



Welcome words

Welcome to Bordeaux Wine Lounge at The Rees

We offer a range of wines by the glass, but if you would like a bottle, just ask for our full wine list.

Our cocktails are served between 4 pm and 11 pm, if it's not on the menu just ask and we will try our best! Breakfast is available from 6.30 am until 10.30 am, and bar food is available from 11 am to 10.30 pm. After 10.30 pm we have a reduced menu, all of which you can find in the back of this menu.

We are an environmentally friendly hotel, so we are trying to reduce our waste. Because of this, our straws are optional, so let us know if you would like to use one of our eco-friendly metal straws!

Bordeaux Wine Lounge

Why there is no 'x' in Bordeaux Wine Lounge

Named after local hero, Jules Bordeaux, an eccentric old storeman and packer who plodded up and down Skippers Canyon for over 50 years, providing a lifeline to the goldminers working in its remote reaches.

In Bordeaux we continue the celebration of Central Otago's culture and heritage – with a strong French twist.

A place where you can taste the best of Central Otago's pinot noir against the best from the world-renowned chateau of the Bordeaux region.

Cheers to Jules!



Treats

Crayfish toasted sandwich 17
Crayfish aioli, pickled ginger

Seasonal oysters 3 ' 33
Hopped shallot dressing 6 ' 66

Local line caught iki mata 18
Coconut cream and kiwifruit

Rēwena flat bread 10
Cray butter

Truffled bone marrow doughnut 2 ' 9
4 ' 18
Black garlic puree

Southern Stations Wagyu tartare 16
Egg yolk emulsion on a bone marrow cracker

Mushroom pate 17
Lion's mane mushrooms, capers, pinot noir gel, pickled shallots

Tomato goat cheese and olive 17
Tomato martini, tomato goat cheese and olive terrine.
Virgin \$12.

Pizza

Margherita 25
Tomato sauce, mozzarella, basil pesto

Vegetarian 28
Feta, spinach, red onion

Mushroom truffle 30
Roasted mushrooms, truffle oil, blue cheese

Chicken BBQ 32
Smoked chicken, bacon, smoked chipotle BBQ sauce

Pepperoni 32
Queenstown pepperoni and cheddar cheese



Large Plates	Welcome Rock Garden salad	14	Platters	Local charcuterie tasting plate	55
	<i>Locally grown salad with a house made dressing</i>			<i>With selection of cured meats, condiments</i>	
	Whakatipu 1/4 pounder	28		Bordeau antipasto	70
	<i>Bacon BBQ sauce, tomato, red onions, pickle mayo and NZ cheese, fries</i>			<i>With a selection of cheese, cured meats, condiments</i>	
	Whakatipu chicken 1/4 pounder	28			
	<i>Crumbed chicken schmitzel, BBQ sauce, tomato, red onions, pickle mayo and NZ cheese, served with fries</i>				
	Chicken Caesar sandwich	25	Bar Snacks	Shoestring fries	16
	<i>Smoked chicken, bacon, parmesan, boiled egg and lettuce, served with fries</i>			Assorted green olives	14
	Soup of the day	18		Salted cashews	12
	<i>Please ask the wait staff for today's flavour, sourdough toast</i>				



Cheese

Tasman blue 22

Origin: Upper Moutere, Nelson, NZ
Cow

Vintage gouda 22

Origin: Mercer, Waikato, NZ
Cow

Meyer pecorino 22

Origin: Mercer, Waikato, NZ
Sheep

Wildfire 22

Origin: Nelson
Cow

Served per 50g with grapes, dried fruit, quince paste, honeycomb and crackers

Desserts

After eight 22

With kawakawa cheesecake, chocolate mint gel, textures of chocolate

Smoked chocolate peanut slab 24

Smoked chocolate mousse, salted peanut caramel, 70% dark chocolate, vanilla ice cream

Apple and rhubarb doughnut 21

With apple sorbet, oat and walnut crumble

Trio of sorbets 18



Wines by the glass

NV Taittinger Brut Reserve	<i>Reims, France</i>	<i>(120ml)</i>	33.5
NV Quartz Reef Methode Traditionnelle*	<i>Bendigo, Central Otago</i>	<i>(120ml)</i>	19.5
2023 Wanaka Village Rose*	<i>Wanaka, Central Otago</i>		17.5
2024 Misha's Starlet Sauvignon Blanc	<i>Bendigo, Central Otago</i>		17.5
2024 Quartz Reef Pinot Gris*	<i>Bendigo, Central Otago</i>		18.5
2023 Surveyor Thomson Clutha Left Bank	<i>Lowburn, Central Otago</i>		17.5
2022 Tinwald Farm Pinot Noir	<i>Wanaka, Central Otago</i>		17.5
2023 Aurora Legacy Syrah	<i>Hawkes Bay</i>		16.5
2023 Te Mata Awatea Cabernet/Merlot	<i>Hawkes Bay</i>		24.5
2023 Dragon Bones Wutz Late Harvest Riesling	<i>Waitaki Valley, North Otago</i>	<i>(90ml)</i>	22

Premium wines by the glass

A selection of wines hand-picked by our Sommelier, showcasing some of the best wines in our cellar, from around the globe.

		<i>(90ml)</i>	<i>(150ml)</i>
2016 Dry River Gewurztraminer	<i>Martinborough</i>	28.5	47.5
2009 Pegasus Bay Riesling	<i>Waipara</i>	26.5	45
2010 Vidal Legacy Chardonnay	<i>Hawkes Bay</i>	35	45
2018 Bell Hill Chardonnay	<i>North Canterbury</i>	58	95
2014 Villa Maria Taylors Pass / Pinot Noir	<i>Marlborough</i>	25	45
2016 Esk Valley Winemakers Res./ Syrah	<i>Hawkes Bay</i>	30	50
2008 Stonyridge Luna Negra / Malbec	<i>Waiheke Island</i>	32.5	55.5
2015 Puriri Hills Pope Merlot/Cab Franc	<i>Hawkes Bay</i>	60	95

Central Otago Martini

*Cardrona Distillery's The Source gin or The Reid vodka,
Mt. Edward vermouth*

23

Otago Sour

Broken Heart gin, sour mix, egg white, Otago pinot noir

Campfire Mule

*Maker's Mark, maple syrup, ginger beer,
charred marshmallow*

Wakatipu Nui Sparkle

Malibu, peach liqueur, orange juice, sparkling wine

Sapphire Berry Aroha

Bombay Sapphire gin, Triple Sec, Otago summer fruit tea

Maunga Whero Tiki (Matai)

*Spiced rum, dark rum, Orgeat syrup, orange juice, lime juice, grog mix,
grenadine syrup*

Lychee & Lime Martini

Vodka, lychee liqueur, orgeat syrup, lime juice kaffir lime leaves

Fancy a classic? Let us know and we'll shake it up for you!



Mocktails

Passionfruit & Elderflower Spritz 16
*Passionfruit and elderflower syrup,
 lemon juice and soda*

Rejuvenator 16
*Raw juice with beetroot, apple, orange
 and lemon juice, mint, and simple
 syrup*

Espresso No-Tini 16
*Espresso, vanilla syrup, caramel syrup
 and cream*

Virgin Mojito 16

Passionfruit or Feijoa Options
*Fresh lime, simple syrup, lemon juice,
 mint and soda*

Soft Drinks

Bottled carbonated 6
*Karma Cola
 Karma Cola sugar free
 Lemonade
 Ginger ale
 Soda water
 Ginger beer
 Fever Tree tonic water*

Antipodes 500ml 10
Still/sparkling

Antipodes 1L 16
Still/sparkling

Juice

Benjer juices 6
*Orange
 Apple
 Apple & Boysenberry*

Coffee

Ozone Coffee
Long black 6
Espresso
Flat white, cappuccino, latte, 6.5
macchiato, mochaccino, piccolo

Hot Chocolate

Cadbury's Hot Chocolate 6.5
West Coast Hot Chocolate 7
*Peppermint
 Cocoa Deluxe
 Chilli*

Tea

Tea Total Tea 6
*English Breakfast
 Earl Grey
 Chamomile
 Jade Green Sencha
 Peppermint
 Otago Summer Fruit
 Ginger Kawakawa Spice*



Beers	Altitude Brewery Beers		
	<i>Queenstown Lager</i>	<i>Central Otago</i>	
	<i>Sled Dog Hazy IPA</i>		14
	<i>Mischievous Kea IPA</i>		
	<i>Altitude Irish Stout</i>		
	<i>Powder Day Pilsner</i>		
	<i>Good Times XPA 0%</i>		
	Sunshine Range	<i>Gisborne</i>	12
	<i>Pilsner</i>		
	<i>Light pilsner</i>		
<i>Pale ale</i>			
Peroni	<i>Italy</i>	12	
Gold Craft Cider	<i>Central Otago</i>	12	

Gin	Bombay Sapphire	12
	Source	19
	Source Barrel Aged	24
	Broken Heart	15
	Broken Heart Rhubarb	18
	Reid & Reid Native	14
	Reid & Reid Barrel Aged	15
	Black Robin	16
Hendricks	16	
Tanqueray	12	

Tequila	Cazcabel Blanco	12
	Herradura Reposado	18
Rum	Bacardi	18
	Broken Heart Spiced	15
	Kraken	16
	Captain Morgan	12
	Appleton VX	12

Vodka	42 Below	12	Bourbon	Wild Turkey	18
	The Reid	17		Maker's Mark	14
	Blue Duck	15		Jack Daniels	15
	Belvedere	14		Woodford Reserve	16
	Grey Goose	14		Willett's Pot Still	35

All spirits and liqueurs are 30ml pours unless stated



Whiskey	Cardrona The Falcon	48.5
	Jamesons	10
	Teeling Small Batch Irish	17
	Canadian Club	10

Single Malt Whiskey	Glenfiddich 12yr	15
	Glenlivet Founder's Reserve	16
	Glenmorangie 10yr	18
	Glenmorangie 18yr	35
	Talisker 10yr	23
	Laphroaig 10yr	19
	Ardbeg 10yr	22

Vermouth	Scapegrace dry vermouth	12
	Scapegrace sweet vermouth	12
	Dolin Blanc	14

Brandy, cognac	Courvoisier VS	18
	St Remy VSOP	22
	Delamain Vesper	37
	Hennessy XO	45
	Vieil Armagnac 1988	35

Port, sherry (60ml)	Tannacrieff Ruby	15
	Taylor's Fine Tawny	17
	Warres Optima 10 yrs Port	25
	Penfold's Grandfather Rare Tawny	36
	San Emilio Lustau	15
	Manzanilla Papirusa	

Other	Grappa	
	Luigi Francoli	15
	Antinori Tignanello	30
	Sake	15
	Zenkuro Drip-Pressed	

Aperitifs, liqueurs	Amaretto	12
	Aperol	11
	Baileys	10
	Broken Heart Plum Elixir	14
	Cachaça	12
	Campari	14
	Chambord	12
	Cointreau	11
	Drambuie	12
	Frangelico	11
	Lillet Blanc (60ml)	11
	Midori	14
	Pastis Henri Bardouin	14
	Peach Schnapps	12
	Quick Brown Fox	15
	Rose Rabbit Butterscotch	21
	Rose Rabbit Butterscotch	21
	Rose Rabbit Elderflower	21
	Rose Rabbit Orange	21
	Seedlip Grove (non-alcoholic)	13
Choya Umeshu Classic (60ml)	11	
Choya Plum Liqueur (60ml)	15	

Chinese spirits	Wuliangye	375
	Xinghuacun	325
	Shuijingfang	315

All spirits and liqueurs are 30ml pours unless stated



Late Night Menu	Available from 10.30 pm to 6.30 am	
	Margherita pizza with basil pesto	25
	Salted cashews	12
	Shoestring fries	12
	NZ Kapiti ice cream pots <i>Vanilla or chocolate</i>	6
	Kumara proper crisps	4