



BAR ALBERT GIN

Crafted exclusively for Bar Albert by Waiheke Distilling Co., our bespoke Bar Albert London Dry gin is distilled on Waiheke Island and created to be enjoyed high above the city. From Waiheke across the Hauraki Gulf to Auckland's highest rooftop, each sip celebrates local craft, elevated spirits, and the panoramic beauty of Tāmaki Makaurau

THE TĀMAKI

Bar Albert Gin, quince liquor, white mulled wine syrup, lemon, sugar

26

SIP & SUPPORT

The RISE (Reaching for Inclusion through Scholarships and Experiences) Scholarship, created by Pro-invest Group in partnership with AUT, helps young New Zealanders pursue their passion for hospitality and tourism.

Every year, the scholarship provides \$5,000 in financial support plus mentorship, work experience, and career pathways — opening doors for students who may otherwise face barriers to education.

We're proud to support this initiative, with \$1 from every cocktail sold going towards the RISE Scholarship.

RISE COCKTAIL

Pampelle, Dry Vermouth, White Vermouth

25

FLIGHT 38

NEW ZEALAND WINE & CHEESE PAIRING

A celebration of what's grown and made right here - a small seasonal platter paired with New Zealand wines, chosen to compliment every element on the plate. The selection changes every few weeks, so there is always something new to discover.

CURRENT SELECTION

CHEESE PAIRING

Ask your server for today's selection

35

WINE

Nautilus Estate Cuvée Brut
 Marlborough, New Zealand

22

Mahi Alchemy Chardonay
 Marlborough, New Zealand

18

Man O' War Dreadnaught Syrah
 Waiheke Island, New Zealand

20

Flight of all three | 100mL

40

AFTER DARK SPECIALS

Tuesday - Thursday | 7pm-9pm

RACLETTE 39
Saucisson, gherkins, roast potatoes *

WINE PAIRING

AKARUA RIESLING 2024 20
Central Otago, New Zealand

GROWERS MARK PINOT NOIR ROSE 19
Gisbourne, New Zealand

TRUFFLE SEASON

TRUFFLE COCKTAIL 29
Truffle infused 12 tides Vodka, Cointreau,
Amaro Montenegro

BAKED TRUFFLE CAMEMBERT 34
Warm 'Over the Moon' truffle Camembert
from the Waikato, served with pretzels
(exclusive to Bar Albert)

SNACKS



MARINATED OLIVES (DF, V) *	10
HOMEMADE FOCFACCIA With hummus (DF, V)	12
CURRIED CAULIFLOWER DIP With potato crisps (V) *	15
FLAMMKUCHEN With pancetta & crème fraiche	24
HOUSE SMOKED MUSSELS With gribiche sauce & toasted sourdough (DF)	19
BURRATA With beetroot, orange, hazelnuts (V) *	29
BBQ PORK SHOULDER FLATBREAD With red onion, pomegranate, coriander, garden leaves (DF)	26

GIN & BEETROOT CURED SALMON	27
Lime caviar, lemon cream fraiche and crispy fish skin (DF) *	
BAR ALBERT GIN SMORE	9
With biscuit crumbs, dark chocolate sauce	

TO SHARE

ANTIPASTO PLATTER	47
Selection of cured meats, marinated cheese, artisan breads, nduja, stuffed bell peppers, pickles	
CHEESE PLATTER	47
Selection of locally sourced cheeses, crackers, nuts, port wine jelly and dried fruits.	
RACLETTE	49
Saucisson, gherkins, roast potatoes *	

CLASSIC COCKTAILS

VIEUX CARRE Cognac, Rye Whiskey, Sweet Vermouth, DOM Benedictine, Peychaud's bitter	28	KIWI LIBRE White Rum, lime, kiwi puree, soda water	28
PENICILLIN Manuka smoked whiskey, ginger liqueur, lemon, honey	27	HIGH NOON Mezcal, Campari, Cointreau, grapefruit, saline	27
GRAND COSMOPOLITAN Vodka, Grand Marnier, lime, cranberry, orange bitter	28	GIN GIBSON Gin, Dry Vermouth	27

SIGNATURE COCKTAILS

ONEPANEA	29	COX'S BAY	29
Scapegrace blood orange, hibiscus liqueur, tonka liqueur, sloe gin, grapefruit, demerara syrup, old fashioned bitter		Lemon vodka, Limoncello, lemon custard, lemon, sugar, meringue	
MISSION BAY	29	MYERS PARK	29
Mustard cognac, DOM Benedictine, Grand Marnier, lemon, orange blossom, sugar, Peychaud's bitter		Pear manuka whiskey, Italicus, chestnut liqueur, cinnamon sugar cordial	
PUKEKAWA	29	MATIATIA	28
Walnut bourbon, fig liquor, pine liqueur, nutmeg & thyme syrup, rhubarb bitter		Burned rice tea white rum, elderflower liquor, plum wine, lemon, yuzu puree, foam	

SIGNATURE G&T's



BAR ALBERT GIN Bar Albert gin, rosemary Fever Tree Indian tonic	23	STRANGE NATURE Strange Nature gin, Peppercorn, lemon, Fever Tree Mediterranean tonic	19
RED RUBY Red Ruby Waiheke gin, Orange, thyme, Fever Tree Soda	21	KAKAPO Kakapo, mint, lime, Fever Tree Mediterranean tonic	20
GIN MARE Mediterranean gin, Olives & Rosemary, Fever Tree Mediterranean tonic	19	MILFORD GIN Milford Gin, grapefruit, Rosemary, Fever Tree Elderflower tonic	21
THE SOURCE Cardrona Dry gin, grapefruit, thyme, Fever Tree Grapefruit Soda	21	ROGUE SOCIETY Rogue Society Gin, thyme, orange, Fever Tree Elderflower tonic	19
MONKEY 47 Monkey 47 gin, Rosemary, Lime, Fever Tree Indian tonic	26	VICTOR Victor Kaffir Lime gin, ginger, coriander, Fever Tree Mediterranean tonic	19

TEMPERANCE COCKTAILS

HIBISCUS SOUR 16
Hibiscus tea, grapefruit juice, lime,
agave, maraschino cherries, foam

KIWI SMASH 16
Kiwi puree, lime, mint, soda water

COLD ALBERT 16
Ginger syrup, apple, lemon, ginger beer

BEERS

On Tap Sawmill Hazy Pale Ale 5.5% 18
Matakana, New Zealand

On Tap Peroni 5 % 18
Italy

Sawmill Pilsner 4.8% 16
Matakana, New Zealand

Hallertau #7 Maximus IPA 5.8% 16
Riverhead, New Zealand

Hallertau #4 Schwarzbier 5.1% 16
Riverhead, New Zealand

Hallertau Granny Smith Cider 5.1% 16
Riverhead, New Zealand

Sawmill Bare Beer <0.5% 16
Matakana, New Zealand



WINE

SPARKLING

glass bottle

Col De' Salici Valdobbiadene Prosecco 18 85
Veneto, Italy

Nautilus Estate Cuvee Brut 22 105
Marlborough, New Zealand

WHITE

glass bottle

Nautilus Sauvignon Blanc 2023 18 85
Marlborough, New Zealand

Mahi 'Alchemy' Chardonnay 2021 18 85
Marlborough, New Zealand

Greywacke Pinot Gris 18 85
Marlborough, New Zealand

ROSE

glass bottle

AIX Rose 18 85
Provence, France

RED

glass bottle

Domaine Dubost Villages Lantigne 18 85
Beaujolais, France

Ata Rangi 'Crimson' Pinot Noir 19 90
Martinborough, New Zealand

Craggy Range 'Te Kahu' Merlot Cab 18 85
Hawke's Bay, New Zealand

Man O War Dreadnought Syrah 20 95
Waiheke Island, New Zealand



MAISON FONDÉE EN 1776

LOUIS ROEDERER

C H A M P A G N E

	gls	btl
Louis Roederer 'Collection ' 246 750 ml	34	160
Louis Roederer Rosé 2017 750 ml		260
Louis Roederer Vintage 2016 750 ml		290
Louis Roederer Brut Blanc de Blancs 2016 750 ml		540
Louis Roederer Cristal 2015 750 ml		750

LARGE FORMAT

Louis Roederer 'Collection ' 244 1500ml		290
Louis Roederer Rosé Vintage 1500ml		520



WHISKY

LOWLAND

The Whisky Cellar Series 3 Strathclyde 22yr 39

CAMPBELTOWN

The Whisky Cellar Series 3 7yr 28

HIGHLAND

Glenmorangie 12yr Single Malt 20

Glenmorangie 'Quinta Ruban' 14yr Single Malt 20

Glenmorangie 'Nectar D'Or' 10yr Single Malt 20

Glengassaugh Portsoy Single Malt 22

The Whisky Cellar Series 4 Aberfeldy 7yr 24

Dalmore 15ye Single Malt 38

WHISKY

ISLAY

Buichladdich Classic Laddie Single Malt	18
Buichladdich Port Charlotte 10yr	20
Ardbeg 10yr Single Malt	22
Laphroaig 10yr Single Malt	24
The Whisky Cellar Series 4 Buichladdich 10yr	43

ISLANDS

Arran 10yr Single Malt Arran Sherry Cask	16
Highland Park Valkyrie Single Malt	21
Jura Tide 21yr	85

SPEYSIDE

Glenlivet 15yr Single Malt	20
The Macallan Double Cask 12yr	20
Cooper's Choice Glenallachie Single Malt	
Cooper's Choice Loch Lomond 2009 Single Malt	24
The Whisky Cellar Series 3 Aultmore 9yr	32
Benriach Three Casks 16yo	40
The Macallan Harmony Collection	45
The Macallan Double Cask 15yr	50
The Macallan Double Cask 18yr	90
The Macallan Rare Cask	158



WHISKEY

Thomson Two Tone	14	Suntory Whisky 'Toki'	16
New Zealand		Japan	
Thomson Manuka Smoked	18	Mars Iwai Traditional	28
New Zealand		Japan	
Scapegrace Dimension	19	The Gospel 'Solera' Rye	14
New Zealand		Australia	
Scapegrace Fortitude	19	Slane	16
New Zealand		Ireland	
Scapegrace Fortuna	19	Teeling Single Grain	18
New Zealand		Ireland	
Thomson Allier 'Single Cask'	24	Redbreast Single Pot 15yr	32
New Zealand		Ireland	

BOURBON

WoodfordReserveStraight Bourbon	14
Buffalo Trace Straight Bourbon	16
Woodford Rye Reserve	16

RUM

BlackMagic Spiced Rum	16
Diplomatico Reserva Exclusiva Venezuela	18
Matusalem Gran Reserva 15yr Cuba	18
Plantation XO Barbados	25
Appleton State 21yr Jamaica	34

TEQUILA

El Jimador, Blanco	14
Ocho Single Estate	18
Herradura Reposado	18

MEZCAL

Illegal Joven	18
Lobo de la Sierra Raicilla	18
Derrumbes Durango	24

GIN

Bar Albert Gin	18	Scapegrace Black	14
New Zealand		New Zealand	
Spirit of Waiheke	18	Juno	21
New Zealand		New Zealand	
Red Ruby Gin	18	The Botanist	22
New Zealand		Scotland	
Rutte Sloe Gin	18	Gin Mare	22
Netherlands		Spain	
Rogue Society	18	Monkey 47	24
New Zealand		Germany	
Scapegrace Gold	24	Ki No Bi Sei	36
New Zealand		Japan	
Milford	18	Hendricks	18
New Zealand		Scotland	
Scapegrace Blood Orange	18	Strange Nature	18
New Zealand		New Zealand	

VODKA

12 Tides Neutral	18
New Zealand	
Horopito Spice	19
New Zealand	
Hibiscus Honey	19
New Zealand	
Kawakawa Summer	19
New Zealand	
Burnt Hill	
New Zealand	16

APERITIFS & BITTERS

Reid +Reid Bitter Aperitivo	13
New Zealand	
Aperol	13
Italy	
Campari	13
Italy	
Cynar	13
Italy	
Fernet Branca	14
Italy	
Amaro Montenegro	14
Italy	
Jagermeister	15
Germany	
Lillet Blanc	13
France	

TO FINISH

45mls

Prophet's Rock Vin de Paille	16
Central Otago, New Zealand	
Fernando de Castilla Fino NV	18
Jerez de la Frontera	
Niepoort 'Ruby' Port NV	18
Douro Valley, Portugal	
Hans Herzog Grappa	25
Marlborough, New Zealand	
Warre's Otima 10yr Tawny Port	25
Alto Douro, Portugal	

JUICES

Pineapple, Orange, Tomato, Cranberry, Pink Grapefruit	8
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COGNAC

Hby Hine VSOP	16
Remy Martin VSOP	18
Hennessy VSOP	20
Camus VSOP	24
Hine Antique XO	36

NON-ALCOHOLIC

Fever Tree Soda Water	6
Fever Tree Indian Tonic	
Fever Tree Mediterranean Tonic	
Fever Tree Ginger Beer	

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RISE COCKTAIL Pampelle, Dry Vermouth, White Vermouth 25