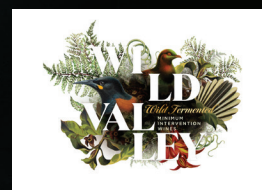


WELCOME TO

TE AHUREI
TOI O TĀMAKI

AUCKLAND
ARTS FESTIVAL

The Civic Club



DRINKS MENU

WHITE WINES

	150ml	200ml	Bottle
STONELEIGH ORGANIC SAUVIGNON BLANC	\$14.50	\$18.00	\$68.00
STONELEIGH WILD VALLEY PINOT GRIS	\$11.00	\$13.50	\$51.00
STONELEIGH WILD VALLEY CHARDONNAY	\$11.00	\$13.50	\$51.00
STONELEIGH RAPAURA SERIES CHARDONNAY	\$15.50	\$19.00	\$73.00

RED WINES

	150ml	200ml	Bottle
STONELEIGH WILD VALLEY ROSE	\$11.00	\$13.50	\$51.00
STONELEIGH WILD VALLEY PINOT NOIR	\$11.00	\$13.50	\$51.00
STONELEIGH RAPAURA SERIES PINOT NOIR	\$18.00	\$22.50	\$84.00

CHAMPAGNE & SPARKLING

	150ml	Bottle
MUMM GRAND CORDON		\$90.00
MUMM GRAND CORDON MINI 375ML		\$48.00
MAKERS ANONYMOUS PROSECCO	\$10.00	\$45.00

BEER

	400ml	Can
SAWMILL HAZY PALE ALE	\$13.00	
SAWMILL LAGER	\$11.00	
SAWMILL SESSIONS IPA		\$12.00
SAWMILL PILSNER		\$12.00
APPLE CIDER		\$10.00
HEINEKEN LIGHT BEER		\$9.50

SPIRITS / RTD

	Can
BEEFEATER PINK & SODA	\$10.00
ABSOLUT, SODA & LIME	\$10.00
JAMESON DRY & LIME	\$12.00

NON-ALCOHOLIC

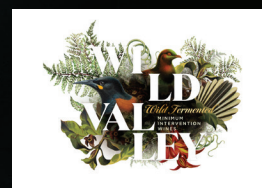
	Bottle
OTAKIRI STILL & SPARKLING WATER	\$5.00
COKE / COKE NO SUGAR / LEMONADE GINGER BEER / ORANGE JUICE	\$5.00
RED BULL	\$6.00

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FOOD MENU

Available
until 10pm

Order and pay at
the bar, and enjoy
with the suggested
beverage pairing
underneath (drink
not included in price).

MUSHROOM ARANCINI WITH CHIPOTLE AIOLI

Sawmill Lager, Stoneleigh Wild Valley Pinot Noir

\$10.00

V

HARISSA CHICKEN WINGS WITH BUTTERMILK RANCH DRESSING

Sawmill Pilsner, Stoneleigh Rapaura Series Chardonnay

\$12.00

GF

SALT & PEPPER SQUID WITH SWEET CHILLI SAUCE

Sawmill Lager, Stoneleigh Organic Sauvignon Blanc

\$12.00

SPICED CAULIFLOWER WITH AIOLI

Sawmill Hazy Pale Ale, Stoneleigh Wild Valley Pinot Gris

\$10.00

V, DF

POTATO WEDGES WITH PARMESAN & SOUR CREAM*

Sawmill IPA, Stoneleigh Wild Valley Chardonnay

\$8.50

V

CHIPS WITH SAWMILL PILSNER & CHEESE SAUCE*

Sawmill Pilsner, Makers Anonymous Prosecco, Stoneleigh Organic Sauvignon Blanc

\$8.00

CHEESE PLATTER - SERVES 2

Selection of New Zealand cheese, rice crackers, nuts, dried fruit, port wine jelly

Sawmill Hazy Pale Ale, Stoneleigh Wild Valley Rose

\$26.00

V, GF

CRUDITÉ & HUMMUS PLATTER

Sawmill Pilsner, Stoneleigh Organic Sauvignon Blanc

\$18.00

V, DF, GF

LATE NIGHT MENU

Available
after 10pm

CHEESE BOARD - SERVES 2

Selection of New Zealand cheese, grapes, dried fruit, nut, crackers

Sawmill Hazy Pale Ale, Stoneleigh Rapaura Series Pinot Noir

\$26.00

V

ANTIPASTO PLATTER - SERVES 2

Selection of cured meats, pickles, marinated olives, artichokes, hummus, ciabatta

Sawmill Session IPA, Mumm Grand Cordon

\$26.00

V - vegetarian GF - gluten free DF - dairy free *tomato sauce also available