



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
	<i>Origin: Upper Moutere, Nelson, NZ</i>	
	<i>Cow</i>	
	Vintage gouda	22
	<i>Origin: Mercer, Waikato, NZ</i>	
	<i>Cow</i>	
	Meyer pecorino	22
	<i>Origin: Mercer, Waikato, NZ</i>	
	<i>Sheep</i>	
	Wildfire	22
	<i>Origin: Nelson</i>	
	<i>Cow</i>	
	<i>Served per 50g with grapes, dried fruit, quince paste, honeycomb and crackers</i>	

Desserts	Jelly Tip	22
	<i>Elderberry, pinot noir, salted mascarpone and chocolate</i>	
	Rees Jaffa	22
	<i>Chocolate, orange and vanilla ice cream</i>	
	Seasonal doughnut	21
	<i>With apple sorbet, oat and walnut crumble</i>	
	Trio of sorbets	18



Wines by the glass

NV Taittinger Brut Reserve	<i>Reims, France</i>	(120ml) 33.5
NV Quartz Reef Methode Traditionnelle*	<i>Bendigo, Central Otago</i>	(120ml) 19.5
2024 Wanaka Village Rose*	<i>Wanaka, Central Otago</i>	17.5
2019 Villa Maria Sauvignon Blanc	<i>Marlborough</i>	17.5
2024 Quartz Reef Pinot Gris*	<i>Bendigo, Central Otago</i>	18.5
2023 Surveyor Thomson Left Bank Chardonnay	<i>Lowburn, Central Otago</i>	17.5
2023 Tinwald Farm Pinot Noir	<i>Pisa, Central Otago</i>	17.5
2023 Aurora Legacy Syrah	<i>Hawkes Bay</i>	16.5
2019 Vidal Reserve Merlot/Cabernet	<i>Hawkes Bay</i>	19
2025 Valli Dolce Vita Late Harvest Riesling	<i>Waitaki</i>	(90ml) 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.

		(90ml)	(150ml)
2009 Pegasus Bay Riesling	<i>Waipara</i>	26.5	45
2010 Vidal Legacy Chardonnay	<i>Hawkes Bay</i>	35	45
2012 Foxes Island Le Renard	<i>Marlborough</i>	25	45
2019 Radburnd Cellars Syrah 2019	<i>Hawkes Bay</i>	28	45.5



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*

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
- 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, macchiato, mochaccino, piccolo 6.5

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		14		
	<i>Queenstown Lager</i>	<i>Queenstown</i>			
	<i>Sled Dog Hazy IPA</i>				
	<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>Pale ale</i>				
	<i>Light Pilsner</i>				
	Peroni	<i>Italy</i>	12		
Gold Craft Cider	<i>Central Otago</i>	12			
Tiny Pale Ale 2.5%	<i>Queenstown</i>	14			
Steinlager Ultra low carb	<i>New Zealand</i>	10			
Gin	Bombay Sapphire	14	Tequila	Cazcabel Blanco	13
	Source	19		Herradura Reposado	18
	Source Barrel Aged	24			
	Broken Heart	15	Rum	Bacardi	14
	Broken Heart Rhubarb	18		Broken Heart Spiced	15
	Black Robin	16		Kraken	16
	Hendricks	16		Captain Morgan	12
	Tanqueray	14		Appleton VX	12
	Vodka	42 Below	14	Bourbon	Wild Turkey
The Reid		17	Maker's Mark		14
Blue Duck		15	Jack Daniels		15
Belvedere		16	Woodford Reserve		16
Grey Goose		16			

All spirits and liqueurs are 30ml pours unless stated



Whiskey	Cardrona The Falcon	48.5	Other	Grappa	
	Jamesons	14		<i>Antinori Tignanello</i>	30
	Teeling Small Batch Irish	17	Sake		
	Canadian Club	14		<i>Zenkuro Drip-Pressed</i>	15
Single Malt Whiskey	Glenfiddich 12yr	15	Apertifs, liqueurs	Amaretto	14
	Glenlivet Founder's Reserve	16		Aperol	12
	Glenmorangie 12yr	18		Baileys	12
	Glenmorangie 18yr	35		Broken Heart Plum Elixir	14
	Talisker 10yr	23		Cachaça	12
	Laphroaig 10yr	19		Campari	14
	Ardbeg 10yr	22		Chambord	12
	Pokeno Origin	19		Cointreau	12
	Pokeno Totara	38		Drambuie	14
Vermouth	Scapegrace dry vermouth	12		Frangelico	12
	Scapegrace sweet vermouth	12		Lillet Blanc (60ml)	11
	Dolin Blanc	14		Midori	14
				Pastis Henri Bardouin	14
Brandy, cognac	Courvoisier VS	18		Peach Schnapps	12
	St Remy VSOP	22		Quick Brown Fox	15
	Delamain Vesper	37	Rose Rabbit Butterscotch	21	
	Hennessy XO	45	Rose Rabbit Butterscotch	21	
	Vieil Armagnac 1988	35	Rose Rabbit Elderflower	21	
			Rose Rabbit Orange	21	
Port, sherry (60ml)	Tannacrieff Ruby	15	Choya Umeshu Classic (60ml)	11	
	Taylor's Fine Tawny	17	Choya Plum Liqueur (60ml)	15	
	Warres Optima 10 yrs Port	25	Chinese spirits	Wuliangye	375
	Penfold's Grandfather			Xinghuacun	325
	Rare Tawny	36		Shuijingfang	315
	San Emilio Lustau	15			
Manzanilla Papirusa					

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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