



**RODD & GUNN**

THE LODGE MEMBER'S BAR

## A MARTINI, WHY OF COURSE, BUT HOW...

**MARTINI CART CLASSIC** 1911/2024 Crisp, tart, reassuringly strong and stupidly cold. MP  
Choose your preferred gin from our weekly from 28  
Martini cart selection.  
*Finished your way:*  
Cured chilli olives  
Fresh lemon twist  
NZ's cult Lot 8 lemon olive oil

**MORETON BAY** 1952/2024 A salty, windswept coastal varietal of the classic 29  
Vodka Martini. Shaken, not stirred. Central  
*from our James St venue* Otago's Scapegrace, Little Ridge Aged Vodka, NZ  
seaweed salt, coastal Vermouth and botanicals,  
samphire and saltbush seasoned olives.

**FOREST FORAGE** 1930/2024 Inspired by the rainforests of New Zealand's West 29  
Coast. Something of a "Perfect" Martini. Little  
Biddy Hand Foraged Pink Gin & Four Pillars Gin  
stirred with cracked wild pepper leaf, rosso and  
Dry Vermouths with a hint of mountain bitters.

## IT'S A NEGRONI, NEGROZI, IT'S A FAGAYZI FUGAZI

**NEGRONI** 1911/2024 Holy trinity of Italian drinking. Featuring Four Pillars, 27  
House Vermouths and, always, Campari.

**NEGROZI** 2022 Smokey Mezcal cousin with the usual bitters suspects 30  
and lime oil finish.

**FAGAYZI FUGAZI** 2025 Bitter Italian secrets, Four Pillars Gin with rich 30  
botanicals all pressed with freshly ground Rodd &  
Gunn's 1946 Espresso Blend.



## SOMETHING FUN & TART

<b>GIMLET TRIBUTE</b>	Lemon leaf infused Four Pillars Gin, Grappa balanced with blast-chilled sweet lime.	29
	<i>1928/2025</i>	
<b>RAIN CHECK AVIATION</b>	A redux inspired by Kiwi Richard Pearse, who many believe was the first person to fly, as early as March 1902, more than 18 months before the Wright brothers. A particularly beautiful expression of floral gin using Central Otago's Scapegrace Black, Four Pillars Rare with violet and dry cherry balanced with fresh citrus.	
	<i>1917/2025</i>	
	Classic	28
	Auckland* ☀	30
	Dunedin* ☂	30
	<i>*Don't ask, just go with it</i>	
<b>TAILORED MARGARITA</b>	We bring the exceptional Tequila, you tell us how you like to Marg. Neat, rocks, salted, extra tart..	28
	<i>1930-50/2025</i>	
<b>R.I.P FROG CLUB</b>	The love child of the towering foam monster, which is the Ramos Gin Fizz, and the Piña Colada. SAMU Suki Grade Matcha, citrus blossom, botanicals, toasted coconut, Four Pillars Gin, Pineapple Tequila and finished with Champagne. Like a Melbourne breakfast. No variations.	30
	<i>2025</i>	
	Ok one Frog Club-esque variation: <i>Dom Pérignon Champagne upgrade</i>	+35



## SERIOUS, (VERY) SERIOUS DRINKING

*Whisky, your way*

<b>PENICILLIN</b> <i>2005/2025</i>	The Southern Whisky-infused mānuka honey, ginger secrets, NZ's Thomson Whisky, lemon, and mānuka crisps.	29
<b>OLD FASHIONED</b> <i>1870/2025</i>	Very old and distinguished Rye & Bourbon Whiskies infused with teas and fruits of distinction.	29
<b>WHISKY WHISKEY SOUR</b> <i>1862/2025</i>	Classically soured NZ Whisky, American Rye and Bourbons.	28
<b>AMARO AMARO HIGHBALL</b> <i>1890/2025</i>	Your choice of back bar Amari with our house Amaro tonic and balanced citrus.	MP from 25

## DRINKING (WHEN NOT DRINKING)

*Curated non-alcoholic cocktails*

<b>CAMPAG COCKTAIL</b> <i>0%</i>	Rich aromatic bitters, lemon and sparkling grape.	15
<b>SPRITZ VENEZIANO</b> <i>0%</i>	Venice drinking without the booze, tourists or jetlag. Bitter orange and sparkling Mediterranean fizz.	15
<b>LIMONCELLO MARGARITA</b> <i>0%</i>	Gentle Mezcal smoke, rich burnt lemon, agave and fresh lime with Amalfi salt air.	15
<b>AMARO HIGHBALL</b> <i>0%</i>	Italian alpine botanicals, lime and soft bittered herbs.	15



## BEER AND BACK BAR

<b>BODRIGGY LAGER</b>	A new Rodd & Gunn tradition. Clean, crisp, bright and beautiful. <i>2025, 4.2% ABV</i>	15
<b>DRIVERS LAGER</b>	Mood of a 66' Fiat Spider. Non-alcoholic lager, refreshing, full-flavoured beer brewed for smooth drinking and smooth driving. <i>2025, 0% ABV</i>	10
<b>BACK BAR SPIRITS</b>	Ask your friendly bartender to take you through our ever changing curated back bar.	MP



WINE BY THE GLASS				150ML
SPARKLING	NV	Apollonis Authentic Meunier	Champagne, FR	38
	NV	Pertois-Moriset L'Assemblage	Champagne, FR	45
	2024	Palliser Estate 'The Griffin'	Martinborough, NZ	28
WHITE	2023	Pegasus Bay 'Bel Canto' Riesling	North Canterbury, NZ	29
	2022	Churton Sauvignon Blanc	Marlborough, NZ	17
	2024	MMAD Chenin Blanc	McLaren Vale, SA, AU	26
	2021	Alzipratu Pumonte Vermentinu	Corsica, FR	29
	2023	Helio Chardonnay	Hawke's Bay, NZ	18
	2024	Giant Steps Chardonnay	Yarra Valley, VIC, AU	20
	2022	Oudin Les Serres Chardonnay	Chablis, FR	44
RED	2021	Misha's Vineyard 'The High Note' Pinot Noir	Central Otago, NZ	23
	2024	Bondar Rayner Grenache	McLaren Vale, SA, AU	20
	2020	Trinity Hill Tempranillo	Hawke's Bay, NZ	24
	2023	Cecillon Les Graviers Syrah	Northern Rhône, FR	24
	2019	Fermoy Cabernet Sauvignon	Margaret River, WA, AU	22



## FRUITS DE MER

75 per person

Today's selection of crustaceans, abalone, shell & raw fish  
and other coastal treasures.

## MEMBER'S BAR SNACKS

<b>OYSTERS</b>	Market oyster, champagne, crème fraîche	9ea
	<i>Oscietra Caviar supplement</i>	+20
<b>JOSELITO</b>	Gran Reserva Iberico De Bellota, Valencia	55
<b>JAMÓN</b>	almonds	
	<i>Aged 60 months</i>	
<b>CAVIAR</b>	Kaviari Oscietra Caviar	
<b>SERVICE</b>	20g	200
	30g	260
	50g	380
	<i>Warm beignet and heritage potato hash</i>	
	<i>Traditional accompaniments</i>	
<b>CANAPÉS</b>	Beetroot meringue, hazelnuts, horseradish (2)	16
	Smoked blue mackerel tart, fennel and apple	18
	<i>Oscietra Caviar supplement</i>	+20
	Raw Wandilla beef, heart of palm, English muffin, trout roe	18
	Raw market fish terrine, tomato, basil (2)	19
<b>WARM BITES</b>	Brooklands pig head croquette (3)	22
	Panisse, zucchini, ratatouille (2)	18
	Crisp confit chicken wing, sage, Kampot pepper (3)	21
	Tempura abalone, abalone cream, finger lime	26
<b>PETIT FOURS</b>	Pepperberry and bush peach marshmallow	16
<i>Four per serve</i>	Warm macadamia financier	16
	Passionfruit melting moment	16
	Two of each	24





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