BORDEAU WINE LOUNGE

# Bar Menu

THE REES HOTEL · QUEENSTOWN

*October 2026*

WELCOME TO

# Bordeau Wine Lounge

We offer a range of wines by the glass, but if you would like a bottle, just scan the QR code to access our full digitalised wine list.

DIGITAL WINE LIST

| BREAKFAST | BAR FOOD | LATE NIGHT |
|---|---|---|
| 7 am – 10.30 am | 11 am – 10.30 pm | 10.30 pm – 6.30 am |

We are an environmentally friendly hotel and are working to reduce our waste, so straws are optional — just let us know if you would like one of our eco-friendly metal straws.

## WHY THERE IS NO 'X' IN BORDEAU

Named after local hero Jules Bordeau, 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 Bordeau 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 chateaux of the Bordeaux region.

*Cheers to Jules!*

FROM THE KITCHEN

# Treats & Pizza

## TREATS

**Crayfish toasted sandwich** **17**
Crayfish aioli, pickled ginger

**Seasonal oysters** ×3 **33** ×6 **66**
Hopped shallot dressing

**Local line-caught ika mata** **18**
Coconut cream and kiwifruit

**Rēwena flat bread** **10**
Cray butter

**Truffled bone marrow doughnut** ×2 **9** ×4 **18**
Black garlic purée

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

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

**Tomato, goat cheese & 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

*Bar food available 11 am – 10.30 pm*

FROM THE KITCHEN

# Large Plates & Platters

## LARGE PLATES

**Welcome Rock Garden salad** — **14**
Locally grown salad with a house-made dressing

**Whakatipu ¼ pounder** — **28**
Bacon, BBQ sauce, tomato, red onion, pickle mayo and NZ cheese, fries

**Whakatipu chicken ¼ pounder** — **28**
Crumbed chicken schnitzel, BBQ sauce, tomato, red onion, pickle mayo and NZ cheese, fries

**Chicken Caesar sandwich** — **25**
Smoked chicken, bacon, parmesan, boiled egg and lettuce, fries

**Soup of the day** — **18**
Please ask our team for today's flavour, sourdough toast

## PLATTERS

**Local charcuterie tasting plate** — **55**
A selection of cured meats and condiments

**Bordeau antipasto** — **70**
A selection of cheese, cured meats and condiments

## BAR SNACKS

**Shoestring fries** — **16**

**Assorted olives** — **14**

**Salted cashews** — **12**

*Bar food available 11 am – 10.30 pm*

TO FINISH

# Cheese & Desserts

## CHEESE

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

**Tasman Blue** **22**
Upper Moutere, Nelson · Cow

**Vintage Gouda** **22**
Mercer, Waikato · Cow

**Meyer Pecorino** **22**
Mercer, Waikato · Sheep

**Wildfire** **22**
Nelson · Cow

## DESSERTS

**Lemon** **22**
Tarata, mascarpone, almond

**Rees Jaffa** **22**
Chocolate, orange and vanilla ice cream

**Seasonal doughnut** **21**
Apple sorbet, oat and walnut crumble

**Trio of sorbets** **18**

POUR BY POUR

# Wines by the Glass

## SPARKLING

| | | | |
|---|---|---|---|
| NV | Taittinger Brut Réserve<br>REIMS, FRANCE | 120ml | **33.5** |
| NV | Quartz Reef Méthode Traditionnelle*<br>BENDIGO, CENTRAL OTAGO | 120ml | **19.5** |

## ROSÉ

| | | |
|---|---|---|
| 2024 | Carrick Rosé*<br>BANNOCKBURN, CENTRAL OTAGO | **17** |

## WHITE

| | | |
|---|---|---|
| 2019 | Villa Maria Sauvignon Blanc<br>MARLBOROUGH | **17.5** |
| 2024 | Quartz Reef Pinot Gris*<br>BENDIGO, CENTRAL OTAGO | **18.5** |
| 2023 | Surveyor Thomson Chardonnay<br>LOWBURN, CENTRAL OTAGO | **17.5** |

## RED

| | | |
|---|---|---|
| 2023 | Tinwald Farm Pinot Noir<br>PISA, CENTRAL OTAGO | **17.5** |
| 2022 | Aurora Legacy Syrah<br>BENDIGO, CENTRAL OTAGO | **16.5** |
| 2019 | Vidal Reserve Merlot / Cabernet<br>HAWKE'S BAY | **19** |

## DESSERT

| | | | |
|---|---|---|---|
| 2025 | Valli Dolce Vita Late Harvest Riesling<br>WAITAKI | 90ml | **22** |

** Signifies certified organic winery*

SOMMELIER'S SELECTION

# 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.*

| PREMIUM WHITE | | 90ML | 150ML |
|---|---|---|---|
| 2009 | Carrick Chardonnay<br>BANNOCKBURN, CENTRAL OTAGO | **23** | **38** |

| PREMIUM RED | | 90ML | 150ML |
|---|---|---|---|
| 2018 | Bell Hill Old Weka Pass Pinot Noir<br>NORTH CANTERBURY | **42** | **70** |
| 2019 | Radburnd Cellars Syrah<br>HAWKE'S BAY | **28** | **45.5** |

*Ask our team for tasting notes on any of these wines*

FROM THE BAR

# Beers, Cocktails & Mocktails

## ALTITUDE BREWERY — QUEENSTOWN — 14

Irish Stout

Mischievous Kea IPA

Queenstown Lager

Powder Day Pilsner

Sled Dog Hazy IPA

Good Times XPA 0%

## SUNSHINE RANGE — GISBORNE — 12

Light Pilsner

## OTHERS

Peroni — ITALY — 12

## CIDER — ABEL · NZ

Abel Methode Cider 2022 — 375ml — 16
Heritage apples and a few pears, fermented bone dry, bottle-fermented and aged on lees. Unfined and unfiltered

Abel Methode Cider NV — 375ml — 16
A blend of vintages, some aged over five years on lees in barrel. Savoury, textural and dry

## THE TAKURUA COLLECTION — 24

Bloom & Smoke
Mezcal, Disaronno, orange juice, lime

Nuts & Berries
Frangelico, Chambord, milk, cream

Spring Negroni
Black Robin Gin, Prophet's Rock white vermouth, Suze

Orchard Royale
Courvoisier VS, peach schnapps, apple, Harakeke

## MOCKTAILS — 16

Otago Blossom
Otago summer fruit tea, honey, lemon, egg white

First Green
Lime, orgeat, mint, soda

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

FROM THE BAR

# Soft & Hot Drinks

## BOTTLED CARBONATED — 6

Coca-Cola

Coca-Cola Zero

Lemonade

Ginger Ale

Soda Water

Bundaberg Ginger Beer

Fever-Tree Tonic Water

## BOTTLED WATER

Antipodes still / sparkling — 500ml **10**

Antipodes still / sparkling — 1L **16**

## BENJER JUICES — 6

Orange

Apple

Apple & Boysenberry

## COFFEE — OZONE COFFEE

Long black, espresso **6**

Flat white, cappuccino, latte **6.5**
Macchiato, mochaccino, piccolo

## HOT CHOCOLATE

Cadbury 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

Matcha latte **6**
Hot or iced

FROM THE BAR

# Spirits

## GIN

| | |
|---|---|
| Black Robin | 16 |
| Bombay Sapphire | 14 |
| Broken Heart | 15 |
| Hendrick's | 16 |
| Scapegrace Black | 17 |
| Source | 19 |
| Source Barrel Aged | 24 |
| Tanqueray | 14 |

## VODKA

| | |
|---|---|
| 42 Below | 14 |
| Belvedere | 16 |
| Grey Goose | 16 |
| The Reid 'Love' | 14 |

## TEQUILA

| | |
|---|---|
| Cazcabel Blanco | 13 |
| Herradura Reposado | 18 |

## RUM

| | |
|---|---|
| Appleton VX | 12 |
| Bacardi | 14 |
| Broken Heart Spiced | 15 |
| Captain Morgan | 12 |
| Diplomático Reserva Exclusiva | 18 |
| Kraken | 16 |

## BRANDY & COGNAC

| | |
|---|---|
| Courvoisier VS | 18 |
| St Rémy VSOP | 22 |
| Delamain Vesper | 37 |
| Hennessy XO | 45 |

## GRAPPA & SAKE

| | |
|---|---|
| Antinori Tignanello Grappa | 30 |
| Zenkuro Drip-Pressed Sake | 15 |

## CHINESE SPIRITS

| | |
|---|---|
| Shuijingfang | 315 |
| Wuliangye | 375 |
| Xinghuacun | 325 |

*All spirits and liqueurs are 30ml pours unless stated otherwise*

FROM THE BAR

# Whisky & Bourbon

## SINGLE MALT SCOTCH

| | |
|---|---|
| Ardbeg 10yo | **22** |
| Glenfarclas 12yo | **18** |
| Glenfarclas 18yo | **25** |
| Glenfiddich 12yo | **15** |
| Glenlivet Founder's Reserve | **15** |
| Laphroaig 10yo | **35** |
| Talisker 10yo | **23** |
| The Balvenie 14yo | **27** |

## BLENDED SCOTCH

| | |
|---|---|
| Chivas Regal 12yo | **18** |
| Monkey Shoulder | **17** |
| Johnnie Walker Black | **14** |

## NZ WHISKY

| | |
|---|---|
| Cardrona The Falcon | **48.5** |
| Pokeno Origin | **19** |
| Pokeno Totara | **38** |

## BOURBON

| | |
|---|---|
| Eagle Rare | **17** |
| Maker's Mark | **15** |
| Willett Pot Still | **35** |
| Woodford Reserve | **16** |

## IRISH WHISKEY

| | |
|---|---|
| Jameson | **14** |
| Teeling Small Batch Irish | **17** |

*All spirits and liqueurs are 30ml pours unless stated otherwise*

FROM THE BAR

# Aperitifs & Liqueurs

## APERITIFS & LIQUEURS

| | | |
|---|---|---|
| Amaretto | | 14 |
| Aperol | | 12 |
| Baileys | | 12 |
| Cachaça | | 12 |
| Campari | | 14 |
| Chambord | | 12 |
| Choya Plum Liqueur | 60ml | 15 |
| Choya Umeshu Classic | 60ml | 11 |
| Cointreau | | 12 |
| Drambuie | | 14 |
| Frangelico | | 12 |
| Midori | | 14 |
| Pastis Henri Bardouin | | 14 |
| Peach Schnapps | | 12 |
| Quick Brown Fox | | 15 |
| Rose Rabbit Butterscotch | | 21 |
| Rose Rabbit Elderflower | | 21 |
| Rose Rabbit Orange | | 21 |
| Suze | | 14 |

## VERMOUTH

| | |
|---|---|
| Prophet's Rock White Vermouth | 16 |
| Prophet's Rock Red Vermouth | 16 |
| Dolin Blanc | 14 |

## PORT & SHERRY

| | 60ML |
|---|---|
| Lustau Manzanilla Papirusa | 15 |
| Penfolds Grandfather | 36 |
| Lustau San Emilio | 30 |
| Taylor's Fine Tawny | 17 |

*All spirits and liqueurs are 30ml pours unless stated otherwise*

AVAILABLE 10.30 PM – 6.30 AM

# Late Night Menu

## AFTER HOURS

Margherita pizza **25**
Basil pesto

Salted cashews **12**

Shoestring fries **12**

NZ Kapiti ice cream pots **6**
Vanilla or chocolate

Kumara proper crisps **4**