



KING ^{OF} SNAKE

DRINKS & BAR MENU

COCKTAILS

KING OF SNAKE COCKTAIL

King of Snake 16
Created by one of the current owners for King of Snake in 2003 as Indochine's signature cocktail, King of Snake has become an international contemporary classic. Try the original and find out why it is one of New Zealand's most famous cocktails (*Martini option available*) Chilli infused Belvedere vodka, fresh ginger, lemon, palm sugar & Grand Marnier

MARTINI GLASS COCKTAILS

Passion Fruit Daiquiri 16
Santiago Carta Blanca white rum, fresh lime juice, mango nectar & passion fruit puree shaken with ice

Spiced Black Doris Daquiri 16
Cinnamon/vanilla infused santiago rum, black doris plum, pomegranate & lime

Elderflower Martini 16
Tanqueray Gin shaken with Sake, St. Germain elderflower liqueur & fresh mint, served with cucumber

Hazlenut Berry Espressotini 16
Chambord Raspberry Liqueur, Frangelico hazelnut liqueur, Belvedere vodka and fresh espresso shaken and strained into a chilled martini Glass

Chilli and Guava Margarita 16
Chilli infused reposado tequila, Grand Marnier, guava nectar & lemon juice shaken with ice & strained into a glass edged with chilli salt

Dragon 16
Belvedere pink grapefruit macerated vodka, fresh chilli, mint, pink grapefruit, orange & lemon juice, shaken with ice & strained

TALL GLASS COCKTAILS

Cucumber Mojito 16
Santiago Carta Blanca rum, fresh lime, mint leaves & cucumber served over crushed ice & topped with soda

Passionfruit Mojito 16
Santiago Carta Blanca rum, fresh lime, mint leaves, Passionfruit and served over crushed ice & topped with soda

Watermelon and Basil Mule 16
Belvedere pure vodka, fresh watermelon, agave nectar, basil leaves served tall over cracked ice, topped with ginger beer

ROCKS GLASS COCKTAILS

Mandarita 16
Muddled fresh mandarin, Reposado Tequila, Mandarin Liqueur, lime juice with a dash of our own sea salt solution

CHAMPAGNE COCKTAILS

Millionaire Mojito 21
Santiago Carta Blanca, fresh lime juice & mint leaves served over cracked ice in a large martini glass, topped with Moet & Chandon Champagne

Chinese Snow Kiss 16
Belvedere vodka, lychee juice & Pelorus NV served with mint and lychee

Flirtini 16
Black raspberry liqueur, pineapple juice & topped with Pelorus NV

WINE

CHAMPAGNE / SPARKLING

Glass Bottle

Moet Imperial Brut NV	19	130
Moet Imperial Rose NV		140
Moet Imperial Grand Vintage 2009		170
Veuve Clicquot Yellow Brut NV		135
Dom Perignon 2009		365
Dom Perignon P2 1998		649
Tattinger Brut Reserve 2012		175
Cloudy Bay Pelorus Brut NV	12.5	80
Cloudy Bay Pelorus Rose NV	13.5	90

WHITE WINES

Giesen Vineyard Selection Marlborough Sauvignon Blanc	9	45
Spy Valley Marlborough Sauvignon Blanc	11	55
Amisfield Central Otago Sauvignon Blanc		70
Cloudy Bay Marlborough Sauvignon Blanc	17	85
Giesen Vineyard Selection Marlborough Chardonnay	10	50
The Brothers Marlborough Chardonnay	13	65
Carrick Bannockburn Oaked Chardonnay	15	75
Cloudy Bay Marlborough Chardonnay		90
Palliser Estate Martinborough Riesling	11	55
Greenhough Nelson Riesling		55
Gemstone Marlborough Riesling	13	65
Ara Single Estate Pinot Gris	10	50
Framingham Pinot Gris		60
Misha's Dress Circle Central Otago Pinot Gris	14	70
Spy Valley Gewürztraminer	12	60
Wilm Reserve Gewürztraminer		70
Marc Bredif Vouvray		70
Milton Te Arai Vineyard Chenin Blanc		75

ROSE WINES

Glass Bottle

Ara Single Estate Pinot Noir Rose	9.5	47.5
Mirabeau Classic French Rose	12	60
Misha's Soloist Central Otago Rose		65
Amisfield Central Otago Rose	16	80

RED WINES

Giesen Vineyard Selection Marlborough Pinot Noir	10	50
Mishas Cantana Central Otago Pinot Noir	14	70
Gibbston Valley GC Central Otago Pinot Noir		90
Rockburn Central Otago 2017 Pinot Noir		92
Amisfield Central Otago Pinot Noir	20	100
Cloudy Bay Marlborough Pinot Noir		105
Pegasus Bay Waipara 2015 Pinot Noir		110
Lowburn Ferry 2014 Ferryman Reserve CO Pinot Noir		120
Pegasus Bay Aged Release Waipara 2007 Pinot Noir		125
Amisfield 2016 Reserve Breakneck CO Pinot Noir		130
Pegasus Bay Prima Donna Waipara 2013 Pinot Noir		145
Cloudy Bay Te Wahi 2015 Pinot Noir		150
Thorn Clark Sandpiper Shiraz	10	50
Peter Lehmann The Barossan Shiraz	12	60
Langmeil 'Hangin Snakes' Shiraz	13	65
Pask Gimblett Gravels Hawkes Bay Merlot	12	60
Cape Mentelle Trinders WA Cab Sauv Merlot	15	75
Man O War 'Death Valley' Waiheke Malbec		80

DESSERT WINES

Muddy Water Waipara Sugar Daddy 2016 Riesling 375ml	12.5	60
Campbells Rutherglen Muscat NV 375ml	12.5	60
PORT & COGNAC		
Taylor's 10yr Tawny Port (60ml)	12.5	
Hennessey VS/VSOP/XO (30ml)	8.5/12/20	

BOTTLED BEER & CIDER

Asahi Japan (330ml)	9
Heineken Genuine imported from Holland (330ml)	9
Corona Mexico (355ml)	9
Peroni Nastro Azzurro Italy (330ml)	9
Tiger Singapore (330ml)	9
Singha Thailand (330ml)	9
Kirin Ichiban Japan (334ml)	10
Sapporo Premium Lager Japan (355ml)	10
Garage Project Pilsner Pils n' Thrills (330ml Artwork Can)	11
Garage Project Garagista IPA NZ (330ml Artwork Can)	11
Garage Project "DFA" Asian Pale Ale NZ (330ml Artwork Can)	12
Heineken Light 2.5% NZ (330ml)	8
Peroni Light 3.5% Low Carb Italy (330ml)	8
Magners Original Cider Ireland (330ml)	9
Magners Juicy Apple Cider Ireland (330ml)	9

COLD DRINKS - NON ALCOHOLIC

Antipodes Sparkling Water (New Zealand) 1000ml	8.5
Antipodes Still Water (New Zealand) 1000ml	8.5
Lemon Lime and Bitters	4.5
Coke	4
Diet Coke	4
Schweppes Ginger Beer	6
Schweppes Ginger ale	4
Sprite Lemonade	4
Orange Juice	5
Apple Juice	5
Tomato Juice	5
Pineapple Juice	5
Cranberry Juice	5
Grapefruit Juice	5
Lemon Squash	4
Red Bull	6

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Double

Tanqueray London Dry (Scotland)	9
Tanqueray 10 (Scotland)	11
Hendricks (Scotland)	12
Reefton Distilling Co. Little Biddy 40% (New Zealand)	12
Martin Millers (England + Iceland)	12
Scapegrace (New Zealand)	12
Scapegrace Goldi Locks (New Zealand)	14
Botanist (Scotland)	14
Monkey 47 (Germany)	14

VODKA

Belvedere Pure (Poland)	9
Pinnacle (France)	9.5
Wyborowa (Poland)	11
Grey Goose (France)	12

WHISKY

Scotch Whisky

Glenmorangie 10Y 40% (Highland & The Islands)	10
Glenmorangie Lasanta 12Y 43% (Highland & The Islands)	11
Glenfiddich 12Y 40% (Speyside)	11
Ardbeg 10Y 46% (Islay)	12
Johnnie Walker Black Label 12Y 40% (Blend)	11
Monkey Shoulder 40% (Blend)	12
Lagavulin 16Y 43% (Islay)	22

Irish Whisky

Jameson (Cork)	10
Jameson Black Barrel (Cork)	14

American Whisky

Canadian club (Ontario)	9
Wild Turkey (Kentucky)	9.5
Jack Daniels (Tennessee)	9.5
Makers Mark (Kentucky)	10
Woodford Reserve (Kentucky)	11
Gentleman Jack (Tennessee)	12
Canadian Club 12 Y (Ontario)	12
Canadian Club 20 Y (Ontario)	16
Jack Daniel Rye (Tennessee)	11
Sazerac Rye (Louisiana/Kentucky)	13

Asian Whisky

Amrut Fusion (India)	11
Nikka 'Miyagikyo' (Japan)	17
Nikka "from the barrel" 51% (Japan)	22

RUM

Santiago Carta Blanca (Cuba)	9
Santiago Anejo (Cuba)	9
Sailor Jerry Spiced (Virgin Islands)	10
Kraken Spiced (Trinidad)	11
Diplomatico Planas (Venezuela)	12
Diplomatico Reserva Exclusivo (Venezuela)	13
Appleton 12 Year (Jamaica)	12
Appleton 21 Year (Jamaica)	18

TEQUILA

Espolon Reposado (Mexico)	10
Patron Silver (Mexico)	12
Herradura Reposado (Mexico)	12
Herradura Anejo (Mexico)	13
Don Julio Reposado	14
Casamigos Reposado (Mexico)	15

COFFEE

Coffee made using freshly ground beans from C4 coffee, christchurch

Espresso/Short Black	4.5
Short Macchiato	4.5
Piccolo Latte	4.5
Long Black	4.5
Americano	4.5
Long Macchiato	4.5
Flat White	4.5
Cappuccino	4.5
Latte	4.5
Liqueur Coffee	12
Lemon, Honey and Ginger	3.5
Hot Chocolate	4.5
Spice Chai	4.5
Soy	0.5
Decafe	0.5

TEA

English Breakfast	4
Earl Grey	4
Chinese Sencha Green	4.5
Chamomile	4.5
Peppermint	4.5
Organic Ginger White Tea	4.5

BAR FOOD

Oysters: Natural with Nashi Pear & Black Pepper Vinaigrette	5.5	GF
Heavenly oyster wrap with wasabi	8	
Variety is subject to availability		
Roasted coconut Spinach leaf with peanuts, garlic, chilli & lime	6	GF/V
Sticky beef wontons	(3) 12 (4) 16 (5) 20	
Pork wontons	(3) 12 (4) 16 (5) 20	
Vegetable wontons	(3) 10.5 (4) 14 (5) 17.5	V
Fries with miso mayonnaise	9.5	GF/V
Crispy pork belly with plum sauce & Sichuan pickled cucumber	18.5	
Crispy squid with garlic & peppercorns	18.5	GFO
Prawn dumplings (3) with supreme broth	14.5	
Fried rice balls, kaffir lime cream sauce	11.5	
Marinated chicken wings (9) KOS sweet chilli sauce	14.5	
Mini Chicken Roti's (2)	16.5	
Blade cut salmon with organic white miso & salmon caviar	26.5	GF

Sorry, we do not accept cheques or Diners Card

