fronton, France*  
Biodynamic

85

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## WINE BY THE GLASS

### WHITE

150mL

Nothrow Sauvignon Blanc 2024 <i>Marlborough</i>	13
Mt Difficulty 'Target' Riesling 2025 (RS 43g/L) <i>Central Otago</i>	14
Catalina Sounds Pinot Gris 2024 <i>Marlborough</i>	15
Martinborough Vineyard Home Block Chardonnay 2023 <i>Martinborough</i>	19
Paritua 'Stone Paddock' Chardonnay 2024 <i>Hawke's Bay</i>	14

### ROSE

Mahi Pinot Noir Rosé 2023 <i>Marlborough</i>	15
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### RED

Northrow Pinot Noir 2023 <i>Marlborough</i>	13
Mt Difficulty Pinot Noir 2022 <i>Central Otago</i>	22
Clevedon Vineyard 'Munros Road' Syrah 2021 <i>Clevedon</i>	18
Rioja Vega Crianza 2020 <i>Rioja, Spain</i>	16

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## WINE BY THE BOTTLE

### SAUVIGNON BLANC

750mL

Emma Marris Blanc 2024 <i>Marlborough</i>	58
Mahi Sauvignon Blanc 2023 <i>Marlborough</i>	70

### OTHER AROMATIC WHITE VARIETIES

Famille Bougrier Vouvray 2021 (RS 20g/L) <i>Loire Valley, France</i>	68
Mt Difficulty 'Target' Riesling 2025 (RS 43g/L) <i>Central Otago</i>	60
Dr Loosen Erdener Treppchen Kabinett Riesling 2021 <i>Mosel, Germany</i>	80
Tornatore Etna Bianco 2023 <i>Sicilia, Italy</i>	90
Destinos Cruzados 'Pousada' Albarino/Treixadura 2018 <i>Rias Baixas, Spain</i>	105
Sam Harrop Fiano 2020 <i>Bridge Pa, Hawke's Bay</i>	95
Marisco Vineyards Craft Series 'The Exemplar' Viognier 2016 <i>Marlborough</i>	110
Dry River Gewurztraminer 2017 <i>Martinborough</i>	120
Sartori 'Marani' Bianco Veronese IGT <i>Verona, Italy</i>	70
<i>100% garganega - left to air dry for 40 days</i>	
Real Agrado Viura 2024 <i>Rioja, Spain</i>	65

### PINOT GRIS | PINOT GRIS BLEND

Catalina Sounds Pinot Gris 2024 <i>Marlborough</i>	60
Gustave Lorentz Reserve Pinot Gris 2021 <i>Alsace, France</i>	75

### CHARDONNAY

750mL

Martinborough Vinyard Home Block Chardonnay 2023 <i>Martinborough</i>	84
Domaine William Fevre Petite Chablis 2023 <i>Burgundy, France</i>	120
Paritua 'Stone Paddock' Chardonnay 2024 <i>Hawke's Bay</i>	58
Bogle Chardonnay 2023 <i>California, USA</i>	76

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## WINE BY THE BOTTLE

### ORANGE / SKIN CONTACT

Bodegas Fontana Oveja Naranja 2023 *Castilla, Spain* 68  
*gewurztraminer/muscat*

### ROSÉ

Mahi Pinot Noir Rosé 2023 *Marlborough* 60

Abeica Rosada 2024 DOCa *Rioja, Spain* 75  
*garnacha, viura, tempraniillo*

### PINOT NOIR

750mL

Te Kairanga Estate Pinot Noir 2023 *Martinborough* 68

Martinborough Vineyard 'Home Block' Pinot Noir 2022 *Martinborough* 125

Northrow Pinot Noir 2023 *Marlborough* 58

Mt Difficulty Pinot Noir 2023 *Central Otago* 95

Two Paddocks Pinot Noir 2023 *Central Otago* 110

### OTHER RED VARIETIES

Louis Jadot 'Combe Aux Jacques' 2023 *Beaujolais-Villages, France* 110

Giacomo Fenocchio Nebbiolo DOC *Langhe, Italy* 105

Antonio Madeira 'A Palheira' 2018 *Dão, Portugal* 135

Rioja Vega Crianza 2020 *Rioja, Spain* 68

Jasci & Marchesani Montepulciano D'Abruzzo DOC 2023 *Abruzzo, Italy* 65

Decoy Zinfandel 2022 *California, USA* 115

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## WINE BY THE BOTTLE

### SYRAH & SHIRAZ

750mL

Leefield Station 'Stockman' Syrah 2022 <i>Marlborough</i>	85
Clevedon Vineyards 'Munros Road' Syrah 2021 <i>Clevedon</i>	80
Easthope Home Block Syrah 2024 <i>Hawke's Bay</i>	105
Trinity Hill 'Homage' Syrah 2014 <i>Hawke's Bay</i>	220

### BORDEAUX VARIETIES

Chateau Branas Grand Poujeaux 'Les Eclats de Branas' <i>Bordeaux, France</i>	78
Redmetal Vineyards Cabernet Franc 2024 <i>Bridge Pa, Hawke's Bay</i>	85
Church Road Tom McDonald Series Cab Sauv/Merlot 2014 <i>Hawke's Bay</i>	250

## SWEET & FORTIFIED

### SWEET

90mL

375mL

Man O War 'Holystone' Late Harvest Pinot Gris 2025 <i>Waiheke Island</i>	16	75
Campbells Rutherglen Muscat NV <i>Rutherglen, Australia</i>	15	70

### PORT

75mL

Niepoort Ruby Port <i>Porto, Portugal</i>	12
Niepoort Tawny Port <i>Porto, Portugal</i>	12

### SHERRY

Lustau 'San Emilio' Pedro Ximenez <i>Pedro Ximénez</i>	15
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## NON-ALCOHOLIC

<b>Faker Face</b>	10
orange, lime, grenadine, soda	
<b>Blueberry Mule</b>	10
blueberry, Fever Tree ginger beer, lime	
<b>Mandarin Spritz</b>	10
mandarin & bay leaf, lemon, Fever Tree Tonic	

## JUICE

orange / apple / cranberry / pineapple	7
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## SODA

Coke / Coke No Sugar / Sprite	6
Fever Tree Premium Tonic / Bundaberg Ginger Beer / Soda	6
Antipodes Sparkling Water	11

## COFFEE SUPREME

Black	5
White	6
Mocha	6

## TEA

english breakfast / earl grey / green / berrylicious / fresh mint	5
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## LIGHT MENU

### Snacks

Marinated warmed olives	8
House made potato crisps, rosemary salt	6
House made focaccia, preserved lemon hummus, toasted seeds	13
Buttermilk fried chicken, confit garlic & smoked pepper aioli	19
Skinny fries, ketchup & smoked pepper aioli	11

### Small plates

Market fish crudo, burnt orange, pickled chili, herb oil	20
Salt fish croquettes, preserved lemon aioli, salsa verde	18
Heritage tomato & mozzarella salad, basil, balsamic, sunflower seeds	19
Mushroom paté, hazelnuts, shiitake, burnt apple, crispbreads	18
Beef tartare, mustard, dill pickle, capers, egg yolk, chives, potato crisps	20

### Sweet

Lemon curd tart, meringue, blackberry	17
Caramelised chocolate mousse, cherry, honeycombe, crème fraiche	17
Sticky date pudding, toffee sauce & vanilla bean ice cream	17
White wine & vanilla poached pear, almond, oat and olive oil crumble, coconut cream	17

### Cheese

Tomato jam, burnt apple, Gleny's seed crackers, grapes	20/28/36
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*Choose from 3 cheeses (One/Two/Three)*