



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 (<i>Martini option available</i>) Chilli infused 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 Daiquiri	16
Cinnamon infused Santiago Rum, licor 43, black doris plum & 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, Vodka & 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	
Lychee Martini	16
Fresh muddled lychee & vodka	

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	
Plum and Basil Mule	16
Vodka, doris plum, agave nectar, basil leaves served tall over cubed ice, topped with ginger beer	
Sweet and Sour Berry Fizz	16
Tanqueray Gin, blueberry liqueur, lemon, egg white, strawberry syrup, topped with ginger beer	

ROCKS GLASS COCKTAILS

Mandarita	16
Muddled fresh mandarin & limes, Reposado Tequila, Mandarin Liqueur & agave nectar	
Kaffir Lime Sour	16
Jameson's whiskey, pineapple, kaffir lime, egg white	
Chilli Negroni	16
Tanqueray gin, freshly muddled ginger & chilli, Campari & cinzano	
Orange Cinnamon Dram	18
Jameson's whiskey, Napoleon Mandarine liqueur, cinnamon & orange juice	

CHAMPAGNE COCKTAILS

Millionaire Mojito	21
Santiago Carta Blanca rum, fresh lime juice & mint leaves in a large martini glass, topped with Moet & Chandon Champagne	
Chinese Snow Kiss	16
Belvedere vodka, lychee juice & Quartz Reef NV served with mint & lychee	
Flirtini	16
Black raspberry liqueur, pineapple juice & topped with Quartz Reef 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
Tattinger Brut Reserve 2012		175
Tattinger Cuvée Prestige NV France	375ml Bottle 75	145
Dom Perignon 2008/2009		365
Dom Perignon P2 1998		649
Rivarose Reserve NV Rose	12	60
Quartz Reef Organic NV Brut	14	70

WHITE WINES

Giesen Vineyard Selection Marlborough Sauvignon Blanc	10	50
Spy Valley Marlborough Sauvignon Blanc	11	55
Cloudy Bay Marlborough Sauvignon Blanc	18	80
Giesen Vineyard Selection Marlborough Chardonnay	10	50
Craggy Range Kidnappers Chardonnay Hawkes Bay 2018	14	70
Carrick Bannockburn Oaked Chardonnay	15	75
Cloudy Bay Hawke's Bay Chardonnay		90
Palliser Estate Martinborough Riesling	11	55
Greenhough Nelson Riesling	13	55
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
Pegasus Bay Gewürztraminer		70
Marc Bredif Vouvray		70
Milton Te Arai Vineyard Chenin Blanc		75

ROSE WINES

	Glass	Bottle
Ara Single Estate Pinot Noir Rose	10	47.5
La Vieille Ferme Luberon Rose France	13	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 2016 Pinot Noir		110
Pegasus Bay Aged Release Waipara 2009 Pinot Noir		125
Amisfield 2017 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	13	60
Cape Mentelle Trinders WA Cab Sauv Merlot		75

DESSERT WINES

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

BOTTLED BEER & CIDER

Asahi Japan (330ml)	9
Heineken (330ml)	10
Corona Mexico (355ml)	10
Peroni Nastro Azzurro Italy (330ml)	10
Tiger Singapore (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
Garage Project Kuro Japanese Black Lager (330ml Artwork Can)	12
Heineken Light 2.5% NZ (330ml)	7
Heineken 0% Holland (330ml)	9
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
Coke Zero	4
Schweppes Ginger Beer	6
Schweppes Ginger ale	4
Schweppes Tonic water	4
Sprite Lemonade	4
Lemon Squash	4
Orange Juice	5
Apple Juice	5
Tomato Juice	5
Pineapple Juice	5
Cranberry Juice	5
Grapefruit Juice	5

GIN

Double

Tanqueray London Dry (Scotland)	9
Tanqueray 10 (Scotland)	11
Hendricks (Scotland)	12
Reefton Distilling Co. Little Biddy 40% (New Zealand)	12
Reefton Distilling Co. Little Biddy Gold 43% (New Zealand)	14
Martin Millers (England + Iceland)	12
Roku (Japan)	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
Johnnie Walker Black Label 12Y 40% (Blend)	11
Ardbeg 10Y 46% (Islay)	12
Monkey Shoulder 40% (Blend)	12
Lagavulin 16Y 43% (Islay)	22

Irish Whisky

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

American Whisky	Double
Canadian club (Ontario)	9
Jack Daniels (Tennessee)	9.5
Wild Turkey (Kentucky)	10
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

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
Decaf	0.5

TEA

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

BAR FOOD

Oysters: Natural oyster served with a nashi pear & black pepper vinaigrette				5.5 each	GF
Fried heavenly oyster wrap with wasabi				8	
Variety is subject to availability					
Roasted coconut Spinach leaf with peanuts, garlic, chilli & lime				6 each	GFO/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 & spicy Sichuan sauce				18.5	GFO
Prawn dumplings (3) with supreme broth				14.5	
Fried rice balls, kaffir lime cream sauce				11.5	GF
Marinated chicken wings (9) KOS sweet chilli sauce				14.5	GF
Mini Chicken Roti's (2)				16.5	
Blade cut salmon with organic white miso & salmon caviar				23.5	GF

Sorry, we do not accept cheques or Diners Card

GF = Gluten Free GFO = Gluten Free Option

V = Vegetarian * = Vegan Option