



ORIGINAL SIN

BEVERAGE MENU





ANTIPASTO

GRILLED OYSTER MUSHROOMS | 26

White bean purée, pangrattato, dill | LD, LG, V, VGO

ANTIPASTO BOARD | 34

Italian cured meats, pickles, nduja, garlic bread slices
| LD, LGO

OCTOPUS AND CHORIZO | 26

Romesco, almonds, basil, cherry tomato, olive crumb
| LD

GARLIC PIZZA BREAD | 16

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

STRACCIATELLA | 24

CHEF'S PICK

Fresh stracciatella, toasted pistachios, beetroot and
pumpkin gems, garlic bread slices | LGO, V

MEDITERRANEAN OLIVES | 15

Warmed, herb marinated olives, parmesan crisps | LDO,
LG, V, VGO

TUNA TARTARE | 25

Yellowfin tuna, avocado mousse, fennel, citrus, sesame
| LDO, LG

ARANCINI PORCINI | 20.5

Porcini and taleggio fried risotto balls, capsicum coulis,
parmesan | 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', mash potato, napoli, parmesan, rocket
| LG

BEEF CARPACCIO | 24

Classic carpaccio, cipriani sauce, grana padano, rocket
LDO, LGO

HAND CUT POTATOES | 15

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

ROASTED BEET WEDGES | 16

Rocket pesto, goat cheese, balsamico | LG, V, VGO, LDO

MOTRADALA SKEWERS | 24

Lemon mascarpone mousse, pistachios | LG

SICILIAN ANCHOVIES (48g TIN) | 24

Pickles, garlic bread slices | LD, LGO

POLLO FRITTO | 23

Fried chicken, spring onion relish, kaitaia fire mayo,
preserved lemon





AUTUMN COCKTAILS

Spicy Grapefruit Margarita

Gold Tequila, Triple Sec, Lime Juice, Pink
Grapefruit Syrup, Sugar Syrup, Red Chillis
21

Passionfruit Therapy

Vodka, Elderflower Liquor, Agave,
Pineapple Juice, Passion Pulp, Lime
Juice, Mint
21

Senza Nome

Boubon, Peach Puree, Pineapple Juice,
Lemon Juice
21.5

Mango Spritz

Gin, Prosecco, Mango Puree, Lime Juice
19





COCKTAILS OF ORIGINAL SIN



Passion De Colada

**Bacardi, Malibu, Passionfruit
Syrup, Lime Juice & Cream**

21.5

Espresso Bradford



Vodka, Kahlúa, Espresso & Simple Syrup

21



Watermelon Margarita

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

21





*Gin &
Elderflower
Spritzer*



**Gordons Gin, Elderflower Liqueur,
Lime Juice, Cucumber & Soda**
21.5



*Guava
Spritzer*

Vodka, Prosecco, Guava Puree & Lime
19.5

ENERGY MENU

Red Bull Vodka
14.5



**Red Bull Sugarfree
Vodka**
14.5





CLASSIC COCKTAILS

Negroni 22

Pimm's Cup 20

Margarita 21

Old Fashioned 22

Cosmopolitan 21

Dark and Stormy 20

Mojito 21

Paloma 21

French Martini 20.5

Rosebud 21

Amaretto Sour 21

Long Island Iced Tea 24

Pina Colada 21

Pornstar Martini 21

MOCKTAILS

Lychee Lemonade 12

Guava Fizz 12

Yuzu Pink Lemonade 12

Watermelon Nojito 12





BEER

Tap Beer

Speight's Gold Medal
12.3

Speight's Summit Ultra
12.8

Emerson's Pilsner
13.8

Panhead APA
13.8

Panhead Sandman Hazy Pale Ale
13.8

Panhead Rat Rod Hazy IPA
13.8

Peroni
13.8

Mac's Cloudy Apple Cider
13.3

Kirin Hyoketsu
13.5





BEER

Bottle Beers

Corona (NZ)
11.5

Stella Artois (Belgium)
12

Steinlager Pure (NZ)
12

Steinlager Pure Light 2.5% (NZ)
10.5

Steinlager Zero 0%
9.5





SPARKLING WINE

Mount Paradiso Prosecco NV

(Murray Darling, AUS)

15 | 74

Cloudy Bay Pelorus NV

(Marlborough, NZ)

18 | 90

Moët & Chandon Imperial Brut NV

(Epernay, France)

143

Veuve Clicquot Brut Yellow Label

(Reims, France)

170

Ruinart NV Rose

(Reims, France)

285

Dom Perignon Vintage Brut 2015

(Epernay, France)

570





WHITE WINE

ITALIAN WHITES

Antinori 'Bramito della Sala' Chardonnay

(Umbria, Italy)

125

Mandoleto Pinot Grigio

(Delle Venezie, Italy)

14 | 23 | 67

SAUVIGNON BLANC

Rebel Sauvignon Blanc

(Marlborough, NZ)

13.5 | 22.5 | 67

Mill Flat Sauvignon Blanc

(Marlborough, NZ)

15.5 | 25.5 | 76





WHITE WINE

CHARDONNAY

Torea Chardonnay
(Martinborough, NZ)

14 | 23 | 67

Man O'War Estate Chardonnay
(Waiheke Island, NZ)

93





ROSE

Rebel Rose

(Hawkes Bay, NZ)

13.5 | 22.5 | 67

Duck Hunter Rose

(Marlborough, NZ)

77

SUD Rose IGP

(Aude Valley, France)

15.5 | 25.5 | 76

PINOT GRIS

Rebel Pinot Gris

(Central Otago, NZ)

13.5 | 22.5 | 67

RIESLING

Camshorn Riesling

(Waipara, NZ)

14 | 87





RED WINE

ITALIAN REDS

Nicosia Nero d'Avola

(Italy)

15.5 | 25.5 | 76

Allegrini Valpolicella Classico

(Veneto, Italy)

72

Antinori Santa Christina Sangiovese / Merlot

(Tuscany, Italy)

80

Fontella Chianti DOCG

(Tuscany, Italy)

16.5 | 27 | 80





PINOT NOIR AND MERLOT

Rebel Merlot
(Marlborough, NZ)
13.5 | 22.5 | 67

Torea Pinot Noir
(Martinborough, NZ)
15.5 | 25.5 | 73

Two Paddocks Pinot Noir
(Central Otago, NZ)
142

SHIRAZ AND SYRAH

Trinity Hill Syrah
(Hawkes Bay)
92

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





NON-ALCOHOLIC

JUICES

- Orange 5.5**
- Pineapple 5.5**
- Cranberry 5.5**
- Apple 5.5**

SODAS

- Coke 6.5**
- Coke Zero 6.5**
- Lemonade 6.5**
- Ginger Ale 6.5**
- Tonic 6.5**
- Lemon Lime Bitters 4.5**
- Ginger Beer 6.5**

TEAS

- English Breakfast 5**
- Earl Grey 5**
- Green Tea 5**
- Peppermint 5**
- Chamomile 5**

COFFEES

- Espresso 4.5**
- Long Black 4.5**
- Macchiato 5**
- Flat White 5**
- Latte 5**
- Mochaccino 5**
- Hot Chocolate 5.5**
- 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.

hello@originalsin.co.nz

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.

