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FRESH FRUIT & HERBACEOUS FLAVOURS

- Strawberry & Rhubarb Gimlet** 18
House infused strawberry & rhubarb gin, shaken with black peppercorn syrup & fresh lime juice
- High Tea** 18
House infused orange peel gin, shaken with apricot brandy, earl grey syrup & fresh lemon juice
- Bramble** 18
Tanqueray gin, shaken with fresh lemon, topped with a house made berry & shiraz compote
- Sage Before Beauty** 19
Malfy blood orange gin, shaken with sage & ginger syrup, fresh lemon juice & egg white
- Pomegranate Martini** 19
Tanqueray gin, shaken with fresh lemon, mint & pomegranate juice
- Kiss Chase** 20
Chase Grapefruit & Pomelo gin, St Germain elderflower liqueur, shaken with passionfruit pulp, fresh lemon juice, topped with soda
- Reefton Reviver No.2** 20
Little Biddy gin, shaken with Cocchi Americano, Cointreau, orange blossom water, fresh lemon juice & absinthe
- The Dusty Rose** 20
Warner's Rhubarb gin, Hayman's Sloe gin, shaken with Suze, pink grapefruit fresh lemon & rose water
- In Bloom** 20
Laughing Club Gin, violette liqueur, lemon juice, rhubarb bitters, topped with Veuve Clicquot Yellow label

STIRRED, STRONG & SERIOUS

- Mr Chive** 19
House infused blue cheese & chive gin, stirred with Martini Extra Dry, served with Sicilian olives
- Nori Martini** 20
House infused seaweed Roku gin, stirred with Martini Extra Dry, served with pickled ginger
- Club Mozart** 20
Four Roses bourbon, stirred with Mozart chocolate liqueur & black walnut bitters
- TDL Sazerac** 20
Woodford Reserve rye, stirred with Peychaud's bitters, layered with absinth foam
- Duck Fat Boulevardier** 20
House infused duck fat washed rye, stirred with Campari & Martini Rosso
- Count Camillo** 21
Chase Grapefruit & Pomelo gin, stirred with absinthe, Martini Rosso, Campari & rose petal water
- The Misty Mountain** 21
Glenmorangie 10yr whiskey, Laphroaig 10yr whiskey, stirred with Peychaud's & Angostura bitters, finished with smoked wood chips
- Smokey 1908** 21
Chase Oak Smoked vodka stirred with Martini Extra Dry vermouth, brine, served with Sicilian olives, finished with smoked with wood chips

A SELECTION OF SWEET TREATS

- Cold Filtered Martini** 17
Pinnacle vodka, Quick Brown Fox coffee liqueur, shaken with Harpoon cold brew coffee
- Jungle Tastes** 18
Zubrowka bison grass vodka, Cointreau, fresh apple, passion fruit and lemon balm, served with candied apple
- Pink Panther** 18
House infused blueberry & raspberry vodka, shaken with pink grapefruit juice, falernum & fresh lemon juice
- Bakewell Tart** 18
Amaretto, Chambord raspberry liqueur, shaken with fresh lemon, egg white & topped with a shortbread raspberry crumb
- Death by Chocolate** 18
Pinnacle vodka, shaken with Bailey's Irish Cream, Creme de Cacao, Chambord raspberry liqueur & Hershey's chocolate syrup
- Goody Goody Gumdrops** 19
Pinnacle vodka, Creme de Peche, maraschino liqueur, bubblegum syrup, shaken with fresh lemon juice & layered with absinthe foam
- Lemon Drizzle Cake** 19
Pinnacle Vodka, Pallini Limoncello, Cointreau, gingerbread syrup & lemon juice, served with a sherbet rim
- Raspberry Lamington** 19
Coconut rum, shaken with fresh raspberry & blackberry compote, lemon juice, topped with a lemon sherbet crumb

TRIP TO THE TROPICS

- Pirate Tea** 18
House infused pineapple & cinnamon anejo rum, shaken with fresh lemon & pineapple juice
- Havana Affair** 18
Havana 3yr, Plantation rum & Cointreau, shaken with orgeat, fresh lime juice & house-made marmalade
- Tropical Mojito** 18
Havana 3yr, muddled with lime wedges, mango & passionfruit pulp, mint, topped with soda water
- Viet Cong Mojito** 18
House infused green chilli anejo rum, lychee liqueur, muddled with fresh ginger & lemongrass, Vietnamese mint, topped with ginger beer
- The Cloud-Kicker** 19
Plantation rum, Hennessy V.S brandy, Tanqueray gin, shaken with oleo saccharum, orange & fresh lime juice, served with an edible candied orange
- Smoke & Mirrors** 20
Matusalem anejo rum, Laphroaig 10yr, shaken with cinnamon sugar & fresh lime juice, topped with Kraken rum, ginger beer & Angostura bitters
- KAHA Zombie** 21
Kraken rum, Apricot Brandy, Havana 3yr, shaken with pineapple, fresh lime juice falernum & Angostura bitters
- Diplomatico Doris Daiquiri** 21
Diplomatico Reserva Exclusiva, shaken with black doris plum & fresh lime juice

TICKET TO LATIN AMERICA

- Margarita** 17
El Jimador Reposado tequila, shaken with Cointreau,
fresh lime juice and agave nectar
- Peach & Jalapeño Margarita** 17
House infused jalapeño & thyme tequila, Creme de Peche,
Grand Marnier, shaken with fresh lime juice, agave nectar
& chilli salt
- Tobago Tea** 18
Havana 3yr rum, Pinnacle vodka, El Jimador tequila,
Tanqueray gin, Cointreau, shaken with kaffir lime,
mango pulp, fresh lime juice, topped with soda
- Ruby Ruby** 18
Gusano Rojo mezcal, green Chartreuse, shaken with
black doris plum, cinnamon sugar syrup & fresh lime juice
- Pineapple & Lavender Pisco Sour** 18
Artesanos del Cochiguaz pisco, shaken with lavender,
fresh lime & egg white
- The Frowning Rabbit** 19
Gusano Rojo mezcal, Laphroaig 10yr whiskey, shaken
with lemon balm & fresh ginger juice

SIGNATURE GIN & TONICS

- Hendricks G&T** 16
Hendricks gin, Fever Tree refreshingly light tonic, cucumber, thyme & black peppercorns
- Malfy Blood Orange G&T** 16
Malfy Blood Orange Gin, Fever Tree Mediterranean tonic, lemon & rosemary
- Chase Grapefruit & Pomelo G&T** 17
Chase Grapefruit gin, Fever Tree refreshingly light tonic, grapefruit & thyme
- Warner's Rhubarb G&T** 17
Warner's Rhubarb gin, paired with Fever Tree refreshingly light tonic, granny smith apple & thyme
- Little Bidy Pink G&T** 17
Little Bidy Pink gin, paired with Fever Tree Mediterranean tonic, lemon & dried raspberries
- Scapegrace G&T** 17
Scapegrace gin, paired with Fever Tree Mediterranean tonic & orange slices

BOTTLED BEER & CIDER

Asahi	11
Corona	11
Heineken	11
Heineken Zero 0%	9
Garage project Fugazi IPA 2.5%	9
Rochdale Classic Pear Cider	11
Boneface Wizard hazy Pale Ale	11
Boneface The Unit hazy IPA	12
Boneface The Juice sour wheat ale	12
Three Boys Pils	12
Wigram Brewing Captain Fantastic hazy IPA	12
Garage Project Pils N' Thrills	12
Garage Project Garagista IPA	12
Garage Project Pernicious Weed double hop IPA	13
Garage Project Special	POA
Sawmill Brewery Special	POA
Cassel's & Sons Brewing Special	POA

CHAMPAGNE

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 2000		649

METHODE TRADITIONELLE & PROSECCO

Villa Sandi DOC	11	60
Quartz Reef organic Central Otago Brut NV	14	70

WHITE WINE

Giesen Vineyard Selection Marlborough Sauvignon Blanc	12	55
Spy Valley Marlborough Sauvignon Blanc	14	65
Cloudy Bay Marlborough Sauvignon Blanc	18	85
Kemeu Village Chardonnay	13	60
Theory & Practice Hawkes Bay Chardonnay	14	65
Cloudy Bay Marlborough Chardonnay	18	85
Ara Single Estate Pinot Gris	12	55
Man O'War Pinot Gris	14	65
Greenhough Apple Valley Riesling	14	65

ROSE WINE

Ara Single Estate Pinot Noir Rose	12	55
Amisfield Central Otago Pinot Noir Rose	16	75

RED WINE

Giesen Vineyard Selection Pinot Noir	12	55
Summerhouse Central Otago Pinot Noir	14	65
Amisfield Central Otago Pinot Noir	20	95
Rippon Mature Vine Central Otago Pinot Noir		115
Cloudy Bay Marlborough Pinot Noir		130
Grant Burge Ink SA Shiraz	12	55
Peter Lehmann Barossa Shiraz	13	60
Claymore Dark Side of the Moon SA Shiraz	15	70
Saint Clair Pioneer Block 17 Merlot	12	55
Grant Burge Ink Cabernet Sauvignon	13	60
Claymore Bittersweet Symphony Cabernet Sauvignon		70
Claymore Black Magic Woman Cabernet Sauvignon		110

SPIRITS

Gin

Tanqueray London Dry	11
Hendricks	13
Sipsmith London Dry	13
Haymans Sloe	13
Laughing Club	13
Scapegrace	14
Roku	14
Martin Millers	14
Holland Road Wild Ginseng & Manuka Honey	14
Holland Road Sauvignon Blanc & Green Tea	14
Scapegrace Goldilocks	15
The Botanist	15
Little Bidy	15
Little Bidy Pink	15
Little Bidy Black label	16
Chase Grapefruit & Pomelo	16
Warner's Rhubarb	16
Monkey 47	19

Vodka

Pinnacle	11
Żubrówka Bison Grass	12
Absolut Citron	13
Grey Goose	14
Chase Oak Smoked	16
Chase Marmalade	15

Blended Whiskey

Jameson Original	11
Johnnie Walker Black Label	12
Johnnie Walker Green Label	15

Japanese Whiskey

Akashi Meisei	16
Togouchi	18
Nikka by the barrel	22

North American Whiskey

Wild Turkey	11
Canadian Club	11
Makers Mark	12
Four Roses	12
Woodford Reserve	12
Jack Daniel's No.7	12
Jack Daniel's Rye	13
Woodford Reserve Rye	13
Canadian Club 20yr	14
Elijah Craig 12yr Small batch	14
Four Roses Small Batch	15
Four Roses Single Barrel 7yr	16
Jack Daniel's Single Barrel	16

Scotch

Glenmorangie 10yr	13
Benriach 10yr	13
Ardbeg 10yr	14
Glenfiddich 12yr	14
Laphroaig 10yr	14
Glenkinchie 12yr	15
Highland Park 12yr	15
Glenfiddich IPA	21
Lagavulin 16yr	22
Glenfiddich 18yr	24
Jura 18yr	26
Glenmorangie 18yr	27
Tullibardine 20 Year	28
Glendronach Allardice 18yr	30
Highland Park 18yr	33
Glenfarclas 25yr	35
Glenmorangie Signet	38
Tullibardine 25 Year	38

Spiced Rum

Sailor Jerry Spiced	11
Kraken Spiced	12
Helmsman Spiced	13

Gold/Dark Rum

Matusalem Anejo	11
Plantation Original Dark	12
Diplomatico Reserva Exclusiva	13
Appleton 12 Year	13
Mount Gay XO	16
Appleton 21 Year	24

White Rum

Havana 3yr	11
Koko Kanu	12
Diplomatico Planas	13

Cognac

Hennessy V.S	13
Hennessy V.S.O.P	16
Hennessy XO	28

Tequila/Mezcal

El Jimador Reposado	11
Gusano Rojo Mezcal	11
Herradura Reposado	14
Don Julio Reposado	15
Herradura Anejo	16
Don Julio Anejo	16

NON ALCOHOLIC

Mocktail	10
Coke, Coke Zero, Sprite,	4
Schweppes: soda water, tonic, ginger ale	4
Juice: apple, orange, pineapple pomegranate,	5
cranberry, grapefruit, tomato	

ENTRADAS

Pomme Frites Agrid shoestring fries, black Truffle infused aioli, salt & atomised oil. With finely grated 24mth aged Parmigiano-Reggiano cheese	13
Crispy Fried Potato Skins , queso fundido (<i>cheese sauce</i>) ☒ ⑤	13
Corn Fritters , chipotle mayo, goats queso & lime ⑤	8.5
Corn Chips Freshly Cooked with: ⑤ ☒	
Guacamole	13
Guacamole & Tomato Salsa Roja	15
Guacamole & Mango & Pineapple Salsa	15
Mexicano's Nachos Guacamole, salsa roja, jalapenos, black beans & cheese with:	
Fire-Grilled Chicken	19
Beef	19
Vegetarian	19
Vegan	19.5

TACOS

6 INCH SOFT SHELL (GF available)

Fire Grilled Chicken	9.9
Adobo marinated chicken, guacamole, pickled mango salsa (<i>seasonal</i>), aioli, coriander, cabbage	
Grilled Market Fish	9.9
Fresh fish pan fried, mojito salsa, coriander, aioli, cabbage	
Cumin Battered Market Fish	9.9
Fresh fish battered & deep fried, mojito salsa, coriander, aioli, cabbage	
Fire Grilled Prawn	9.9
Marinated tiger prawns, tomatillo & avocado salsa, chipotle mayo, coriander, cabbage	
Pulled Pork	9.9
Beer braised NZ Pork shoulder, fire grilled pineapple, spring onion crema, aioli, coriander, cabbage	
Fire-Grilled Flank Steak	9.9
Fire grilled flank steak, cherry tomato, red pepper, kalamata olive salsa, aioli, coriander, cabbage	
Braised Beef Cheek	9.9
Slow braised beef cheek, cactus, grilled pineapple, chipotle, coriander, cabbage	
Slow Roasted Lamb Shoulder	9.9
Slow roasted NZ lamb, fire grilled cucumber-pineapple-avocado salsa, chipotle mayo, coriander, cabbage	
Fire-Grilled Portobello Mushrooms	9
Fire grilled portobello garlic mushrooms, queso fresco, onions, black beans, coriander, chipotle mayo, almonds, cabbage ⑤	

QUESADILLA

Charcoal Chicken smoky onion, capsicum, queso ☒	19
Pulled-Pork spring onion cream, star anise, queso ☒	19
Sticky-Beef portobello mushrooms, spring onion, queso ☒	19
Vegetarian nopales (cactus), silverbeet, cigar onions, jalapeno, queso ☒	19
Vegan nopales (cactus), silverbeet, cigar onions, jalapeno, vegan queso ☒	19

ALAMBRES

Skewers fire-grilled over charcoal with green capsicum & red onion

Adobo Marinated Chicken with a peanut mole sauce ☒	19 (3pcs) 25 (4pcs)
Canterbury Ribeye with chimichurri salsa ☒	20 (3pcs) 26 (4pcs)
Tiger Prawn Cutlets with cherry tomato, lemon & cholula butter ☒	21 (3pcs) 27 (4pcs)

ENCHILADAS

Beef , guacamole, tomato salsa, sour cream, cheese ☒	19
Vegetarian , silver beet, chargrilled red capsicum, smoked onion, enchilada sauce, cheese, sour cream ☒	19

ESPECIALIDADES DE HEAD HONCHO

Mexicano's Fried Chicken	18
The original famous recipe with raw agave sauce	
Ceviche of Market Fish ☒	18.5
Fresh lime, coconut cream, micro-herbs, tomato, chilli, seeds	
Tiger Prawn Ceviche ☒	18.5
Fresh lime, tomato salsa, guacamole, micro-herbs, mexican spice, chilli	
Tuna Tostada ☒	9
Chipotle, guacamole, jalapeno, micro-herbs	
Prawn Tostada ☒	13
Fire grilled with guacamole, tomato salsa, chipotle, jalapeno	

ENSALADAS

Green Leaf Salad (V) (GF)	15
Tomato, cucumber, radish, herbs, mango, queso fresco, tortilla chips	
Fire-Grilled Chicken Salad (GF)	19.5
Guac, peanut mole and spiced seeds	
Fire-Grilled Prawn Salad (GF)	19.5
Mango, radish, cucumber, lime cilantro dressing	
Fire-Grilled Portobello Mushrooms , garlic, fried onion, queso, fresh herbs (GF) (V)	10.5
Sauteed Cauliflower Florets , olive, toasted seeds & nuts, queso (GF) (V)	10.5
Sauteed Zucchini , olive, toasted seeds & nuts, queso (GF) (V)	11

POSTRES / DESSERT

Churros dusted with cinnamon & sugar, choice of Mexican or Whitakers chocolate sauce	13
Sticky Date Pudding , Caramel Sauce, Mexican chocolate mousse & vanilla bean ice-cream	13.5
Popcorn Sundae , banana & salted caramel ice cream, chocolate sauce & caramel popcorn (GF)	13.5



GLUTEN FREE



GLUTEN FREE AVAILABLE



VEGETARIAN

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