SKYBAR

ALL DAY MENU – R18 TO ENTER

Nau mai, haere mai, welcome to SkyBar

A credit card, international debit card, and contactless payment surcharge of 2.0% will apply. The surcharge is set at a level which assists us with recovering some of the merchant fee costs charged to us by banks and credit card companies. Payments using cash or local EFTPOS & debit cards are not affected if using swipe or chip insert feature

If you have any questions about the surcharge, please talk directly with the Duty Manager

SKYBAR SIGNATURE COCKTAILS

celebrating Tāmaki Makaurau's four seasons in every day

Rua Māwhero – *sweet* **25**

sweet, floral, and pink!
vodka, orange liqueur, house made chardonnay & rose
cordial, cranberry juice, orange blossom water, pink dragon fruit

Oceanside – *sour* **26**

colour changing margarita
tequila, bergamot orange liqueur, citric solution
garnished with a salted butterfly pea tea foam

Buttery Scotch – *bitter/mellow* **27**

a smooth take on the old fashioned
scotch whisky, apricot liqueur, white vermouth
cinnamon infused sugar with an orange zest

Tāmaki Tea – *fresh/tangy* **46**

grey tea & passionfruit cocktail for sharing
four pillars yuzu gin, passionfruit shrub, grey tea cordial
grapefruit juice, aloe vera juice, served in a teapot

Taramoa – *tangy/dry* **30**

deep dark juicy flavours with a dry champagne finish
ginger & citrus infused dark rum, blackberry jam
cardamom, topped off with french champagne

Late Night – *bitter/sweet* **26**

our house espresso martini with a twist
belvedere vodka, px sherry, quick brown fox flat white coffee
liqueur, fresh cream & cold brew espresso

contains dairy

SKYBAR MINDFUL MIXES

our signature non-alcoholic cocktails featuring Lyre's 0% spirits

Pūteketeke - *sweet* **18**

lyre's pink, lyre's orange sec, verjuice & rose cordial
topped with raspberry powder

Pūkeko - *sour* **18**

lyre's pink, lyre's bourbon alternative, rhubarb cordial
citrus, apple and rhubarb foam

Ruru – *soft/rich* **18**

lyre's dark cane, mango puree, falernum, citrus
vanilla notes

Tui – *fresh/tangy* **18**

lyre's london dry, passionfruit shrub, zealong grey tea
cordial, grapefruit juice, aloe vera juice

Kea – *tangy/dry* **18**

ginger & citrus infused lyre's dark cane, house-made
blackberry jam, cardamom, topped with lyre's classico sparkling

SKYBAR CLASSIC COCKTAILS

a handful of solid classic cocktails on offer

Aperol Spritz **25**
aperol, sparkling wine, topped off with a splash of soda water

Whiskey Sour **25**
bourbon, citrus, a pinch of sugar & aquafaba

Margarita **25**
tequila, orange liqueur, citrus & agave

Bellini **25**
white peach puree topped with sparkling wine

Martini **25**
vodka or gin, prepared, served and garnished to your preference

Mojito **25**
white rum, fresh lime, sugar syrup, fresh mint, soda water

Negroni **25**
gin, campari, aged sweet vermouth over an ice rock

Old Fashioned **25**
bourbon, raw sugar & splash of angostura bitters over an ice rock

AOTEAROA BEERS

BEER	*330ml*
Epic ‘Loose’ Lager 5.0% – *Tamaki Makaurau*	**14**
Epic ‘Joose Party’ Hazy Pale Ale 5.3% – *Tamaki Makaurau*	**14**
Emerson’s ‘Super Quench’ Pacific Pilsner 4.0% – *Dunedin*	**14**
Parrotdog ‘Birdseye’ Hazy IPA 5.8% – *Wellington*	**14**
Garage Project ‘Hapi Daze’ Pacific Pale Ale 4.6% – *Wellington*	**14**
Epic ‘Blue’ Low Carb Pale Ale 4.8% – *Tamaki Makaurau*	**15**
Parrotdog ‘Black’ Stout 5.0% – *Wellington*	**14**

INTERNATIONAL	*440ml*
Guinness 4.2% – *Dublin, Ireland*	**14**

LOW & NO ALC	*330ml*
Garage Project ‘Fugazi’ Session Ale 2.2% – *Wellington*	**13**
Parrotdog ‘Watchdog’ 0% IPA – *Wellington*	**11**

OTHER	*330ml*
Monteith’s Hazy Lemonade 4.2% – *Greymouth*	**14**

NON-ALC

Non-alcoholic Spirits by Lyre’s	*& mixer of your choice*	**13**
Orange Sec / White / Dark / Pink / London Dry / Traditional Reserve / Amaretti		
Juice – *Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato*		**6**
Coca-Cola		**6**
Coca-Cola Zero Sugar		**6**
Sprite		**6**
Schweppes Ginger Ale		**6**
Schweppes Ginger Beer		**6**
Schweppes Tonic		**6**

CHAMPAGNE AND AOTEAROA WINES

CHAMPAGNE		*150ml*	*Btl*
NV	Moët & Chandon Brut Imperial	**30**	**145**
NV	Moët & Chandon Rosé Imperial	**35**	**170**
‘15	Moët & Chandon Grand Vintage		**275**
NV	Moët & Chandon Brut Imperial *Magnum 1.5L*		**285**
NV	Ruinart Blanc de Blanc		**300**
NV	Krug ‘Grande Cuvée’ 170th Édition		**700**
‘13	Dom Perignon		**750**

AOTEAROA SPARKLING		*120ml*	*Btl*
NV	Cloudy Bay ‘Pelorus’ - *Marlborough*	**21**	**95**
NV	Cloudy Bay ‘Pelorus’ - *Rosé – Marlborough*	**21**	**95**

AOTEAROA WHITES		*150ml*	*250ml*	*Btl*
‘24	Cloudy Bay - *Sauvignon Blanc – Marlborough*	**26**	**43**	**129**
‘23	Odyssey ‘Iliad’ - *Chardonnay – Gisbourne*	**22**	**36**	**106**
‘25	Man o’ War ‘Exiled’ – *Pinot Gris – Waiheke Island*	**22**	**33**	**99**
‘23	Elephant Hill ‘Sea’ - *Viognier – Hawke’s Bay*	**22**	**36**	**107**
‘23	Te Kano ‘Life’ - *Blanc de Noir – Central Otago*	**19**	**32**	**94**

FRENCH ROSE		*150ml*	*250ml*	*Btl*
‘23	Château d’Esclans ‘Whispering Angels’	**25**	**41**	**123**

AOTEAROA REDS		*150ml*	*250ml*	*Btl*
‘23	Cloudy bay - *Pinot Noir – Marlborough*	**27**	**44**	**130**
‘21	Paritua ‘Scarlet’ - *Merlot Blend – Hawke’s Bay*	**21**	**33**	**96**
‘21	Church Road ‘Grand Reserve’ - *Syrah – Hawkes’ Bay*	**28**	**37**	**96**

AFTER-DINNER		*75ml*	*Btl*
‘14	Jackson Estate - *Botrytis Riesling –Marlborough*	**22**	**100**
NV	Graham’s 10yo - *Tawny Port – Douro PO*	**15**	**130**
NV	Graham’s ‘Blend N°5’ - *White Port – Douro PO*	**15**	**130**

SKYBAR SPIRITS

AOTEAROA GIN	*30ml*
The Source Bourbon Barrel Aged – *Cromwell*	**22**
Scapegrace Gold 57.0% – *Cromwell*	**19**
Strange Nature – *Marlborough*	**17**
Scapegrace Black – *Cromwell*	**16**
Scapegrace Blood Orange – *Cromwell*	**16**

INTERNATIONAL GIN	*30ml*
Monkey 47 – *Germany*	**21**
Ukiyo Yuzu – *Japan*	**15**
Hendrick's – *Scotland*	**14**
Ukiyo Blossom – *Japan*	**14**
Hayman's Sloe Gin – *London*	**14**
Tanqueray – *London*	**14**

AOTEAROA VODKA	*30ml*
The Reid – *Cardrona*	**17**

INTERNATIONAL VODKA	*30ml*
Belvedere – *Poland*	**15**

TEQUILA & AGAVE	*30ml*
Patron Gran Burdeos *tequila – Mexico*	**115**
Fortaleza Añejo *tequila – Mexico*	**30**
Gracias a Dios Espadin Reposado *mezcal – Mexico*	**19**
Los Sietes Misterios *mezcal – Mexico*	**18**
El Jimador Blanco *tequila – Mexico*	**14**

SKYBAR SPIRITS

AOTEAROA WHISKY	*30ml*
Dunedin Double Cask – *Dunedin*	**23**
Scapegrace Dimension – *Cromwell*	**19**

SCOTCH WHISKY	*30ml*
Macallan 18yo – *Speyside*	**90**
Macallan 15yo – *Speyside*	**65**
Octomore 13.1 – *Islay*	**48**
Macallan 12yo – *Speyside*	**40**
MacKinlay's Shackelton – *Blend*	**38**
Glenfiddich 18yo – *Speyside*	**25**
Ardbeg 10yo – *Islay*	**17**
Talisker 10yo – *Isle of Skye*	**15**
Monkey Shoulder – *Blend*	**15**
Glenmorangie 10yo – *Highland*	**14**

INTERNATIONAL WHISKY	*30ml*
Hibiki Harmony – *Japan*	**29**
Redbreast Single Pot Still 12yo – *Ireland*	**25**
Jameson Black Barrel – *Ireland*	**14**

AMERICAN WHISKEY	*30ml*
Jefferson's Reserve Very Old – *Kentucky*	**25**
Woodford Reserve 45.2% *rye – Kentucky*	**18**
Jack Daniel's Single Barrel – *Tennessee*	**17**
Woodford Reserve *bourbon – Kentucky*	**15**
Wild Turkey *bourbon – Kentucky*	**14**

SKYBAR SPIRITS

RUM	*30ml*
Diplomatico Reserva Exclusiva – *Venezuela*	**14**
Helmsman Spiced – *Aotearoa*	**14**
Bati White – *Fiji*	**14**
Añejo 4YO Bacardi – *Puerto Rico*	**14**

BRANDY	*30ml*
Martell l'OR de Jean *cognac – France*	**400**
De Lord Bas 1968 *armagnac – France*	**65**
Château du Breuil *calvados – France*	**19**
Hennessy VSOP *cognac – France*	**17**
Hennessy VS *cognac – France*	**16**
Barsol Quebranta *pisco – Peru*	**15**

APERITIF / LIQUEUR	*30ml*
Amaro Montenegro	**14**
Aperol	**14**
Campari	**15**
Cherry Heering	**14**
Disaronno	**14**
DOM Benedictine	**15**
Grand Marnier	**17**
Quick Brown Fox Coffee Liqueur – *Aotearoa*	**14**
Quick Brown Fox Flat White Liqueur – *Aotearoa*	**14**

TOHATOHA

grazing plates, in-venue all day

Marinated Olives – *V* **13**
pipped mixed olives | house-made marinade

Duck Liver Parfait – *D,G* **31**
black cherry confit | pink peppercorn | lavosh

Aoraki Salmon Pâté – *D,G* **31**
piccalilli | pickle onion| lavosh

Smoked Green Mussels – *D,G* **28**
pickled piments | sweet gochujang | lemon | lavosh

Aotearoa Cheeses – *D,G* **32**
piccalilli | black cherry confit | fig | apricot| lavosh

Coppa Meat Plate – *D,G* **33**
gherkin relish | pickled piments | stuffed pepper | pickle onion | lavosh

CLOUDY BAY WINE PAIRING

elevate your SkyBar experience with a glass of Cloudy Bay wine alongside any of our in-venue selections for a special discounted price!

'23 Cloudy Bay *Sauvignon Blanc – Marlborough* **17**

'24 Cloudy Bay *Pinot Noir – Marlborough* **19**

limit 2 pairing servings per table order

D – Dairy | G – Gluten | N – Nuts | PB – Plant Based/Vegan | S – Seafood | V – Vegetarian

LATE NIGHT BITES

every day from 5pm – late

Kingfish Fish Crudo – *D,S* **23**
smoked eel | grapefruit | allium oil |

Salt & Pepper Calamari – *D,G,N,S* **18**
ajo bianco | pickled onion | chilli verde

Braised Pork Belly – *D* **27**
fennel | apple | watercress

Prime Angus Beef Carpaccio – *D* **26**
parmigiana | black garlic emulsion | capers | rocket

Il Casaro Burrata – *D,G,V* **21**
stone fruit | tomatoes | croutons | basil

Crispy Cauliflower – *G,V* **20**
hummus | hot honey | curry leaves

Fries – *G,V* **14**
served with aioli

PLANNING A FUNCTION?

SkyBar has a variety of platters to suit functions and gatherings of all sizes!

scan the QR code to take you to our online sample menu, or simply inquire with our staff.

D – Dairy | G – Gluten | N – Nuts | PB – Plant Based/Vegan | S – Seafood | V – Vegetarian



SKYBAR