

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, Manuka Honey Mead,
Orange Liqueur, Syrah Syrup, Grape Juice,
Foam

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 FLIGHT

40

Three New Zealand wines | 100mL each

Nautilus Estate Cuvée Brut

Marlborough, New Zealand

Mahi Alchemy Chardonay

Marlborough, New Zealand

Man O' War Dreadnaught Syrah

Waiheke Island, New Zealand

SNACKS

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

GIN & BEETROOT CURED SALMON	27
Lime caviar, lemon cream fraîche 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

SOUTHSIDE 28

Waiheke London Dry Gin, Lemon, Mint

RITZ OLD FASHIONED 26

Woodford Bourbon, Grand Marnier,
Lemon, Sugar

GIN MARTINI 26

Milford Gin, Pickles

POPSTAR MARTINI 28

Waiheke 12 tides Vodka, Peach Liqueur,
Vanilla Syrup

AVIATION 28

Spirit of Waiheke Gin, Maraschino
Liqueur, Crème de Violette, Lemon

JUNGLE BIRD 26

White Plantation Rum, Aperol, Lime,
Pineapple

PISCO SOUR 26

Pisco, Lemon, Sugar, Foam

PALOMA 28

Tequila, Lime, Grapefruit

SIGNATURE COCKTAILS

VICTORIA PARK

Mezcal, chilli-infused Amaretto,
Grape

29

MOUNT EDEN

Peach-infused Gin, Lychee, Clarified
Matcha, Lemon, Grapefruit Soda

28

WAIHEKE ISLAND

Waiheke Cherry Gin, Red Vermouth,
Cherry Preserve, Lemon, Foam

29

WAITEMATA

Strawberry Vodka, Crème de Mûre, Egg
White, Cream

29

PONSONBY

Campari, Amaretto, Chambord, yuzu
puree, prosecco

28

RANGITOTO ISLAND

Butter infused whiskey , Crème de banane,
Butterscotch, Demerara Syrup

28

SIGNATURE G&T's



BAR ALBERT GIN

Bar Albert gin, rosemary
Fever Tree Indian tonic

RED RUBY

Red Ruby Waiheke gin, Orange, thyme,
Fever Tree Soda

GIN MARE

Mediterranean gin, Olives & Rosemary,
Fever Tree Mediterranean tonic

THE SOURCE

Cardrona Dry gin, grapefruit, thyme,
Fever Tree Grapefruit Soda

MONKEY 47

Monkey 47 gin, Rosemary, Lime,
Fever Tree Indian tonic

23

STRANGE NATURE

Strange Nature gin, Peppercorn, lemon,
Fever Tree Mediterranean tonic

19

21

KAKAPO

Kakapo, mint, lime,
Fever Tree Mediterranean tonic

20

19

MILFORD GIN

Milford Gin, grapefruit,
Rosemary, Fever Tree Elderflower tonic

21

21

ROGUE SOCIETY

Rogue Society Gin, thyme,
orange, Fever Tree Elderflower tonic

19

26

VICTOR

Victor Kaffir Lime gin, ginger, coriander,
Fever Tree Mediterranean tonic

19

TEMPERANCE COCKTAILS

TIKI BREEZE

Coconut Milk, Lime, Ginger Syrup,
pineapple juice

FROM THE VINE

Grape Juice, Lemon Juice, Rosemary,
Soda

LAVENDER FIELD

Lavender Syrup, Cherry Juice, Lemon,
Sugar, Foam

BEERS

16	On Tap Sawmill Hazy Pale Ale 5.5% Matakana, New Zealand	18
16	On Tap Peroni 5 % Italy	18
	Sawmill Pilsner 4.8% Matakana, New Zealand	16
16	Hallertau #7 Maximus IPA 5.8% Riverhead, New Zealand	16
	Hallertau #4 Schwarzbier 5.1% Riverhead, New Zealand	16
	Hallertau Granny Smith Cider 5.1% Riverhead, New Zealand	16
	Sawmill Bare Beer <0.5% Matakana, New Zealand	16

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

Woodford Reserve Straight 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

New Zealand

Horopito Spice

New Zealand

Hibiscus Honey

New Zealand

Kawakawa Summer

New Zealand

Burnt Hill

New Zealand

18

19

19

19

16

APERITIFS & BITTERS

Reid +Reid Bitter Aperitivo

New Zealand

Aperol

Italy

Campari

Italy

Cynar

Italy

Fernet Branca

Italy

Amaro Montenegro

Italy

Jagermeister

Germany

Lillet Blanc

France

13

13

13

13

14

14

15

13

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



VOCO®
AN IHG HOTEL

Auckland
City Centre



BEVERAGE PACKAGES

CLASSIC PACKAGE

Includes Wines, Beers and Soft drinks.

2hs at \$60 per person

3hs at \$70 per person

4hs at \$80 per person

DELUXE PACKAGE

Includes Wines, Beers and Soft drinks.

2hs at \$75 per person

3hs at \$85 per person

4hs at \$95 per person

PREMIUM PACKAGE

Includes Wines, Spirits, Cocktails, Beers and Soft drinks.

2hs at \$110 per person

3hs at \$120 per person

4hs at \$135 per person

CLASSIC

BUBBLES

Colde'Salici Valdobbiadene Prosecco DOC

Prosecco, Italy

WHITE WINES

NautilusSauvignon Blanc

Marlborough, New Zealand

Hunter's Chardonnay

Marlborough, New Zealand

ROSE

ManOWar Pinque

Waiheke Island, New Zealand

RED WINES

LakeHayesPinot Noir

Central Otago, New Zealand

Stone Paddock Syrah

Hawke's Bay, New Zealand

DELUXE

BUBBLES

NautilusCuvee Brut

Marlborough, New Zealand

WHITE WINES

DogPointSauvignon Blanc

Marlborough, New Zealand

Mahi 'Alchemy' Chardonnay

Marlborough, New Zealand

ROSE

Domaine Triennes Provence

Provence, France

RED WINES

AtaRangi'Crimson' Pinot Noir

Martinborough, New Zealand

Man O War 'Dreadnought' Syrah

Waiheke Island, New Zealand

CLASSIC COCKTAILS

Our Premium package includes 3 cocktails to choose from the following list.

ESPRESSO MARTINI

Tried & True Vodka, Mr. Black Coffee Liqueur,
Espresso

MOJITO

Plantation 3 Stars, Lime juice, Mint and Soda

NEGRONI

Roots Dry Gin, Campari, Red
Vermouth

OLD FASHIONED

Thomson Two Tone, Angostura Bitters, Sugar cube.

BRAMBLE

Roots Dry Gin, Lemon Juice, Creme de Mure

COSMOPOLITAN

Tried & True Vodka, Triple Sec, Lime juice,
Cranberry juice

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Slices

PALOMA

Los Arcos Tequila, Herradura reposado, Lime juice,
Grapefruit soda

MARGARITA

Los Arcos Tequila, Triple sec, Lime juice.

WHISKY SOUR

Thomson Two Tone Whisky, Lemon Juice,
Simple Syrup, Angostura

PLATTERS

ANTIPASTO

Selection of cured meats, piccolini mozzarella, 180
artisan bread, olives, nduja, stuffed bell peppers,
pickles

CHEESE PLATTER*

Selection of international cheeses, toasted 180
walnuts, grapes, oregano crackers, port wine
jelly



SNACKS

Choice of 3 varieties from the lists below

Add 1 more variety

38PP

7PP

COLD CANAPES

Chicken liver pate with red wine poached pears

Whipped goat cheese, pumpkin and honey (VE)

NZ Rock Oysters and mignonette

Baked ricotta and tomato relish

Salmon tartar on crostini with lime

Seared beef tataki with sesame

HOT CANAPES

Beef cheek slider with pickles and gribiche

Pork and cabbage fried dumpling with ginger soy dressing

Crumbed pork belly with apple puree

Salted cod croquette with remoulade

Tomato and mozzarella cheese suppli

Mushroom ragout vol au vent

Mini fish cake with lime dressing.

SWEET CANAPES

Apple cigar with rum anglaise

Vanilla and chocolate profiteroles

Assorted macaroons

