
The Apartment
Brunch menu

Free Range Eggs 12

Poached, fried or scrambled on
Apartment made toasted Ciabatta

(2 for 1 on Sundays until 3pm)

Add any side for \$4

Avocado, tomato, bacon, salmon,
sausage, asparagus, halloumi,
gluten free bread

**Potato Hash, Streaky Bacon and
Poached Eggs 16**

Breakfast Burger 18

Streaky bacon, fried egg, sausage,
tomato, rocket sauce and aioli in a
toasted bun with shoestring fries

Toasted Museli 12

Cranberries, roasted nuts and grains
with fresh fruit and zany zeus yogurt

**Avocado and Tomato
on Toast 14.5**

Slices of avocado and tomato on 5 grain
toast with basil pesto and olive oil

Shoestring Fries 8

With aioli and tomato sauce

Mushrooms 12
on Toasted Ciabatta

Steamed Mussels 16

Steamed in white wine, garlic, chilli
and coriander

Hot Smoked Salmon Bagel 14

Aoraki hot smoked salmon, lemon
cream cheese, rocket and capers in a
toasted bagel

Halloumi Bagel 12

Zany zeus hollumi cheese, rocket,
sliced avocado, tomato, basil pesto and
aioli served on a toasted bagel

Mon to Fri 7am to late

Sat and Sun 9am to late

Bookings and enquiries email
hello@theapartment.co.nz

www.theapartment.co.nz

ph 04 3859771

The Apartment
Brunch menu

Coffee	S	L	Juices	5	Celebrate!	G	B
	4	5	Orange, tomato, pineapple, grapefruit, cranberry, apple		Sartori Verona Prosecco	11	53
Add - Vanilla, hazelnut, caramel	.50						
Soy	.50	1.00	Karma cola, lemmy lemonade, quina fina tonic, diet coke, gingeralla gingerale		Billecart-Salmon NV	19	100
			Chi	5	Bloody Mary (Apartment mix)	14	
			Bundaberg Gingerbeer	5			

Fresh baked counter food daily

Mon to Fri 7am to late

Sat and Sun 9am to late

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All Day and Night Menu

Bowls

Honey Spiced Mixed Nuts With paprika and Cajun spices	7
Marinated Olives With bread and olive oil	8

Shared

Dumplings Chicken and mushroom dumplings with chilli and soy dipping sauce	11
Croquettes Aoraki salmon and potato croquettes with homemade mayo	12
Shoestring fries With tomato sauce and Apartment made mayo	8
Cheeseboard A selection of cheese with grapes and quince jelly	25

Plates

Steamed Mussels In white wine, garlic, coriander and chilli broth served with crispy Apartment made bread	16
Prawns Marinated in chilli and lime, on a light couscous salad	15
Eggplant and Lemon Risotto With mascarpone	12
Chicken and Lemon Risotto With mascarpone	12
Red Witloof Salad Sliced fennel, roasted pistachios and feta with pomegranate dressing	14

Dinner Menu

Entrée

Soft Shell Crab 14
w/Lemon and Aioli (DF)

Fennel Salad 13
Radish, roquette, orange date and lemon oil
(V) (GF)

Chicken Liver Parfait 14
Mango jelly and truffle'd Brioche toasts

Sides

Shoestring Fries 8
Truffle salt, roast garlic aioli

Roquette Salad 8
Parmesan, cherry tomato and lemon oil dressing

Potatoes 7
Flakey sea salted and roasted in duck fat

Main

Maple Glazed Duck Breast 30
Pak choi, dauphinoise potatoes, cherry and port jus

Crispy Skin John Dory 28
Fennel, grapefruit and rocket salad

Raviolo Osso Bucco 28
Wilted spinach, foraged mushrooms, lentil du puy
and oxtail jus

Rump of Lamb 28
Warmed butter salad, salsa verde and baby pea puree

Dessert

Deconstructed Brandy Snap Chilli, lime, white chocolate mousse and blackberry sherbet	10
Lemon Tart La crème au citron and meringue wafer	10
Orange Almond Fondant Ghana chocolate café truffle and marscapone	11

Cheese

Selection of Cheese
w/Grapes, pistachio praline, house-made chutney and buttermilk
crackers

*** Please ask for the cheese of the day**

Three Cheese Plate	25
By the piece	9

Apartment

Beverage Menu
Edition One
2013.

The Classics

The official definition of a "cocktail" according to the modern Merriam-Webster Dictionary is "an iced drink of wine or distilled liquor mixed with flavouring ingredients." That's a pretty broad definition, but reflects the modern practice of referring to almost any mixed drink as a cocktail.

Tommy's Margarita	16
Tromba Reposado Tequila, Crawley's Agave Nectar and fresh pressed Lime	
Sazerac	17
Sazerac Rye Whiskey, Absinthe, Peychaud Bitters	
Mai Tai	17
Wray and Nephew O/P Rum, Orange Curacao, Crawley's Orgeat Syrup and Lime	
Hemingway Daiquiri	17
Angostura 3yo Rum, Maraschino Liqueur, Grapefruit and Lime	
Corpse Reviver #2	17
Westwinds Gin, Cointreau, Lillet Blanc, Absinthe and Lemon	

The Classics

Vieux Carrie	18
Sazerac Rye Whiskey, H by Hine Cognac, Campano Antica Formula, Benedictine, Angsortura and Peychaud Bitters	
The secret cocktail	16
Beefeater Gin, Liard's Applejack, Raspberry Puree, Lemon, Vanilla Sugar and Egg White	
Blue Moon	16
Westwinds Gin, Crème de Yvette and Lemon	
Ward Eight	17
Makers Mark Bourbon, Lemon, Orange and Grenadine	
The Boulevardier	17
Woodford Reserve Bourbon, Campari and Rosso Antico	
The Last Word	17
Beefeater Gin, Green Chartreuse, Maraschino Liqueur, Lime and Sugar Syrup	

The Aperitif

An alcoholic drink taken to stimulate the appetite before a meal.

[1890-95; < French (vin) *apéritif* < Medieval Latin *aperitivus*, Late Latin *apertivus* aperient < Latin *apert*

- Buckingham Sour** **17**
Beefeater Gin, Quince Paste, Lemon Bitters, Lemon and Egg White
- A Taste of Italy** **16**
Aperol, Grapefruit and Orange Syrup, Orange Bitters and Prosecco
- Johann's Bittered Sling** **17**
Angostura 1919, Suze, Licor 43, Angostura Bitters, Lime and Limonata
- Geranium Vesper** **16**
Stolichnaya Vodka, Westwinds Gin, Geranium, Lillet Blanc and Lemon Zest
- Apple and Lavender Ambrosia** **17**
Liard's Applejack, Peychaud Bitters, Lemon, Apple, and Lavender syrup

The Vodka Wars

There is some debate as to where vodka originated. It has been documented that Russia first produced vodka in the latter part of the 9th century, with the first identified distillery being reported in 1174 in the Vyatka Chronicle. Poland also lays claim to having first produced vodka in the 8th century. However, what Poland refers to as vodka may actually have been a distilled wine that was more like brandy. Polish vodkas first came onto the scene in the 11th century. At that time, they were referred to as 'gorzalka' and were used for medicinal purposes.

Citrus Sangria

17

Belvedere Citrus, Grand Marnier, White Port, Grape and apple, Mint and Homemade Lemonade

Rhubarb and Passionfruit Fizz

16

42 below Passion Vodka, Crème de Cassis, Lemon, Rhubarb Syrup, Egg White and Prosecco

Pear and Saffron Fizz

16

Broken Shed Vodka, Poire William, Lime, Fresh Pear, Saffron Syrup, Egg White and Lemony Lemon Fizz

Shady Pines

16

Broken Shed Vodka, Lime, Apple, Wasabi Paste, Sugar Syrup and Sparkling Mineral Water

Broken Milk Punch

17

Broken Shed Vodka Milk Punch, Crème de Cassis, Coconut Water, Raspberries and Mint

Gin Lane

Beer Street and *Gin Lane* are two prints issued in 1751 by English artist William Hogarth in support of what would become the Gin Act. Designed to be viewed alongside each other, they depict the evils of the consumption of gin as a contrast to the merits of drinking beer. At almost the same time and on the same subject, Hogarth's friend Henry Fielding published *An Inquiry into the Late Increase in Robbers*. Issued together with *The Four Stages of Cruelty*, the prints continued a movement started in *Industry and Idleness*, away from depicting the laughable foibles of fashionable society (as he had done with *Marriage à-la-mode*) and towards a more cutting satire on the problems of poverty and crime.

Grapefruit and Chamomile Gimlet	17
West Winds Sabre Gin, Lime, Grapefruit and Chamomile Syrup	
Alaska Sour	17
Hendricks Gin, Yellow Chartreuse, Lemon, Sugar and Egg White	
Jamie's Garden	17
Hendrick's Gin, Yellow Chartreuse, Cucumber, Lemon and Tonic Water	
Blueberry and Sage Bramble	16
Westwinds Gin, Crème de Mure, Lemon, Blueberries and Sage Infused Syrup	
Sloe Gin and Blackberry Fizz	17
Westwinds Sabre, Sloe Gin Liqueur, Lemon, Blackberry Cordial and Cava	

Rum Diaries

The first distillation of rum took place on the sugarcane plantations of the Caribbean in the 17th century. Plantation slaves first discovered molasses, a byproduct of the sugar refining process, could be fermented into alcohol. Later, distillation of these alcoholic by-products concentrated the alcohol and removed impurities, producing the first true rums. Tradition suggests rum first originated on the island of Barbados

Date and Orange Buttered Rum	18
Angostura 7yo, Cinnamon Syrup, Date & Orange Butter and Boiling Water	
Johann's Grog	16
Angostura 7yo Rum, Carters Bitters, Lime, Muscovado Sugar and Boiling Water	
Blackberry Rum Old Fashioned	18
Flor de Cana 18yo Rum, Fee Brothers Old-fashioned Bitters, Blackberry Reduction and Orange Zest	
Carbonized Hemingway Daiquiri	17
Angostura 3yo Rum, Maraschino Liqueur, Grapefruit and Lime	
Raspberry Rum Swizzle	17
El Dorado 15yo Rum, Falernum, Lime, Raspberry Syrup and Angostura Bitters	

Whisky Classified

In 1823, the UK passed the Excise Act, legalizing the distillation (for a fee), and this put a practical end to the large-scale production of Scottish moonshine.

- Barrel Aged Old Fashioned (served from the Barrel on the bar) 18**
Monkey Shoulder Whisky, Aperol, Antico Formular and Orange Zest
- Deer's Dram 18**
Glenfiddich 15yo Whisky, Rosso Antico, Cigar Liqueur, Cinnamon Liqueur and Whisky Barrel Bitters
- Summer of Irish (Irish coffee) 18**
Tullamore Dew Whiskey, Aperol, Lemon Sugar, Coffee Syrup and Aperol Dust
- Butter Washed Julep 17**
Makers Mark Butter Washed Bourbon, Chocolate Bitters, Mint and Thai Coconut Sugar
- Smoked Mandarin Sour 17**
Ardbeg 10yo Whisky, Mandarin Napoleon, Mandarin Syrup, Lemon and Egg White

The Latino influence

According to a post-conquest Aztec document, consumption of the local "wine" (*pulque*) was generally restricted to religious ceremonies but was freely allowed to those who were older than 70 years. The natives of South America produced a beer-like beverage from cassava or maize, which had to be chewed before fermentation in order to turn the starch into sugar.

Gabriels Bitter Horse	17
Tromba Blanco Tequila, Punt e Mes, Gabriel Bouder Peach, White Pepper Corns and Orange Zest	
Leblon Summer	16
Leblon Cachaca, Raspberry Puree, Lemon Juice , Vanilla Sugar and Limonata	
Batida De Coco	16
Leblon Cachaca, Agave and Coconut Syrup, Lime and Coconut Water	
Wild Earth	17
Sotol Spirit, Rosso Antico, Aperol and Orange Bitters	
Smoked Margarita	17
Illegal Joven Mezcal, Lime and Agave Nectar	
Charred Pina Caiprihina	17
Char Grilled Pineapple Infused Leblon Cachaca, Lime, Agave Nectar and Mint	

Digestif

A digestif is an alcoholic beverage served after a meal, in theory to aid digestion. When served after a coffee course, it may be called *pousse-café*. Digestifs are usually taken straight.

- Fig and Cinnamon Sangria** **18**
H by Hine VSOP Cognac, House Made Cinnamon Liqueur, Antico Formula, Bitters and Apple topped with a Calvados Foam and Pear Sugar
- Gregor's Legacy** **18**
Bowmore 15yo Whisky, Mandarin Napoleon, Mandarin Juice, Angostura Bitters, Lemon and Refined Sugar
- Fig and Cigar Sazerac** **18**
H by Hine VSOP, Cigar Liqueur, Absinthe, Peychaud's Bitters, Whisky Barrel Bitter and Figs
- Plum Rum Flip** **17**
Angostura 1919, Crème de Cacao, Port, Vanilla Sugar and Egg White
- Rum Blazer** **17**
Angostura 7yo Rum, Cinchona Chocolate Bitters, Cigar Liqueur and Cinnamon Syrup

Beer on tap

Asahi Super Dry	7
Budejovivkey Budvar	8
Estralla Damm (Euro Pint)	11
Founders Pilsner	8
Founders pale ale	8
Brew Dog Punk IPA	8

Cider

Honesty Box apple cider	7
Rochdale "Traditional"	9
Rochdale Pear	9
Aspall Suffolk Premier	
Cru 500ml	14

Bottle Beer

Asahi super dry	8
Carlsberg	8
Estralla Damm	9
Kingfisher	8
Founders Pilsner	8
Spikes IPA	8
Red Baron	8
Chocolate Moose	8
Coopers sparkling Ale	9
Hallertau Kolsch No1	10
Hallertau Schwarzer No.4	10
Cooper Sparkling Ale 750mls	18

Wine list

Sparkling and Champagne

	<i>G</i>	<i>B</i>
Castillo Perelada Brut Reserva Cava (Spain)	11	53
Amisfield Arcadia Brut (Marlborough)	10	51
Codorniu Classico (Spain)	12.5	60
Billecart-Salmon NV (Champagne)	19	100
Hunters Methode Miru Miru NV (Marlborough)		55
Santa Margherita Prosecco Brut		45
Moet & Chandon Imperial Brut NV		140
Verve Clicqout Ponsardin		150
Laurent Perrier Millesime 2004		175
Bollinger Spécial Cuvee NV		177
Tattinger Brut Reserve Vintage 2004		215
Perrier-Jouet Grand Brut		250
Louise Roederer Cristal 2005		495

Rose Champagne

Moet & Chandon Rose Imperial NV(Epernay)		175
Laurent Perrier Cuvee Rose Brut NV (Tours-sur-Marne)		249

White Wine

Sauvignon Blanc

	<i>G</i>	<i>B</i>
Invivo Organic 2013 (Marlborough)	9.5	45
Schubert 2012 (Waipara)	10	50
Johner 2013 (Gladstone)	10.5	52
Dog Point 2013 (Wairarapa)		55
Envoy by Spy Valley 2010 (Marlborough)		50
Rockburn 2012 (Central Otago)		58

Chardonnay

Torea "Oystercatcher" 2011 (Marlborough)	9.5	45
TW Estate 2011 (Gisborne)	10	45
Moreau-Naudet Petit Chablis 2008 (Chablis, France)		58
Dog Point 2011 (Marlborough)		59
Neudorf 'Nelson' 2011 (Nelson)		65
Shaw & Smith M3 2010 (Adelaide Hills)		73
Villa Maria Keltern Vineyard 2011 (Hawkes Bay)		79
Clearview 2010 Reserve (Hawkes Bay)		85

Aromatics

	<i>G</i>	<i>B</i>
Mahi Pinot Gris 2012 (Marlborough)	10	50
Julicher Estate Riesling 2012 (Te Muna)	11	55
Stonecroft Gewürztraminer 2010 (Marlborough)	9.5	40
Carrick Estate Pinot Gris (Central Otago)		55
Mount Edward Rose 2012 (Central Otago)	11	52
Rene Mure Gewürztraminer (Alsace, France)	13	65
Domaine Schlumberger Pinot Gris 2011(Alsace, France)		59
Palliser Estate Riesling 2010 (Martinborough)		53
Salomon Undhof Hochterrassen Grüner Veltliner (Ger)		68

Red Wine

Pinot Noir

	<i>G</i>	<i>B</i>
Rabbit Ranch 2012 (Central Otago)	10.5	48
"1912" by Lindis River 2011 (Central Otago)	11.5	60
Mountford Village 2010 (Wairarapa)	10	47
From the Ashes 2011 (Waipara)		60
Mountford Liason 2009 (Wairarapa)		85

Bordeaux Blends

Parcelle A355 Merlot 2009 (Bordeaux, France)	12	55
Church Road 'McDonald Series' Merlot 2010 (Hawkes Bay)	12	55
Main Divide Merlot Cabernet 2009		48
Jim Barry 'the Cover Drive' Cabernet 2008 (South Australia)		54
Te Mata Awatea Cabernet Merlot 2010 (Hawkes Bay)		75

Syrah/Shiraz

Papa Luna 'GSM' 2010 (Catatayua, Spain)	12	60
Georges Road, Block One Syrah (Waipara)	11	51
Mothers Milk First Drop Shiraz (Barossa Valley)		72

Other Red Varietals

El Juintanal Tempranillo 2010 (Rioja, Spain)		64
Sierra Cantabria Seleccion 2010		45

Spirits

Vodka

Stolichnaya	(Russia)
Belvedere	(Poland)
666 butter	(Australia)
Broken Shed	(NZ)
42 Below Passion	(NZ)

Gin

West Winds Sabre	(Australia)
West Winds Cutlass	(Australia)
Hendrick's	(Scotland)
Beefeater	(England)
Beefeater 24	(England)
Beefeater Crown Jewel	(England)
Bols	(Holland)
Sipsmith	(England)
Lighthouse	(NZ)
Plymouth	(England)
Hayman's London Dry	(England)
Hayman's Old Toms	(England)
Jenson's Old Toms	(England)
Tanqueray	(UK)
Tanqueray 10	(UK)
South	(NZ)

Rum

Angostura 3yo	(Trinidad & Tobago)
Goslings Black Seal	(Barmuda)
1998 Plantation	(Nicaragua)
El Dorado 15yo	(Guyana)
Havana club 3yo	(Cuba)
Havana Club 7yo	(Cuba)
Sailor Jerry Spiced	(Caribbean)
Mt Gay XO	(Jamaica)
Wray and Nephew o/p	(Jamaica)
Plantation Over proof 73%	(Trinidad & Tobago)
Plantation 3 star	(Trinidad, Barbados and Jamaica)
Plantation Original Dark	(Trinidad & Tobago)
Plantation Grand Anejo	(Guatemala)
Angostura 1824	(Trinidad & Tobago)
Ron Zacapa 23yo	(Guatemala)
Angostura 1919	(Trinidad & Tobago)
Angostura 7yo	(Trinidad & Tobago)
Ron Pampero Anejo	(Venezuela)
Stolen White	(New Zealand)
Stolen Dark	(New Zealand)
Mocumbo 20yo	(Mexico)

Cachaca

Leblon	(Brazil)
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Tequila

Tromba Blanco	(Mexico)
Corralejo	(Mexico)
T1 ultra Fino	(Mexico)
T1 Estelar Anejo	(Mexico)
Alquimia Reposado	(Mexico)
Casa Noble Crystal	(Mexico)
Jose 1800	(Mexico)
Casa Noble reposado	(Mexico)
Kah Reposado Tequila	(Mexico)
Tromba Reposado	(Mexico)
Patron Blanco	(Mexico)
Patron Reposado	(Mexico)
Patron Anejo	(Mexico)
Patron Gran Platinum	(Mexico)
JLP Reposado	

Mezcal

Ilegal Mezcal Joven	(Mexico)
Ilegal Mezcal Resposado	(Mexico)

Mexican Spirits

Don Cuco Sotol Traditional	(Mexico)
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Brandy/ Cognac

H by Hine VSOP	(<i>France</i>)
Remy Martin VSOP	(<i>France</i>)
Hennessy VSOP	(<i>France</i>)
Martell XO Cognac	(<i>France</i>)
Pierre Ferrand 1840	(<i>France</i>)
Delord 1982 Bas-Armagnac	(<i>France</i>)
Delord XO Bas-Armagnac	(<i>France</i>)
Victor Gontier Calvados	(<i>France</i>)
Domfrontais 2002	(<i>France</i>)
Laird's Applejack	(<i>USA</i>)
Casta del Inka	(<i>Peru</i>)

Whisky

Monkey shoulder	(Speyside)
Glenfarclas '105' Cask Strength 60°	(Speyside)
Glenfiddich 15 yo	(Speyside)
Ardbeg 10 yo	(Islay)
Bowmore Darkest 15 yo	(Islay)
Bruichladdich 12 yo	(Islay)
Lagavulin 16 yo	(Islay)
Laphroaig 10 yo cask strength	(Islay)
Knockando 1995	(Speyside)
The Glenlivet 12 yo	(Speyside)
Auchentoshan Three Wood	(Lowland)
Ben Nevis 10yo	(Lowlands)
Tomatin Legacy 8yo	(Highlands)
Tomatin 18yo	(Highlands)
Old Pulteney 12yo	(Highlands)
Scapa 1993	(Orkney)
Springbank 12yo	(Campbeltown)
Macallan 12yo	(Speyside)
Highland Park 12yo	(Orkney)

World Whiskey

Tullamore Dew	(Ireland)
Jamersons	(Ireland)
Nikka from the Barrel	(Japan)
Woodford Reserve	(USA)
Makers Mark	(USA)
Buffalo Trace	(USA)
Hudson Small Batch	(USA)
Sazerac Rye	(USA)
Canadian Club	(Canada)
Canadian Club 12yo	(Canada)
Rittenhouse Rye	(USA)
Willet Single Bar	(USA)
Jonny Dram	(USA)
Pikesville Rye	(USA)
Jack Daniels	(Tennessee)
Jack Daniels Single Barrel	(Tennessee)
Wild Turkey Rare Breed	(USA)
Wild Turkey Rye	(USA)
Platte Valley Corn	(USA)

Aperitif

Aperol	(Italy)
Campari	(Italy)
Dolin Extra Dry / Blanc / Rouge	(France)
Rin Quin Quin a al Peche	(France)
Henri Bardouin Pastis	(France)
Lillet Blanc	(France)
Pastis 51	(France)
Punt e Mes	(Italy)
Pernod	(France)
Pimm's #1	(England)
Ricard	(France)
Rosso Antico	(Italy)
Suze	(France)

Digestive

Amaro Montenegro	(<i>Italy</i>)
Averna	(<i>Italy</i>)
Bénédictine	(<i>France</i>)
Antico formula	(<i>Italy</i>)
Chartreuse Yellow/Green	(<i>France</i>)
Disaronno Amaretto	(<i>Italy</i>)
Fernet Branca	(<i>Italy</i>)
Jagermeister	(<i>Germany</i>)
Liquore Stregga	(<i>Italy</i>)
Jagermeister	(<i>Germany</i>)
Barenjager	(<i>Germany</i>)
Cherry Heering	(<i>Denmark</i>)
Domaine de Canton	(<i>France</i>)

The Apartment

Two for One

Sundays

10am to late

2 for 1 free Range Eggs \$12

on toasted Apartment made Ciabatta

Does not include sides - until 3pm

2 for 1 Steamed Mussels \$16

in white wine, garlic and chilli broth

until 10pm

2 for 1 Flight Coffees \$5

until 5pm

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