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THE DIRTY LAND ICONS

Some of our most loved cocktails

Tropical Mojito 16

The classic Mojito with the added freshness & flavour of mango & passionfruit

Cold Filtered Martini 16

Vodka, cold drip coffee, Quick Brown Fox coffee liqueur

Pomegranate Martini 16

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 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

The Frowning Rabbit 18

Mezcal, Green Chartreuse, lemon, pineapple shaken with fresh ginger, lemonbalm and cane sugar

- Jungle Tastes** 18
Zubrowka Bison Grass vodka, Cointreau, fresh apple, passionfruit & lemon balm served with caramalised apple
- Viet Cong Mojito** 18
Platino rum, lychee liqueur, fresh lime, Vietnamese mint, ginger, lemongrass & ginger beer
- 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 Daniels Rye fat-washed with duck fat and stirred slowly over big ice with Campari and Zucca Rabarbaro
- Tobago Tea** 18
A Caribbean take on the Long Island Iced Tea. Rum, tequila, gin, vodka, Cointreau, mango, lime & 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 & falernum syrup. Served to you on fire!
- Tayberry Transfusion** 18
Tanqueray gin, lemon & simple syrup shaken & served over crushed ice and laced with tayberry liqueur

50C MIXTURE

A selection of sweet treats

- Death by Chocolate** 18
Vodka, Baileys, Crème de Cacao and dash of raspberry liqueur
- Apricot Sour** 18
Hennessy V.S, apricot brandy, Cointreau, fresh lemon & egg white
- Bakewell Tart** 18
Christmas done dirty! Chambord raspberry liqueur, amaretto, lemon & egg white. Served with shortbread
- Kiss Chase** 18
Chase Grapefruit & Pomelo gin, elderflower liqueur, lemon juice & passionfruit. Topped with soda

SOPHISTICATED CONTEMPORARIES

Modern Mixology

- Smoky 1908** 19
Chase Distillery's oak smoked vodka, dry vermouth. Stirred, then smoked with oak woodchips to create a complex martini. Served with Sicilian olives
- Peach & Jalapeno Margarita** 17
Jalapeno infused reposado tequila, Cointreau, Peches de Vigne & lime juice. Served with a chilli salt rim. Careful now!
- Charred Walnut Manhattan** 19
Four Roses Small Batch bourbon infused with charred Walnut, Cinzano vermouth & walnut bitters stirred & served straight up
- Twisted Turkey** 18
Wild Turkey bourbon, Green Chartreuse, cranberry juice, lemon & manuka honey syrup

THE DAIQUIRI PAGE

Classic Daiquiri	16
Platino rum, lime, sugar	
Hemmingway Daiquiri	17
Platino rum, Maraschino Liqueur, lime juice, grapefruit juice, sugar	
Black Doris Plum Daiquiri	17
Platino rum, Doris plum, lime	
Wild Strawberry Daiquiri	16
Platinorum, Fraise des Bois, lime	
Butterball	18
Sailor Jerry spiced rum, butterscotch, lemon	
Junkanoo	17
Sailor Jerry spiced rum, passionfruit, lime	
Koko Daiquiri	18
Koko Kanu coconut rum, absinthe, lime, kaffir lime syrup	
Passionfruit Daiquiri	18
Diplomatico Planas Rum, passionfruit, lime	
Diplomatico Doris Daiquiri	20
Treat yourself with Diplomatico Reserva Exclusiva, Doris plum, lime, lemon	

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 Clicquot champagne, gin, lemon and sugar

THE GOOD OLD DAYS

Classic must-try cocktails from the past

Last Word 18
Tanqueray Gin, Green Chartreuse, marashino liqueur, lime

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

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

Southside 17
Tanqueray gin, lime, simple syrup, mint

Whisky Sour 18+
Woodford Reserve whisky shaken hard with lemon & egg white

Caipirinha 16
Sugar cane Cachaca with fresh lime & palm sugar

Gimlet 15
Tanqueray gin, lime juice & 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 Rose 2005/2006		578
Dom Perignon P2 1998/2000		649
Dom Perignon Oenothèque 1975 (P2 Library)		4000

METHODE TRADITIONNELLE

Quartz Reef organic Central Otago Brut NV	14	70
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PROSECCO

Villa Sandi DOC	11	55
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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	18	85
Kemeu Village Chardonnay	11	55
Theory & Practice Hawkes Bay Chardonnay	12	60
Carrick Bannockburn Oaked Chardonnay	15	75
Cloudy Bay Marlborough Chardonnay	19	90
Ara Single Estate Pinot Gris	10	50
Moutere Hills Pinot Gris	13	65
Greenhough Apple Valley Riesling	13	65
Claymore Superstition Riesling	14	70

ROSE WINE

	glass	bottle
Ara Single Estate Pinot Noir Rose	10	50
La Vieille Ferme Rose France	14	70
Amisfield Central Otago Pinot Noir Rose	16	80

RED WINE

	glass	bottle
Giesen VS Marlborough Pinot Noir	10	50
Summerhouse Central Otago Pinot Noir	13	65
Mischa's Cantata Central Otago Pinot Noir	14	70
Amisfield Central Otago Pinot Noir	20	100
Cloudy Bay Marlborough Pinot Noir		130
Rippon Mature Vine Central Otago Pinot Noir		115
Grant Burge Ink SA Shiraz	11	55
Peter Lehmann Barossa Shiraz	12	60
Claymore Dark Side of the Moon SA Shiraz	14	65
Saint Clair Pioneer Block 17 Merlot	13	60
Claymore Bittersweet Symphony Cabernet Sauvignon	14	65
Claymore Black Magic Woman Cabernet Sauvignon		110

BEER & CIDER

Asahi 330ml (Japan)	9
Corona 355ml (Mexico)	10
Heineken 330ml	10
Sapporo Premium 355ml (Japan)	10
Boniface The Unit IPA 6% 330ml	10.5
Boniface Wizard Hazy Pale Ale 5.1% 330ml	11
Wigram Brewing Captain Fantastic Hazy IPA 5.8% 330ml	11
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 Pilsner 330ml	11
Three Boys Special 330ml	12
Rochdale Classic Pear Cider 330ml	9
Heineken Light 2.5% 330ml	9
Heineken Zero 0% 330ml (Holland)	7
Garage Project Fugazi IPA 2.5% 330ml	10

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 Goldilocks	15	28
Monkey 47	16	30
William Chase Pink Grapefruit & Pomelo	16	30
Reefton Distillery Little Biddy Black 46%	18	32

Vodka

	double	martini
Pinnacle (France)	10	16
Belvedere (Poland)	11	20
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
Blanton's Original Single Barrel 46.5%	15	28
Jack Daniel's No.7	10.5	16
Jack Daniel's Rye	13	19
Gentleman Jack	13	19
Jack Daniel's 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
Dead Rabbit Whiskey 44% (Ireland)	13	18
Johnnie Walker Black Label 40% (Scotland)	11	16
Johnnie Walker Green Label 43% (Scotland)	16	24

Single Malts

Japanese

	double	rob roy
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) 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	13	20
Benriach 20 Year 43% (Speyside) Rich honey, vanilla with hints of apples, spice, chocolate & nuts	27	50
Benriach 25 Year 46.8% (Speyside) Honey, Oloroso sherry, cocoa and apples, supported by a fascinating presence of citrus, sweet peat & wonderful wood notes	39	72
Glendronach Allardice 18 Year 46% (Highland & The Islands) Stewed fruits & all-spice marry together with classic aged Oloroso sherry and toasted walnut bread combined with chocolate orange	25	46
Glenfarclas 18 Year 43% (Speyside) Sweet honey & citrus notes on the nose evolve to creamy fudge, dried fruits, almonds, cox's apples & prunes	22	36
Glenfarclas 25 Year 43% (Speyside) 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	33	60
Glenfiddich 12 Year 40% (Speyside) Elegantly rounded flavours with notes of fresh pear & subtle oak	11	17

Glenfiddich IPA 43% (Speyside)	22	36
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		
Glenfiddich 18 Year 40% (Speyside)	24	40
Baked apple & cinnamon. Glenfiddich 18 year old is extraordinarily smooth & rich		
Glenkinchie 12 Year 43% (Lowland)	14	26
Fresh & light in character, with notes of lemon & cut grass		
Glenmorangie 10 Year 40% (Highland & The Islands)	13	20
Honeyed sweetness fused with notes of citrus, vanilla & almonds		
Glenmorangie 18 Year 43% (Highland & The Islands)	21	36
Rainier cherries, Lemonhead candies, cereal, chocolate-covered raisins, hint of oak, apricot finish with a flash of cinnamon		
Highland Park 12 Year 40% (Highland & The Islands)	15	28
Honey, with citrus fruits, malt, & distinctive tone of wood smoke in the warm, lengthy, slightly peaty finish.		
Highland Park 18 Year 43% (Highland & The Islands)	27	50
A punchy attack, quite fruity & sweet. Hints of peat & smoke. Very rich. Finish: a bit of mocha & marzipan		
Jura 18 Year 44% (Highland & Islands)	24	40
Sitting at the top of the Jura offering, berry sweetness with cocoa & refined smoke		
Lagavulin 16 Year 43% (Islay)	22	36
Lapsang Souchong tea & pipe tobacco, fishboxes & kippers. Creosote, with hints of kelp & a little touch of iodine		
Laphroaig 10 Year (Islay)	12	18
Full sparkling gold colour. Huge smoke, seaweedy, “medicinal”, with a hint of sweetness on the nose. Full bodied & the palate has a surprising sweetness, with hints of salt & layers of peatiness, topped off with a lingering...		
Tullibardine 20 Year 43% (Highland & Islands)	28	52
Honeyed, malty palate with vanilla & mixed spices. Orange blossom honey, allspice & pepper		
Tullibardine 25 Year 43% (Highland & Islands)	38	70
Toffee, spice & dried apricots, barley & vanilla		

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
TDL House Mezcal	10	18
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
Matusalem Anejo	10	16
Diplomatico Reserva Exclusiva	13	21
Appleton 12 Year	12	22
Appleton 21 Year	18	32
Mount Gay XO	11	20

White Rum

	double	daquiri
Matusalem Platino	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
Juice: Apple, Orange, Pineapple, Cranberry, Tomato, Grapefruit	5
Gladstone Ginger Beer	6

SNACKS

Pomme frites Agria shoestring fries with black Truffle infused. aioli, salt & atomised oil. Finished with finely grated 24mth aged Parmigiano-Reggiano cheese	12
Mexicano's fried chicken - 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	18

QUESADILLA & CEVICHE

Charcoal-chicken quesadilla - smoked onion, capsicum, queso	16
Sticky-beef quesadilla - portobello mushrooms, spring onion, queso	16
Pulled-pork quesadilla - pineapple, spring onion cream, queso	16
Vegan cactus cuesadilla - silverbeet, smoked onions, chilli, vegan queso	17
Ceviche of fresh fish - lime, coconut, micro-herbs, tomato, chilli seeds	18
Ceviche of tiger prawn - lime, guac, salsa, micro-herbs, chilli & spice	17.5

TACOS

6 inch soft shell (GF taco - add 50c)

Adobo chicken , hand hacked guacamole, pickled mango, aioli shredded cabbage & coriander	9.5
Grilled market fish , salsa mojito, coriander, shredded cabbage & aioli	9.5
Cumin battered fish , salsa mojito, coriander, shredded cabbage & aioli	9
Fire grilled prawn , chipotle mayo, avocado, tomatillo salsa shredded cabbage & coriander	9.5
Pulled pork , fire grilled pineapple, charred spring onion crema, shredded cabbage, aioli & coriander	9
Fire grilled portobello garlic mushrooms , queso fresco, onions, black beans, chipotle, almonds, shredded cabbage & coriander	8.5

Fire grilled flank steak , tomato, peppers, black olive salsa, aioli, shredded cabbage & coriander	9.5
Slow roasted lamb shoulder , fire grilled cucumber-pineapple-avocado salsa, chipotle mayo, shredded cabbage, coriander	9.5

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	18
Fire grilled ribeye alambres (skewers x3) with green capsicum, red onion, chimichurri salsa	19
Fire Grilled Wagyu Beef Rump Alambres (Skewers x 3) with Green Capsicum, red onion, chimichurri salsa	20

DESSERTS

Churros traditional Mexican doughnuts with cinnamon & sugar served with Mexican chocolate sauce or Whittakers dairy milk sauce	12
Popcorn sundae Organic banana & salted caramel ice cream, Mexican chocolate sauce & caramel popcorn	13
Sticky Date Pudding Caramel Sauce with Mexican Chocolate Mousse & 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

**BECOME A DIRTY LAND VIP
MEMBER**

EARN POINTS FOR EVERY DOLLAR SPENT
TO BE USED AT THE DIRTY LAND

ASK ONE OF THE STAFF TO START EARNING
POINTS AND TAKE YOUR NEW VIP MEMBER
CARD HOME TODAY