



PŌNI

HAPPY HOUR

DISHES

\$12

BIG GLORY BAY SALMON, soy emulsion, sesame rice cracker, salmon roe

SWEETCORN CROQUETTES, smoked chilli ketchup

CRISPY EGGPLANT, sichuan chilli syrup

TRIPLE COOKED AGRIA POTATO, onion salt, truffle oil, parmesan, smoked aioli



ON TAP

\$10

ORION DRAFT 5% ABV | Okinawa

SAWMILL "BLAKE" HAZY PALE ALE 5.5% ABV | Matakana

SPIRITS

\$11

GIN | Beefeater

VODKA | 42Below

RUM | Bacardi

COCKTAIL

\$15

Oi - Oi | spiced gin, cucumber, melon, chamomile, basil

Spritz | yuzu gin, watermelon, aperol, lychee

Giatto | chilli tequila, grapefruit, plum, shichimi salt, egg white

WINE

Collet Art Deco Brut | Champagne, France

\$15

Bostock Wines "Vicki's Vineyard" Pinot Gris | Hawke's Bay, New Zealand

\$12

Luc Lapeyre Minervois San Bres Rosé | Lorgues, France

\$12

Two Paddocks "Picnic" Pinot Noir | Central Otago, New Zealand

\$12

