

三十三

THE DIRTY LAND ICONS

Some of our most loved cocktails

- Tropical Mojito** 16
The classic Mojito with the added freshness & flavor of Mango & Passionfruit
- Cold Filtered Martini** 16
Belvedere Vodka, cold-drip-coffee, Quick Brown Fox coffee liqueur
- Pomegranate Martini** 15.5
Tanqueray gin, Pomegranate juice, fresh lemon juice, sugar & fresh mint
- TDL Margarita** 16
Espolon Reposado Tequila, Grand Marnier, fresh lime juice & agave nectar, shaken & served with a salt rim
- Pirate Tea** 16
House infused pineapple & cinnamon Santiago Anejo Rum with lemon, pineapple & sugar
- Pink Panther** 16
House infused blueberry gin, Elderflower Liqueur, pink grapefruit & lemon garnished with thyme for aromatics
- Hazelnut Sour** 16
Wild Turkey Bourbon, Frangelico. Lemon & egg white. Silky smooth

FROM THE ORCHARD

Fresh fruit & herbaceous flavours

- Cocktail #3** 16
A Zingy stunner with Tanqueray gin, St Germain elderflower Liqueur, lemon, Cucumber & Celery bitters
- Black Doris plum Daiquiri** 17
Black Doris plums muddled with vanilla paste & lime, shaken & strained with a generous helping of Santiago de Cuba Blanca Rum

Jungle Tastes 18

Zubrowka Bison Grass Vodka, Cointreau, fresh apple, passionfruit and lemon balm Served with caramalised apple slices

Viet Cong Mojito 18

Santa de cuba Blanca Rum, Lychee Liqueur, Fresh Lime, Vietnamese mint, ginger, lemongrass & soda water

Pineapple & lavender Pisco Sour 18

Artensonos de Cochiguaz, Fresh muddled Pineapple & lavender syrup shaken hard with egg white & lime juice. Fresh & light with a dried lavender garnish for aromatics

CLUB BAR SERIOUS

Rich & strong

Duck Fat Boulevardier 20

Jack Daniel's Rye whisky fat washed with duck fat and stirred slowly over big ice with campari and cocchi amaro vermouth

Tobago Tea 18

A Caribbean take on the Long Island Iced Tea. Rum, Tequila, gin, vodka, Cointreau, mango, lime and lemonade

Bourbon & Butterscotch Espresso Martini 17

Wild Turkey Bourbon, quick brown fox coffee liqueur, cold drip coffee sweetened slightly with butterscotch. Smooth & smart

KAHA Zombie 19

Santiago de cuba Blanca and Anejo, Kraken spiced rum, wray & nephew overproof rum, Apricot brandy, pineapple juice, lime, angostura bitters and falernum syrup. Served to you on Fire!

Kings Elixir 18

Appleton estate 12 yr Rum, House made plum liqueur, licor 43 and cocchi Amaro vermouth

50C MIXTURE

A selection of sweet treats

Death by chocolate 18
Belvedere vodka, baileys, Crème de Cacao & and dash of raspberry liqueur

Junkanoo 17
Sailor Jerry spiced rum, Lime and passionfruit. Martini style

Bakewell Tart 18
Christmas done dirty! Chambord raspberry liqueur, Amaretto, lemon and egg white. Served with shortbread

Butterball 18
Another twist on the Daiquiri. Sailor jerry spiced rum, lime & butterscotch. So simple yet so much going on

SOPHISTICATED CONTEMPORARIES

Modern Mixology

Smoky 1908 19
Chase distilleries oak smoked vodka, dry vermouth. Stirred, then smoked with oak woodchips to create a complex martini. Served with sicillian olives

Peach & Jalapeno Margarita 17
Jalapeno infused reposado tequila, grand marnier, peches de vigne, jalapeno syrup & lime juice. Served with a chilli salt rim. Careful now!

Wild strawberry Daiquiri 15.5
Aged Rum, Frais des Bois and fresh lime. Wildy attractive

Twisted Turkey 18
Wild turkey bourbon, green Chatreuse, cranberry juice, lemon & manuka honey syrup

STARS IN YOUR GLASS

Champagne Cocktails

In Bloom 20
Hendricks Gin, Violette liqueur, fresh lime juice, Dash of rhubarb bitters topped with Veuve Clicquot Yellow Label

French 75 20
Verve Cliquot champagne, gin, lemon and sugar

French Pass 75 Rose 17
Cloudy Bay Pelorus Rose NV, gin, lemon and sugar

THE GOOD OLD DAYS

Classic must-try cocktails from the past

Negroni 16
Tanqueray gin, Campari & cocchi amaro vermouth

Aviation 17
Tanqueray No 10 gin, lemon juice & violet maraschino liqueurs

Bramble 17
Tanqueray Gin, Crème de Mure (French Blackberry) liqueur, lemon juice & a little sugar

Sidecar 18
Perfect measures of hennessy v.s cognac, triple sec & lemon

Whisky Sour 18+
Your choice of whisky shaken hard with lemon & egg white. Starts from \$18

Caipirinha 16
Sugar cane Cachaca with fresh lime & palm sugar

Gimlet 15
Tanqueray gin, lime juice & a dash of sugar

CHAMPAGNE

	glass	bottle
Veuve Clicquot Yellow Brut NV	20	135
Veuve Clicquot Rose NV		145
Veuve Clicquot Vintage 2008		180
Veuve Clicquot Vintage 2008 Rose		190
Veuve Clicquot La Grande Dame 2006		274

Dom Perignon 2009/2008		365
Dom Perignon 2004		395
Dom Perignon 2003		425
Dom Perignon 2002		455
Dom Perignon Rose 2005/2006		578
Dom Perignon P2 1998/2000		649
Dom Perignon Oenothèque 1975 (P2 Library)		2400

METHODE TRADITIONAL

Cloudy Bay Pelorus Brut NV	12.5	80
Cloudy Bay Pelorus Rose NV		90

WHITE WINE

	glass	bottle
Giesen VS Marlborough Sauvignon Blanc	10	50
Spy Valley Marlborough Sauvignon Blanc	11	55
Amisfield Central Otago Sauvignon Blanc	14	70
Cloudy Bay Marlborough Sauvignon Blanc	16	80
Rapaura Springs Reserve Chardonnay	10	50
Theory & Practice Hawkes Bay Chardonnay	12	60
Carrick Bannockburn Oaked Chardonnay	15	75
Cloudy Bay Marlborough Chardonnay	17	85
Ara Single Estate Pinot Gris	10	50
Opawa Nautilus Marlborough Pinot Gris	11	55
Greystone Waipara Riesling 15	12	60

ROSE WINE

	glass	bottle
Ara Single Estate Pinot Noir Rose	10	50
Amisfield Central Otago Rose	16	80

RED WINE

	glass	bottle
Rapaura Springs Pinot Noir Marlborough	10	50
Giesen VS Marlborough Pinot Noir	10	50
Summerhouse Central Otago Pinot Noir	13	65
Mischa's Cantata Central Otago Pinot Noir	14	70
Cloudy Bay Marlborough Pinot Noir	18	85
Doctors Flat Central Otago Pinot Noir		90
Grant Burge Ink SA Shiraz	11	55
Peter Lehmann Barossa Shiraz	12	60
Domaine Chandon Yarra Valley Shiraz		65
Claymore Dark Side of the Moon SA Shiraz	16	75
Pask Gimblett Road Hawkes Bay Merlot	13	60
Cape Mentelle Trinders WA Cab Sauv Merlot		75

BEER & CIDER

Asahi 330ml (Japan)		9
Corona 355ml (Mexico)		10
Heineken 330ml Genuine Imported from Holland		10
Peroni 330ml (Italy)		10
Sapporo Premium 355ml (Japan)		10
Kirin Ichiban 334ml (Japan)		10
Boniface The Unit IPA 6% 330ml		10.5
Garage Project Pils n' Thrills 330ml		11
Garage Project Garagista IPA 330ml		11
Garage Project Aro Noir Stout 330ml		11
Garage Project Pernicious Weed IPA 330ml		12
Garage Project Special		12
Three Boys Pilsener 330ml		11
Three Boys Special 330ml		11
Magners Apple Cider 330ml		9
Heineken Light 2.5% 330ml		9
Heineken Zero 0% 330ml (Holland)		7

SPIRITS

Gin

	double	martini
Tanqueray London Dry	10	16
Reefton Distilling Co. Little Biddy 40%	12	18
Hendricks	13	20
Roku (Japan)	13	20
Martin Millers	13	20
Sipsmith Sloe Gin	12	
Sipsmith London Dry	13	20
Bombay Sapphire "Star of Bombay"	13	20
Scapegrace	13	20
Scapegrace Goldi Locks	15	28
Roku (Japan)	14	24
Monkey 47	16	30
William Chase Grapefruit Gin	16	30

Vodka

	double	martini
Belvedere (Poland)	10.5	16
Pinnacle (France)	10	16
Wyborowa (Poland)	10.5	18
Zubrowka (Poland)	11	20
Chase Oak Smoked (England)	11	20
Chase Marmalade (England)	11	20
Grey Goose (France)	12	24

North American Whiskey

	double	old fashioned
Canadian Club	9.5	15
Canadian Club 12 Y	13	19
Canadian Club 20 Y	15	28
Elijah Craig 12 Y Small batch 47%	12	18
Four Roses Small Batch	13	19
Four Roses Single Barrel 7 Y 50%	15	28
Jack Daniels No.7	10.5	16
Jack Daniel's Rye	13	19
Gentleman Jack	13	19
Jack Daniels Single Barrel 45%	15	28
Wild Turkey	11	17
Makers Mark	11	17
Woodford Reserve	12	18

Blended Whiskey

	double	sour
Jameson Original 4 Year 40% (Ireland)	10	15
Jameson Black Barrel 4 Year 40% (Ireland)	14	20
Johnnie Walker 12Y Black Label 40% (Scotland)	11	16
Johnnie Walker 15Y Green Label 43% (Scotland)	16	24
Dimple 15 Year 40% (Scotland)	14	20

Single Malts

	double	rob roy
Japanese		
Akashi Meisei 40%	16	28
Nikka 'Miyagikyo' 43%	17	30
Nikka by the barrel 51.4%	22	36
Togouchi 12 Year 40%	23	38

Scotch

	double	rob roy
Ardbeg 10 Year 46% (Islay)	12	18
Crackling peat, black pepper and sizzling cinnamon-spiced toffee. A wave of brine infused with buttermilk & currants. Smoke wells up bringing toasted marshmallows while espresso & tarry smoke develop		
Benriach 20 Year 43% (Speyside)	27	50
Rich honey, vanilla with hints of apples, spice, chocolate & nuts		
Benriach 25 Year 46.8% (Speyside)	39	72
Honey, Oloroso sherry, cocoa and apples, supported by a fascinating presence of citrus, sweet peat & wonderful wood notes		
Glendronach Allardice 18 Year 46% (Highland & The Islands)	25	46
Stewed fruits & all-spice marry together with classic aged Oloroso sherry and toasted walnut bread combined with chocolate orange		
Glenfarclas 18 Year 43% (Speyside)	22	36
Sweet honey & citrus notes on the nose evolve to creamy fudge, dried fruits, almonds, cox's apples & prunes		
Glenfarclas 25 Year 43% (Speyside)	33	60
Sherry & the oak fight for your attention yet neither is overpowering. A powerful nutty smokiness. Intense, long lasting, dry smoky & malty. Dark Belgium chocolate at the back of your mouth		

Glenfiddich 12 Year 40% (Speyside) Elegantly rounded flavours with notes of fresh pear & subtle oak	11	17
Glenfiddich IPA 43% (Speyside) Oily texture with rich vanilla toffee & lemon cream to start. A green leafiness sits at the centre, surrounded by oaky spice, Shreddies, cocoa & floral hints - almost like rose-water-infused chocolate	22	36
Glenfiddich 18 Year 40% (Speyside) Baked apple & cinnamon. Glenfiddich 18 year old is extraordinarily smooth & rich	24	40
Glenkinchie 12 Year 43% (Lowland) Fresh & light in character, with notes of lemon & cut grass	14	26
Glenmorangie 10 Year 40% (Highland & The Islands) Honeyed sweetness fused with notes of citrus, vanilla & almonds	10	16
Glenmorangie 18 Year 43% (Highland & The Islands) Rainier cherries, Lemonhead candies, cereal, chocolate-covered raisins, hint of oak, apricot finish with a flash of cinnamon	21	36
Highland Park 12 Year 40% (Highland & The Islands) Honey, with citrus fruits, malt, & distinctive tone of wood smoke in the warm, lengthy, slightly peaty finish.	15	28
Highland Park 18 Year 43% (Highland & The Islands) A punchy attack, quite fruity & sweet. Hints of peat & smoke. Very rich. Finish: a bit of mocha & marzipan	27	50
Lagavulin 16 Year 43% (Islay) Lapsang Souchong tea & pipe tobacco, fishboxes & kippers. Creosote, with hints of kelp & a little touch of iodine	22	36
Tullibardine 20 Year 43% (Highland & Islands) Honeyed, malty palate with vanilla & mixed spices. Orange blossom honey, allspice & pepper	28	52
Tullibardine 25 Year 43% (Highland & Islands) Toffee, spice & dried apricots, barley & vanilla	38	70

Tequila/ Mezcal	double	margarita
Espolon Reposado	10	16
Herradura Plata	12	18
Herradura Reposado	13	20
Herradura Anejo	14	24
Don Julio Reposado	14	24
Don Julio Anejo	15	28
Fortaleza Reposado	18	34
Fortaleza Anejo	19	36
Monte Alban Mezcal	10	18
Montelobos "Wolf" Mezcal	15	28
Gracias A Dios Mango Mezcal	15	28
Spiced Rum	double	old fashioned
Sailor Jerry Spiced	10	18
Kraken Spiced	11	20
Helmsman Spiced	12	22
Gold/Dark Rum	double	old fashioned
Santiago Anejo Rum	10	16
Bacardi 8 Year	11	20
Diplomatico Reserva Exclusiva	13	21
El Dorado 15 Year	14	26
Appleton 12 Year	12	22
Appleton 21 Year	18	32
Mount Gay XO	11	20
Matusalem 7 Year	12	22
Angostura 1824 Rum 12 Year	17	26
Pyrat XO Reserve	15	28
Ron Zacapa 23 Year	16	30
White Rum	double	daquiri
Santiago Carta Blanca Rum	10	19
Diplomatico Planas	12	21
Cognac	double	sidecar
Hennessy V.S	10	16
Hennessy V.S.O.P	11	18
Hennessy XO	17	30

NON ALCOHOLIC

Coke, Diet Coke, Sprite	4
Schweppes Soda Water, Tonic, Ginger Ale, Traditional Lemonade	4
Mexican Coca-Cola Glass Bottles 250ml	4
Juice: Apple, Orange, Pineapple, Cranberry, Tomato, Grapefruit	5
Schweppes Spicy Ginger Beer	6
VOSS Sparkling Water 800ml	8

SNACKS

Pomme Frites Agria Shoestring fries with Black Truffle infused: aioli, salt & atomized oil. Finished with finely grated 24mth aged Parmigiano Reggiano cheese	12
Mexicano's fried chicken - the original	17
Mexicano's fried pork belly - the original	17
Guacamole, tomato salsa & corn chips	14
Crispy fried potato skins , jalapeno queso fundido	12
Corn fritters , chipotle mayo, goats queso & lime	7
Mexicano's Chicken Nachos , salsa, black beans, jalapeno, queso	19

QUESADILLA & CEVICHE

Charcoal-chicken quesadilla , smoky onion, capsicum, queso	16
Sticky-beef quesadilla , portobello mushrooms, spring onion, queso	16
Pulled-pork quesadilla , pineapple, spring onion cream, queso	16
Vegan Cactus Quesadilla , silverbeet, smoked onions, chilli, vegan queso	17
Ceviche of fresh fish , lime, coconut, micro-herbs, tomato, chilli	18
Ceviche of Tiger Prawn , lime, guac, salsa, micro-herbs, chili & spice	18

TACOS

6 inch soft shell (GF taco - add 50c)	
Adobo chicken , hand hacked guacamole, pickled mango	9
Grilled Market Fish , salsa mojito, coriander, aioli	9
Cumin battered fish , salsa mojito, coriander, aioli	8
Fire grilled prawn , chipotle mayo, avocado & tomatillo salsa	9
Pulled pork , fire grilled pineapple, charred spring onion crema	8
Fire grilled portobello garlic mushrooms , queso fresco, onions, blackbeans, chipotle & almonds	8
Fire grilled flank steak , tomato, peppers, black olive salsa	9
Slow roasted lamb shoulder , fire grilled pineapple & avocado salsa, chipotle mayo & shredded cabbage	9

ALAMBRES - CHARCOAL FIRE GRILLED MEXICAN SKEWERS

3 Mexican Skewers of Marinated Meat, Red Onion and Green Capsicum, skilfully fire grilled over charcoal and served with an accompanying salsa to dip.

Fire Grilled Chicken Alambres (Skewers x3) with green capsicum, red onion, peanut mole sauce	19
Fire Grilled Ribeye Alambres (Skewers x3) with green capsicum, red onion, chimichurri salsa	20
Fire Grilled Pork Belly Alambres (Skewers x3) twice cooked with green capsicum, red onion, pineapple green mole sauce	19

DESERTS

Churros traditional mexican doughnuts with cinnamon & sugar served with mexican chocolate sauce or Whittakers dairy milk sauce	13
Popcorn sundae Organic banana & salted caramel ice cream, Mexican chocolate sauce & caramel popcorn	14
Sticky Date Pudding Caramel Sauce with Mexican Chocolate Mousse and vanilla bean icecream	13

WANT YOUR OWN FUNCTION AREA?

TDL offers exclusive private areas
for group functions.

To inquire, call 03 365 5340 or
email us at info@thedirtyland.co.nz

- Inside
- Outside
- The Red Room
- Full Venue Hire Sunday/Monday
- Food Catering

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