

# WASTING LIGHT

Onboard Menu

	GLASS / BOTTLE
<b>CHAMPAGNE</b>	
Ayala Brut Majeur NV <i>Ay</i>	\$29 / \$145
Bollinger Special Cuvee NV <i>Ay</i>	\$230
<b>SPARKLING</b>	
Col de'Salici Prosecco Superiore <i>Valdobbiadene</i>	\$15 / \$75
Nautilus Cuvee Marlborough Brut NV <i>Marlborough</i>	\$18 / \$89
<b>SAUVIGNON BLANC</b>	
Nautilus Sauvignon Blanc <i>Marlborough</i>	\$15 / \$75
Greywacke Sauvignon Blanc <i>Marlborough</i>	\$17.5 / \$86
<b>PINOT GRIS</b>	
Palliser Pencarrow Pinot Gris <i>Martinborough</i>	\$14 / \$70
<b>CHARDONNAY</b>	
Black Barn Chardonnay <i>Hawke's Bay</i>	\$15 / \$75
<b>ROSE</b>	
Opawa Rose <i>Marlborough</i>	\$14 / \$70
Palliser Estate Rose <i>Martinborough</i>	\$17 / \$85
<b>PINOT NOIR</b>	
Misha's Vineyard Cantata <i>Central Otago</i>	\$17 / \$85
<b>RED</b>	
Chateau Pontensac Medoc 2019 <i>Medoc, France</i>	\$95
Chateau Bourgneuf Pomerol 2016 <i>Pomerol, France</i>	\$159
<b>BEER</b>	
Corona	\$11
Speights Summit	\$11
Asahi	\$11
Peroni Nastro	\$11
Selection of NZ Craft Beers	\$12

	GLASS / BOTTLE
<b>PRE-MIXED AND COCKTAILS</b>	
Pals Alcoholic Sodas	\$11
Scapegrace G&Ts	\$11
Selection of Batched Cocktails	\$18
<b>NON-ALCOHOLIC</b>	
Juices - Apple / Orange / Cranberry	\$5.50
Pineapple / Grape / Tomato	
Soft Drinks - Coke / Lemonade / Ginger Ale	\$5.50
LLB / Red Bull / L&P / Fanta / Sparkling H2O	
Water (still or sparkling)	NC
Coffee - with milk	\$5.50
Coffee - black	\$4.50
T2 Tea selection	\$5.50
AF Gin and Tonic / NA Beer / NA Pals	\$10.50

<b>BAR MENU</b>	
Basket of Hot Chips (GF)	\$15
Free Range Chicken Tenders (GF)	\$23
Mushroom and Parmesan Truffle Poppas	\$23
Garlic Bread Pizza	\$18
Bag of Chips	\$6.50
Kiwi Dip	\$6.50
Extra Dipping Sauce	\$2.50

<b>CHARCUTERIE BOARDS</b>	
<i>Please order 24 hours in advance</i>	
Duo - curated for two	\$75
Small - approx. 5 to 10 guests	\$150
Medium - approx. 10 to 15 guests	\$250
Large - approx. 15 to 20 guests	\$350

*Enquire with your host about our premium spirits selection*