
NEAT OR ON ICE

Chivas Regal 12 year old	\$12
Round and creamy with a full, rich taste of honey and ripe apples, with vanilla, hazelnut and butterscotch notes	
Chivas Regal Extra	\$15
Sweet ripe pears in syrup, vanilla caramel, cinnamon sweets and almonds in the background	
Chivas Regal 18 year old	\$18
A velvety, dark chocolate palate yields to elegant floral notes and a wisp of sweet, mellow smokiness	
Chivas Regal 25 year old	\$30
Hints of rich, mild, chocolate orange, and a fondant creaminess	

COCKTAILS

Harbourside Buck Chivas 12 year old, lime juice, ginger, soda water, Angostura bitters.	\$20
Morning Glory Fizz Chivas 12 year old, lemon juice, Pernod	\$21
Extra Old Fashioned Chivas Extra, Angostura bitters, orange bitters	\$21
Touch of Spice Chivas Extra, Dubonnet, Fernet Branca, orange liquor, Angostura bitters	\$23
Rob Roy Chivas 18 year old, sweet vermouth, orange bitters	\$26
Aberdeen Flip Chivas 18 year old, Oloroso sherry, cherry jam, Angostura bitters	\$28

SOMETHING MORE

Bespoke Bottle Service Purchase a bottle of Chivas and we will keep it behind the bar for you to enjoy for the duration of the Chivas Pop Up. Served with ice, Aqua Panna, splits if required

Chivas Regal 12 year old \$120 | Chivas Regal Extra \$160 | Chivas Regal 18 year old \$220

Chivas Flight Trial the unique flavours of the Chivas Regal range with 30ml's of the Chivas 12 year old, Extra and 18 year old served alongside a food pairing to complement each **\$45**

Chivas & Valrhona Truffled Chocolate Balls

Chivas Extra & Blonde Ducey 32% Cacao	\$15
Chivas 12 year old & Lait Jivara 40% Cacao	\$18
Chivas 18 year old & Noir Guanaja 70% Cacao	\$21

FOR THE CHAMPAGNE LOVERS

Perrier-Jouët Grand Brut Epernay NV	\$22	\$147
Perrier-Jouët Blason Rosé Epernay NV	\$30	\$175
Perrier-Jouët Belle Epoque Epernay 2006		\$445
Perrier-Jouët Belle Epoque Rosé Epernay 2004		\$611

BITES

Sharing board, toasted focaccia & condiments

Iberico ham, prosciutto, chorizo | Mahoe old edam | Marinated olives
Duck croquette, truffled aioli | Smoked ora king salmon | Snapper pate

3 for \$49

MIX & MATCH

Smoked salmon crostini, salsa verde | Chargrilled tiger prawn, chorizo, marinated tomato
Glazed beef cheek slider, truffled mayo | Popcorn prawn, Asian slaw, bonito flakes
Buttermilk fried chicken, lemon aioli | Vietnamese dumplings, prawn, sweetcorn, squid, soy

3 for \$25 | \$10 each

CHEESE

50gm quince paste, fig chutney, grapes, walnut toast & water crackers

Brie de Meaux Unpasteurised cow's milk *Marne, France*

Tenara Pasteurised goat's milk, microbial rennet, 3 weeks old *Kaikoura, NZ*

Matariki Pasteurised cow's milk, traditional rennet, 5 months old *Nelson, NZ*

Mahoe Old Edam thermised cow's milk, microbial rennet, 1 year old *Kerikeri, NZ*

1 cheese \$15 | 2 cheeses \$30 | 3 cheeses \$45 | 4 cheeses \$60

DESSERT PLATTER

Chocolate hazelnut fondant | Carrot cake | Chivas crème brulee

2 for \$30 | 3 for \$40

EVENTS

We will be holding a series of Chivas Masterclasses that will be conducted by Chivas Spirit Ambassador, Logan Demmy. Please ask your server for more details regarding the below dates

June 15 2017 | Chivas Whisky Lab

Learn the art of blending by experiencing the different tastes of malt and grain whiskies and creating your very own signature blend

June 29 2017 | Cocktail Creation

Hands on tutorial exploring the art of creating whisky cocktails

July 6 2017 | Food Pairing

Combining unique food pairings with a range Chivas cocktails and neat expressions

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 **CHIVAS**


HARBOURSIDE
OCEAN GRILL