



ORIGINAL SIN

BEVERAGE MENU





ANTIPASTO

TUNA TARTARE 23

Saku yellowfin tuna, avocado mousse, fennel, citrus, sesame | LDO, LG

GARLIC PIZZA BREAD 16

Hand stretched pizza dough, confit garlic oil, sea salt, rosemary | LD, V, VG

ANTIPASTO BOARD 32

Inhouse sliced spianata romana salami, mortadella villani, emiliano prosciutto, finocchiona salami, nduja, pickled walnuts, cornichons, pizza crust | LD, LGO

MEDITERRANEAN OLIVES 16

Warmed, herb marinated olives, parmesan & rosemary biscuits | LDO, LG, V, VGO

BEEF CARPACCIO 23

CHEF'S PICK

Classic carpaccio, cipriani sauce, gran padano, rocket | LDO, LGO

ARANCINI PORCINI 20.5

Porcini and taleggio fried rice balls, capsicum coulis | V

STRACCIATELLA 24

Fresh stracciatella, toasted pistachios, beetroot and pumpkin gems, pizza crust | LGO, V

CRUMBED FIOR DE LATTE 16

Crumbed and deep fried soft, fresh cheese, smoked green ketchup | V

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option





ANTIPASTO

VENISON POLPETTE 22

Italian 'meatballs', herb pureed potato, Napoli sauce,
gran padano, watercress | LD, LG

OCTOPUS SALAMI 19

House made octopus salami, nduja, baby capers, e.v
olive oil | LDO, LG

BEETROOT CURED SALMON 23

House cured mt cook salmon, horseradish mousse,
citrus | LDO, LG

HEIRLOOM CAPRESE 19

Buffalo bocconcini, basil, aceto balsamico |
LDO, LG, V, VGO

WITLOOF, PEAR & GORGONZOLA 19

Bitter leaves, cos, pear, gorgonzola, candied walnuts |
LDO, LG, V

HAND CUT POTATOES 15

Truffle mayo, gran padano, sea salt | LD, LG, V, VGO





COCKTAILS OF ORIGINAL SIN



Grapefruit & Yuzu Blush

**Malvy grapefruit, Yuzu purée,
grapefruit juice & soda**

20

Espresso Bradford



Vodka, Kahlúa, espresso & simple syrup

22



Watermelon Margarita

**Tequila, Cointreau, watermelon syrup
& lime juice**

20





COCKTAILS OF ORIGINAL SIN



Passion De Colada

Bacardi, Malibu, passionfruit syrup, lime juice & cream

21

Limoncello & Basil Smash



Limoncello liqueur, vodka, basil, lemon juice & simple syrup

20



Italian Godfather

Bourbon, Amaretto, thyme, maple syrup & lemon juice

21





Berry Rosé Mojito

**Bacardi rum, rose, mint,
strawberry puree & soda**

20

Gin & Elderflower Spritzer



**Gordons gin, elderflower liqueur,
lime juice, cucumber & soda**

21



Guava Spritzer

Vodka, Prosecco, guava puree & lime

19





Lychee Spritzer

Gin, prosecco, lychee puree & lime
20

ENERGY MENU

Red Bull Vodka
14



**Red Bull Sugarfree
Vodka**
14



**Red Bull Watermelon &
Peach Energised Mojito**
14





CLASSIC COCKTAILS

Negroni

21

Pimm's Cup

19

Margarita

19

Old Fashioned

20

Cosmopolitan

19

Dark and Stormy

18

Mojito

20

MOCKTAILS

Lychee Lemonade

12

Guava Fizz

12

Yuzu Pink Lemonade

12

Watermelon Nojito

12





BEER

Tap Beer

Speight's Gold Medal
12

Speight's Summit Ultra
12.5

Emerson's Pilsner
13.5

Panhead APA
13.5

Panhead Sandman Hazy Pale Ale
13.5

Panhead Rat Rod Hazy IPA
13.5

Kirin Ichiban
12.5

Mac's Cloudy Apple Cider
13

Kirin Hyoketsu
13





BEER

Bottle Beers

Corona (NZ)
11.5

Stella Artois (Belgium)
12

Steinlager Pure (NZ)
12

Steinlager Pure Light 2.5% (NZ)
10

Steinlager Zero 0%
9.5





SPARKLING WINE

Mount Paradiso Prosecco NV
(Murray Darling, AUS)
14.5 | 71

Cloudy Bay Pelorus NV
(Marlborough, NZ)
17.5 | 87

Moet & Chandon Imperial Brut NV
(Epernay, France)
138

Veuve Cliquot Yellow Label Brut NV
(Reims, France)
175 bottle

Ruinart Rose NV
(Reims, France)
275 bottle

Dom Perignon Vintage Brut 2013
(Reims, France)
550 bottle





WHITE WINE

ITALIAN WHITES

Pra Soave Classico 'otto' DOC

(Veneto, Italy)

92

Antinori 'Bramito della Sala' Chardonnay

(Umbria, Italy)

120

Mandoletto Pinot Grigio

(Delle Venezie, Italy)

14 | 22.5 | 67

SAUVIGNON BLANC

Rebel Sauvignon Blanc

(Marlborough, NZ)

13 | 21.5 | 64

Mill Flat Sauvignon Blanc

(Marlborough, NZ)

15 | 24.5 | 73

CHARDONNAY

Torea Chardonnay

(Martinborough, NZ)

14 | 22.5 | 67

Man O'War Estate Chardonnay

(Waiheke Island, NZ)

92 bottle





ROSE

Rebel Rose
(Hawkes Bay, NZ)
13 | 21.5 | 64

Duck Hunter Rose
(Marlborough, NZ)
77 bottle

SUD Rose IGP
(Aude Valley, France)
15 | 24.5 | 73

PINOT GRIS / GRIGIO

Rebel Pinot Gris
(Central Otago, NZ)
13 | 21.5 | 64

RIESLING

Te Whare Ra Riesling
(Marlborough, NZ)
110 bottle

Camshorn Riesling
(Waipara, NZ)
87 bottle

Pra Soave Classico 'Otto' DOC
(Veneto, Italy)
92 bottle





RED WINE

ITALIAN REDS

Nicosia Nero d'Avola

(Italy)

15 | 24.5 | 73

Maretti Barolo DOCG

(Piedmont, Italy)

150

Allegrini Valpolicella Classico

(Veneto, Italy)

69 bottle

MERLOT & BLENDS

Antinori Santa Christina Sangiovese/Merlot

(Tuscany, Italy)

77 bottle

Fontella Chianti DOCG

(Tuscany, Italy)

16 | 26 | 77

Nicosia Nero d'Avola

(Sicily, Italy)

15 | 24.5 | 73

Maretti Barolo DOCG

(Piedmont, Italy)

150 bottle





PINOT NOIR

Rebel Pinot Noir
(Marlborough, NZ)
13 | 21.5 | 64

Torea Pinot Noir
(Martinborough, NZ)
15 | 24.5 | 73

Two Paddocks Pinot Noir
(Central Otago, NZ)
137 bottle

SHIRAZ AND SYRAH

Trinity Hill Syrah
(Hawkes Bay)
92 bottle

Little Giant Shiraz
(Barossa Valley, SA)
16 | 26 | 77

DESSERT / FORTIFIED WINE 80ML

Quinta De La Rosa Tawny (Douro Valley)
12

Quinta De La Rosa Ruby (Douro Valley)
12





NON-ALCOHOLIC

JUICES

Orange 5.5
Pineapple 5.5
Cranberry 5.5
Apple 5.5
Tomato 5.5

SODAS

Coke 5
Coke Zero 5
Lemonade 5
Ginger Ale 5
Tonic 5
Lemon Lime Bitters 5
Ginger Beer 5

TEAS

English Breakfast 4.5
Earl Grey 4.5
Green Tea 4.5
Peppermint 4.5
Chamomile 4.5

COFFEES

Espresso 4
Long Black 4
Macchiato 4.5
Flat White 5
Latte 5
Mochaccino 5
Hot Chocolate 5
Chai Latte 5

Extras

decaf, soymilk, almond, caramel & vanilla 0.50





EVENTS AT ORIGINAL SIN

For long lunches to cocktail parties let us
organise the perfect gathering.
e. hello@originalsin.co.nz

TUESDAY PIZZA & WINE

\$30 includes one pizza and house beer or
wine

WEDNESDAY WINE & PASTA

\$30 includes one pasta dish and matching
wine of the day

FRIDAY-SUNDAY COCKTAIL LUNCH CLUB

Indulge in two courses perfectly paired with
five hand crafted cocktails – all for \$75.

Bookings from 11:30am-2:30pm



ORDER & PAY ON YOUR PHONE

We'll bring it to you.





Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free.

15% public holiday surcharge applies.

