



Steamer Wharf Queenstown



Cocktails designed and perfected by our Public bar team - all \$22

Elderflower Collins

Beefeater gin, st. germain elderflower, lemon, soda and blueberries

Publics Peach

Tequila, Cointreau, lime & peach

Pineapple Express

Havana rum, malibu, pineapple juice, mango syrup and coconut rim

Lady of the Lake

Vodka, lychee liqueur, chambord, lemon juice, berry syrup and raspberry flakes

Spicy Donkey

Vodka, lime juice, ginger beer, cucumber & chili syrup

Kiwi As

Bacardi rum, kiwi, feijoa, lime and soda

South Island

Beefeater gin, lemon, lime, passionfruit and mint

CARDRONA COCKTAILS

Our local Cardrona Distillery, from just over the Crown Range, provides us with unique spirits and liqueurs to bring you a taste of New Zealand - all \$26

Cardrona Martini

"The Reid" vodka, chambord, pineapple juice

Cardrona Bee's Knees

"The Source" gin, lemon juice and honey



Cocktails all made to be shared - all \$31

White Wine Sangria

White wine, Peach Schnapps, Lemonade and fresh fruit

Pinns Jug

Pimms, cointreau, lemonade, ginger ale and fruit slices

Whakatipu Sunset

Gin, cointreau, lime juice, cranberry and ginger beer

Public's Pale Ale (NZ)	Tap 425ml	4.9%	14	TAD
Alpine Lager - Alpine Ale Works (NZ)	Tap 425ml	5.0%	14	IAP
Apple cider - Peckham Nelson (NZ)		5.5%	14	
Hazy IPA	Tap 425ml	5.6%	14.5	
Tasting board Three locally brewed beers from Alp	ine Ale with tas	ting notes	16	
Special to Gold	330ml	4.0%	12	
Speights Gold Corona (Mexico)	355ml	4.5%	12	
Subtle and refreshing pale lager	0002.2	110,6		
Steinlager (Auckland NZ) Dry with a tangy and crisp clean bitterness	330ml	5%	12	DEED
Peroni (Italy) Refreshing European style lager	330ml	5.1%	12	DEEN
Canyon Gold Lager (Queenstown NZ) Central Otago Lager. A solid bready backbone accented with NZ Motueka and Taiheke hops, made with Canyon grown malt.	330ml	4%	14	
Altitude "Zen Shiro" (Queenstown NZ) Sake Pilsner, dry finish	330ml	4.9%	16	
Cassels and Sons Milk Stout (Christchurch NZ) Very smooth rich and creamy	330ml	5.2%	15	
Crimson Badger Ginger Bear (Queenstown NZ) Super refreshing ginger beer with a slight swe	330ml etness	4%	13.5	
Canyon Tussock Basher (Queenstown NZ) Tiny Pale Ale, light in body, big in personality and low in alcohol.	330ml	2.5%	12	
Heineken 0% (Netherlands) The alcohol has been gently removed to achieve a fruity flavour with slight malty notes	33 0ml	0%	12	
Mac's Cloudy Apple Cider (Hawke's Bay NZ)	330ml	4.7%	12	
Canyon Point Pressed Cider (Queenstown, NZ)	330ml	4.5%	14.5	CIDED
Rekorderlig Strawberry and Lime (Sweden)	330ml	4%	15.5	CIVEK



Jacobs Creek Prosecco (Barossa Valley, AU)	15	57
Deutz Marlborough Cuvée (Marlborough, NZ)	22	97
Deutz Rosé (Marlborough, NZ)		107
Mumm Grand Cordon (Reims, France)		135



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Sauvignon Blanc	150ml	250ml	750ml
Festival Block (Marlborough NZ)	13	20	55
Catalina Sounds (Marlborough, NZ)			70
Letter Series "B" (Marlborough, NZ)	16	26	75
Dog Point (Marlborough, NZ)	20	32	92
Chardonnay			
Letter Series "O" (Marlborough, NZ)	16	26.5	75
Chard Farm 'Closeburn' (Central Otago, NZ)	17	27.5	80
Church Road McDonald Series (Hawke's Bay, NZ)			94
Odyssey "Reserve Iliad" (Gisborne, NZ)	26	35	103
Pinot Gris			
Gibbston Valley (Central Otago, NZ)	15.5	25	74
Church Road Gwen (Hawke's Bay, NZ)	17	25	80
Rabbit Ranch (Central Otago, NZ)			70
Riesling			
Camshorn (Waipara, NZ)	15	24.5	72
Mondillo (Central Otago, NZ)	17	28	78
Aromatics			
Spy Valley Gewurztraminer (Marlborough, NZ)			67



Rosé			
Triple Bank (Marlborough, NZ)	16	25	68
Rabbit Ranch (Central Otago, NZ)			74
Mondillo (Central Otago, NZ)	19	27	78

Pinot Noir	150ml	250ml	750ml
Domaine Thomson 'Explorer' (Central Otago, NZ)	15.5	24.5	74
Mondillo (Central Otago, NZ)	22	36	105
Chard Farm 'River Run' (Central Otago, NZ)			110
Felton Road 'Bannockburn' (Central Otago, NZ)	32	49	145
Shiraz & Syrah			
Church Road McDonald Series Syrah (Hawke's Bay,	NZ) 20	32	89
RockBare (McLaren Vale, Australia)	18	29	85
Alpha Domus Pilot Syrah (Hawke's Bay, NZ)			64
Coriole Shiraz (McLaren Vale, Australia)			110
Other Reds			
Festival Block Merlot (Marlborough, NZ)	14.5	20.5	56
Campo Viejo Tempranillo (Spain)	15	24	70



Dessert Wine

Gibbston Valley Late Harvest (Central Otago, 1	NZ) 13.5	72
Mondillo Nina (Central Otago, NZ)	16	88
Taylors Port	11 (90ml)	75



Cognac

Cognac Hennessy VS Cognac Martell XO Cognac 13.5 28.5



Liqueurs - all \$11

Amaretto, Baileys, Cointreau, Frangelico, Kahlua, Limoncello, Montenegro

Delicious treats for any time of the day - all \$22

Salted Caramel Martini

Absolut vodka, crème de cacao, cream and caramel swirl

Raspberry Kiss

Chambord, crème de cacao, cream

Snickertini

Frangelico, Baileys, caramel and chocolate

Lemonzucker

Lemoncello, gin, more lemon



Soft Drinks - all \$6.5

Coke, Coke No Sugar, Lemonade, Ginger Ale, Ginger Beer

Juices - all 37

Orange, Apple, Pineapple, Cranberry, Tomato



Italian Soda

With your choice of berry, mango, passionfruit or elderflower



Stir tea & Octane coffee available - ask your server for details

10

VODKA

Absolut	12
Grey Goose	16
Absolut Elyx	15
Blue Duck	15
'The Reid' Single	
Malt Cardrona Vodka	17

BOURBON

Jim Beam	12
Wild Turkey	12
Makers Mark	13
Woodford Reserve	14

WHISKY

Jameson Whiskey	12
Jack Daniel's Whiskey	12.5
Canadian Club Whisky	12.5
Chivas Regal 12 Year Whisky	12.5
Johnnie Walker Black Whiske	y 14
Aberlour Highland Single	
Malt 12 Year Old Whisky	15
Laphroaig 10 Year Whiskey	17
The Cardrona "Growing Wings	s "
Single Malt Whiskey	35

GIN

Beefeater	12
Beefeater Pink Gin	12.5
Bombay Sapphire	13
Tanqueray	14
Hendricks	15
The Source Cardrona Gin	17
Monkey 47 Gin	16
Lyres Non Alcoholic Gin	13

RUM

Havana	12
Appleton VX	12.5
Captain Morgan Spiced	12.5
Malibu	12.5
Kraken Spiced	14
Mount Gay	13
Bacardi	12
Havana 7 Year	13



Olmeca		3	12
Patron	Reposado	:	16



Baked Whitestone Camembert (Oamaru), Onion Jam, Walnuts and Grilled Bread *Veg - 28

Beef Croquettes, Horseradish Aioli, Leafy Greens, Radish - 27

Warm Herb Focaccia Bread, Olive Oil and Balsamic *Veg - 18

House Marinated Green Olives *V *DF - 15

1/2 or 1 Dozen Fresh New Zealand Oysters - MP
-Natural, Shallot Vinagrette and Lemon *DF
-Tempura, Soy sauce and Lemon *DF

Fried Cauliflower, Pea Hummus, Radish and Celery *V *DF - 21

Chargrilled Squid, Fennel and Chipotle Aioli *DF - 21.5

Martinez Chorizo (Cromwell), Grapes, Pickled Apple, Celery, Walnuts *DF - 27.5

Shoestring Fries and Aioli *Veg *DF - 14

Beef Carpaccio, Rocket, Horseradish, Parmesan - 26.5

Whiskey Cured Akaroa Salmon, Dill, Cucumber, Buttermilk *DFO - 33

Market Fish Ceviche, Lemon, Ginger, Coconut, Avocado *DF - 31

Tiger Prawns, Garlic, Ginger, Mango Chili Sauce *DF - 33

*DF - Dairy Free *VEG - Vegetarian *V - Vegan *DFO - Dairy Friendly Option



www.publickitchen.co.nz

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