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The Providores and Tapa Room

Welcome to The Providores wine list. We are proud to offer the largest selection of premium New Zealand wines on any list throughout Europe. We hope you find our list informative and concise - and that you are able to make a wonderful selection! We are constantly evolving our choice of wines, keenly aware of supporting the many vineyards throughout New Zealand with whom we have built strong relationships over the years. As you will see, we view New Zealand as being divided into 10 major winemaking regions, each boasting an enormous diversity in climate, terrain and, therefore, style of wine. You will also find our selection of Rare Wines on the fifth page of the list. These are either made in extremely limited quantities or are not yet exported to the UK - so we've had to import them ourselves. We believe they are wonderful expressions of the very best wines New Zealand currently offers.

New Zealand Wine Regions

Northland's northern location and closeness to the sea (nowhere is further than 50 kilometres away) give the region a sub-tropical climate – humid, sunny and warm. Northland has NZ's highest average annual temperature and is mainly comprised of clay-rich loam soils over a sub-soil of compact clay. Thanks to the warmth, tropical Chardonnays flourish alongside fuller bodied reds including Syrah and Cabernet/Merlot blends.

Auckland is New Zealand's largest city, with several well known sub-regions including Matakana, Waiheke, Clevedon and Kumeu. Auckland has a maritime climate with warm, primarily frost free, conditions with reasonably high rainfall. Vineyards are established on clay soils of volcanic, greywacke or mixed alluvial origin.

The Bay of Plenty and Waikato wine regions are fairly small in relation to the more renowned locations of Hawke's Bay and Marlborough. In the Bay of Plenty, grapes are not even the predominant vine fruit - that honour goes to the Kiwifruit. The typically small vineyards focus on Chardonnay and Cabernet blends. Boasting a moderately warm climate, the region's soils are predominantly heavy loams over clay sub-soils.

Gisborne is where Captain James Cook first stepped ashore in New Zealand on 8th October 1769. It wasn't long after that the first European settlers arrived, and in 1871 identified the region's viticultural potential. Gisborne is NZ's third largest wine region and the first place in the world to see the sun rise thanks to its easterly location. Its soil is comprised predominantly of loam, silt and clay, which favour aromatic varieties such as Gewürztraminer and Chardonnay.

Hawkes Bay is the largest premium red wine producing area in New Zealand. Being one of the hottest, driest and sunniest regions, with a maritime climate, it has a huge range of vineyard sites suitable for a diversity of styles. The Gimblett Gravels is Hawkes Bay's most important and famous wine area, but bizarrely it went unplanted until the early 1980's as it had been considered not suitable for high quality grapes. This area is a wonderful illustration of how the French concept of terroir can be applied even in the New World. In 2001 Gimblett Gravels District was formalised - the New World's first classified sub-region based solely on soil.

Wairarapa is located at the south eastern corner of the North Island, and is divided into 3 main sub-regions; Masterton, Gladstone and Martinborough. Pinot Noir is the region's most planted variety and Martinborough has quickly earned a reputation for producing some of the finest in the country. The twenty metre deep gravel soils have also allowed a second star to emerge – rich, robust Chardonnay rivalling many of the vinific world's more historic sites. Climatically, Wairarapa is more aligned to Marlborough than to any of its North Island neighbours - contributing to the country's high-end quality winemaking reputation.

Nelson lies at the northern end of the South Island. The region's wineries are located on the plains, south-west of the town, heading up into the Upper Moutere hills. Facing north towards Tasman Bay, it gets significantly more rainfall than its neighbour - Marlborough. Despite the rain however, the northern exposure gives it long hours of daylight and the gravel-threaded clay soils are renowned for producing richness and texture. The vineyards are mainly small and family-run, and the region is likely to remain small due to the lack of available growing areas.

Marlborough is situated on the South Island's north-eastern tip, bordered by both the Pacific Ocean and the Marlborough Sounds, lending it a maritime climate. The region boasts the picturesque plains of the Wairau Valley, sheltered by the Southern Alps to the south-west and the Kaikoura Ranges to the east. Marlborough is NZ's largest wine region, responsible for around 50% of all its vines, and over 65% of its Sauvignon Blanc.

Canterbury and Waipara are located in the mid eastern side of the South Island. Waipara translates from Maori literally as 'muddy water', which is an interesting image for the region that is deemed to look most like "classic European wine country". Waipara owes much of its classic wine-growing status to soil types which include gravely deposits on the flats and terraces and limestone clays on the hillsides. The long, hot autumn period helps to produce rich and spicy Riesling and Pinot Noir.

Central and North Otago are located at latitudes between 44° and 45° South, positioning the region at the extreme southern limit of sustainable winemaking. The inland mountainous location of 'Central' has a semi-continental climate, making it both the hottest, and the coldest, wine growing region in NZ. This fact, combined with its mostly glacially derived soils with rich deposits of mica and schist, makes the area ideal for the production of Pinot Noir, accounting for 80% of its plantings, and aromatic varieties such as Pinot Gris and Riesling. North Otago is situated on the north facing slopes of the Waitaki River, between Duntroon and Kurow and is NZ's newest wine region. First planted in 2001, the vineyards are fairly small, producing a range of cool climate aromatic varieties. Located on limestone, alluvial greywacke and schist soils, the wines demonstrate a distinctive minerality, enhanced by autumn's long and slow fruit-ripening.

Aperitifs & wine by the glass

Sherry

	75ml	
Fino, Fernando de Castilla (Dry and crisp)	4.00	
Manzanilla, Fernando de Castilla (Dry and crisp)	4.00	
Oloroso, Fernando de Castilla (Rich walnuts, oaky)	5.00	
Pedro Ximenez, Fernando de Castilla (Concentrated sweetness)	6.00	

Beer

	330ml	
Monteith's Pale Ale, New Zealand	4.50	
Monteith's Pilsner, New Zealand	4.50	
Meantime Wheat Beer, England	5.50	
Monteith's Crushed Apple Cider, New Zealand	5.50	

Champagne & New Zealand Sparkling

	750ml	½ bottle
2011 Innocent Bystander, Sparkling Pink Moscato, Victoria, Australia		17.50
NV Trinity Hill, 'H', Hawkes Bay, New Zealand	40.00	10.00
2005 Huia, Blanc de Blancs, Marlborough, New Zealand	45.00	
NV Pelorus by Cloudy Bay, Marlborough, New Zealand	45.00	
NV Billecart-Salmon, Brut, Champagne, France	70.00	14.50
NV Billecart-Salmon, Brut Rose, Champagne, France	85.00	
2000 Dom Pérignon, Champagne, France	160.00	

Wines by the glass

	glass	carafe
	175ml	400ml
2010 Momo, Sauvignon Blanc, Wairau Valley, Marlborough	7.50	16.30
2010 Tinpot, Pinot Gris, Wairau and Omaka Valleys, Marlborough	7.65	16.90
2010 Nautilus Estate, Chardonnay, Renwick, Marlborough	9.30	20.40
2008 Staete Landt, Chardonnay, 'Mapmaker', Wairau Valley, Marlborough	9.75	21.70
2010 Waitaki Braids, Riesling, Waitaki Valley, North Otago	9.75	21.70
2010 The Paddler, Grüner Veltliner, Rapaura, Marlborough	11.25	25.00
2009 Foxes Island, Sauvignon Blanc, Awatere Valley, Marlborough	11.50	25.40
2009 Man O' War, Merlot Rosé, Waiheke Island, Auckland	7.25	16.00
2009 Mt Beautiful, Pinot Noir, Cheviot Hills, Waipara	9.20	21.10
2008 Brookfields, Cabernet Sauvignon, Ohiti Estate, Napier, Hawkes Bay	9.80	21.90
2010 Craggy Range, 'Te Kahu', Gimblett Gravels, Hawkes Bay	10.15	22.40
<i>Merlot-Cabernet Franc-Cabernet Sauvignon-Malbec</i>		
2010 Brookfields, Syrah, Back Block, Napier, Hawkes Bay	10.50	23.00
2007 Takatu, 'Kawau Bay', Matakana, Auckland	11.60	25.40
<i>Merlot, Cabernet Franc, Malbec</i>		
2007 Surveyor Thomson, Pinot Noir, Cromwell, Central Otago	17.40	38.40
Featured Wine of the month		
2009 Mahi, 'Twin Valleys', Gewürztraminer, Wairau Valley, Marlborough	11.60	25.40

If you would like a 125ml glass please ask your waiter

Rare New Zealand Wines

2009	Seresin Estate, 'Chiaroscuro', Marlborough <i>Pinot Gris, Chardonnay, Riesling, Pinot Meunier</i> Delicately crafted, resulting in an impressive wine with vibrant aromas of pears and spice. Fresh acidity and silky texture	75.00
2002	Morton Estate, 'Coniglio', Hawkes Bay <i>Chardonnay</i> Full bodied and silky textured with autumnal fruit characters and sweet vanilla spice. Big and buttery - a wonderfully complex finish	84.00
2009	Burn Cottage, Cromwell, Central Otago <i>Pinot Noir</i> Fuelled with berries, plums and morello cherries. Layers of complexity give the soft silky tannins elegance and poise	100.00
2003	Felton Road, Bannockburn, Central Otago <i>Pinot Noir</i> A silky texture of crushed raspberries and cherries with beautifully integrated smoky oak and a touch of musk.	113.00
2004	Dry River, 'Lovat Vineyard', Martinborough, Wairarapa <i>Syrah</i> Initially hinting at white pepper with red berries a touch of sweet tobacco and flavours of lush black plums - velvet in texture.	128.00
2008	Cambridge Road, Martinborough, Wairarapa <i>Syrah</i> Fresh, elegant and peppery with bright, fresh berry fruit, lively, expressive and pure with a herb and savoury character	132.00
2006	Stonyridge, 'Larose', Waiheke Island, Auckland <i>Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc, Petit Verdot</i> Rich layers of blackcurrant, plum, herb and spice. Firm, ripe tannins full bodied, savoury and complex. Powerful with great elegance	135.00
2002	Ata Rangī, Martinborough, Wairarapa <i>Pinot Noir</i> Complex bouquet of dark cherry, ripe plums and intense mocha aromas. Silky textured with an elegantly spiced finish	140.00
1998	Newton Forrest, 'Cornerstone', Gimblett Gravels, Hawkes Bay <i>Cabernet Sauvignon, Merlot, Malbec</i> Deep and intense aromas of blackcurrants, mint chocolate and sweet spice. Smooth and well rounded tannins give a silky mouth feel with a long punchy finish	145.00
2007	Seresin Estate, 'Sun and Moon', Raupo Creek, Marlborough <i>Pinot Noir</i> Full bodied and perfectly structured, supported by notes of cassis, liquorice and mulberry. Well balanced with good weight	150.00
2009	Craggy Range, 'Le Sol', Gimblett Gravels, Hawkes Bay <i>Syrah</i> Intense aromas of black cherries, blueberries, liquorice and wild thyme. Delicate layers of elegantly fine tannins with a touch of black pepper	155.00
2005	Providence, Matakana, Auckland <i>Merlot, Cabernet Franc, Malbec</i> A great vintage thanks to a warm, dry year. It has a ripeness that runs through the full length of the wine, with wonderful forest floor characteristics. Very elegant with fine delicate tannins, well balanced with a long, savoury finish	160.00

The Champagne Cocktail 10.00
 NV Trinity Hill 'H', with Courvoisier VS,
 sugar and Angostura bitters

St Germain Cocktail 10.00
 St Germain Elderflower liqueur served
 over ice with Trinity Hill 'H' and soda

Bellinis 10.00
 Your choice of peach, passionfruit or
 mango topped with Trinity Hill 'H'

Vodka Martini 9.50
 Your choice of vodka with a splash of
 vermouth, served with an olive or a
 twist
 42 Below
 42 Below, Passionfruit
 Cariel Vanilla, vanilla sugar rim
 Sipsmith
 Grey Goose Martini 10.50

Gin Martini 9.50
 Sipsmith Gin served with a splash of
 vermouth served with a an olive or a
 twist

Gingerbread Man Martini 9.50
 Cariel Vanilla vodka, Gingerbread
 Liqueur and Kahlua, shaken with ice,
 finished with cream, shaved dark
 chocolate

Nutty Martini 9.50
 42 Below vodka and Frangelico, stirred
 on ice, served over crumbled white
 chocolate

Wasabitini 9.50
 42 Below vodka, fresh cucumber,
 yuzu and sugar syrup, shaken and
 finished with a wasabi powder rim

Lychee and Sake Martini 9.50
 Sipsmith gin, Sho Chiku Bai sake and
 Lychee-Li stirred over ice

Lemongrass Martini 9.50
 Żubrówka Bison Grass vodka,
 Cointreau, basil, lemongrass and
 rosemary, with orange and lime juice
 and a dash of ginger cordial

Espresso Martini 9.50
 Cariel Vanilla Vodka, Kahlua and a
 double espresso shaken with ice

Lady Grey Martini 9.50
 Sipsmith gin infused with Lady Grey,
 shaken with lemon juice and egg
 white. Created by Sipsmith's amazing
 Master Distiller Jared Brown

Sailors Tot 9.50
 Freshly brewed English Breakfast tea
 shaken with Mt Gay Rum, maple syrup
 fresh lime and shaved nutmeg

Snowdrop 9.50
 Sipsmith gin shaken with fresh
 coriander, St Germain Elderflower
 liqueur and fresh lime

Havana Mojito 9.00
 Havana 3 Años rum muddled with
 fresh mint and lime, served over
 crushed ice

Cucumber Mojito 9.00
 42 Below cucumber infused vodka
 muddled with fresh mint and lime,
 served over crushed ice

Strawberry and basil Mojito 9.50
 42 Below vodka muddled with basil,
 limes and strawberries served over
 crushed ice

Vanilla Sour 9.00
 Cariel Vanilla Vodka, Limoncello and
 lemon juice, served over crushed ice
 and topped with Fever Tree ginger ale

Passionfruit Margarita 9.00
 Tequila shaken with fresh lime and
 passionfruit puree served over
 crushed ice

Bloody Mary 9.00
 42 Below vodka, seasoned tomato
 juice, Tabasco and wasabi with
 coriander and a dash of lemon

Lady Frida 9.00
 Tequila and Crème de cassis, shaken
 with egg white and lemon

Treacle 9.00
 Santa Teresa 1796 aged rum, apple
 juice, sugar and angostura bitters
 stirred over ice finished with fresh
 apple

Passionfruit Fruju 9.00
 42 Below passionfruit vodka,
 Cointreau, passionfruit puree, and
 Fever Tree lemonade served over
 crushed ice

Kiwi Dream 9.00
 Fresh kiwifruit muddled with
 demerara sugar, 42 Below kiwifruit
 vodka served on crushed ice

Bramble 9.00
 Sipsmith gin, Crème de Mure and
 lemon juice served over crushed ice

Caipirinha 9.00
 Velho Barreiro Gold Brazilian Cachaça
 muddled with limes and demerara
 sugar over crushed ice

The Wahine 9.00
 Amaretto shaken with Crème de Cassis,
 strawberry puree and a dash of
 lemon juice served on crushed ice

Ginger Koha 9.00
 Fresh oranges muddled with oregano,
 Sipsmith gin and ginger liquor
 topped with soda

Jugs for two

Sangria 18.00
 Mt Beautiful Pinot Nior,
 Courvoisier VS, fresh and citrus
 fruits, topped with Fever Tree
 lemonade, fresh orange juice and
 Grenadine syrup

Wimbledon Pimms 20.00
 Pimms served over ice with lemon,
 lime, orange, kiwifruit, cucumber,
 strawberries and fresh mint.
 Topped with Fever tree lemonade

Non-Alcoholic

Virgin Mary 4.20
 Seasoned tomato juice, Tabasco and
 wasabi with coriander and
 a dash of lemon

Virgin Mojito 5.20
 Fresh lime and mint muddled with
 sugar syrup served over crushed ice
 and topped with Fever Tree lemonade

Apple Orchard 5.50
 Fresh apple, lime and mint muddled
 with elderflower and apple juice
 topped with sparkling water

White

2010	Momo, Wairau valley, Marlborough <i>Sauvignon Blanc</i> Ripe tropical fruit and a touch of citrus, great texture on the palate with a crisp finish	25.50
2010	Tinpot Hut, Wairau and Omaka Valleys, Marlborough <i>Pinot Gris</i> Intense aromas of fresh pears, bread crusts and almonds. Refreshing and mouth-filling with a rich texture	26.50
2009	Mt Beautiful, Waipara, North Canterbury <i>Riesling</i> A fragrant nose of kaffir lime with a touch of honeysuckle. Off-dry with mouth-watering citrus and rose petal flavours	26.80
2011	Wild Rock, 'Infamous Goose', Wairau Valley, Marlborough <i>Sauvignon Blanc</i> Bright lime, grapefruit and fresh sweet herbs. A full finish with tropical flavours of passionfruit and mango	28.00
2010	Good Templar, Wairau Plains, Marlborough <i>Sauvignon Blanc</i> Passionfruit aromas with a greenhouse tomato nuance. A clean and fresh minerality gives a succulent finish	28.50
2008	Forrest Estate, 'The Valleys', Wairau Valley, Marlborough <i>Gewürztraminer</i> A ripe sweetness balanced by an elegant acidity with star anise, fresh ginger, lychees and a wonderfully textured finish	28.50
2009	Millton, 'Opou Vineyard', Manutuke, Gisborne <i>Chardonnay</i> Fresh summer apricots with a nutty edge. A firm structure leads to a youthful finish of well balanced oak and fruit	30.00
2010	Craggy Range, 'Te Muna Road Vineyard', Martinborough, Wairarapa <i>Sauvignon Blanc</i> Fresh lime, elderflower and lemongrass complement subtle floral notes giving a delicate texture and a long juicy finish	30.00
2011	Roaring Meg, Bannockburn, Central Otago <i>Pinot Gris</i> Aromas of stone fruit and pear with a luscious palate and a underlying hint of spice	30.00
2009	Martinborough Vineyards, Martinborough, Wairarapa <i>Sauvignon Blanc</i> 10% Barrel Fermented - Well balanced minerality with a lovely, creamy texture. Classic guava, capsicum and passionfruit characteristics	30.00
2009	Little Beauty, Waihopai Valley, Marlborough <i>Gewürztraminer</i> Juicy pineapple compliment a delicate spice of cloves, cinnamon and nutmeg. Off dry with refreshing acidity - a great food match	30.00
2007	Bald Hills, 'Pigeon Rocks', Bannockburn, Central Otago <i>Pinot Gris</i> Bone dry, ripe peaches and pears with hints of lychee and a soft palate which is rounded off with a mineral finish	31.00
2010	Nautilus Estate, Renwick, Marlborough <i>Chardonnay</i> Rich complex aromas of crème brûlée and lemon blossom. Delicately structured with racy acidity and long well integrated finish	32.00
2009	Coopers Creek, 'Little Rascal', Gisborne <i>Arneis</i> Dried herbs and nuts, with a texture of warmth and richness. Well rounded bright citrus spice	32.00
2007	Millton, 'Te Arai Vineyard', Manutuke, Gisborne <i>Chenin Blanc</i> Honeyed quince and ripe apple follow through to fresh acidity and good length. From New Zealand's pioneering Biodynamic winemaker, James Millton	32.00

2008	Staete Landt, 'Mapmaker', Wairau Valley, Marlborough <i>Chardonnay</i> A fruitful elegant style of Chardonnay. crisp juicy apples and a bouquet of spring flowers allow great balance between acidity, fruit power and minerality	34.50
2010	Millton, 'Riverpoint Vineyard', Matawhero, Gisborne <i>Viognier</i> Intensely aromatic, with flavours of Turkish delight, citrus and apricots. Finished with an oily, creamy texture and a touch of residual sugar	35.00
2009	Trinity Hill, Hastings, Hawkes Bay <i>Chardonnay</i> Delicious stone fruit and biscuit-like characters. The creamy texture is nicely balanced on the palate by a gentle acidity	35.00
2010	Waitaki Braids, Waitaki Valley, North Otago <i>Riesling</i> Low alcohol (11%) with fresh floral and lime aromas, assertive acidity - balanced with a wonderful fruity sweetness. Waitaki Braids vineyard is jointly owned by The Providores' Peter Gordon and Michael McGrath, along with winemaker Michelle Richardson and Steven Cozens	35.00
2008	Pegasus Bay, Waipara, North Canterbury <i>Sauvignon Blanc, Semillon</i> Hints of dried herbs, citrus peel and gooseberry with a rich spicy finish of great depth and length	36.00
2011	Urlar, Gladstone, Wairarapa <i>Sauvignon Blanc</i> (5% Barrel fermented) - Zesty gooseberry, passionfruit, and citrus flavours. Partially barrel fermented it is full with great weight and length	36.00
2009	Clos Henri, Wairau Valley, Marlborough <i>Sauvignon Blanc</i> Complex aromas of pineapple and guava with a touch of citrus peel, superb richness on the palate supported by a lovely chalky minerality	37.00
2010	Forrest Estate, 'The Doctors', Wairau Valley, Marlborough <i>Sauvignon Blanc</i> Off dry and low alcohol (9.5%) this Sauvignon is like no other - fresh passionfruit and lime, with a crisp summer finish	37.00
2011	Forrest Estate, 'The Doctors', Wairau Valley, Marlborough <i>Grüner Veltliner,</i> Peach, greengage plum and white pepper with floral notes and a hint of coconut. Juicy texture remaining dry and refreshing	38.00
2009	Pegasus Bay, Waipara, North Canterbury <i>Riesling</i> Aromas of ripe peach and nectarine, medium style backed by impressions of tropical spices	38.00
2010	The Paddler, Rapaura, Marlborough <i>Grüner Veltliner</i> Citrus, tropical fruits and subtle floral aromas dominate the palate. A hint of white pepper spice adds a distinctive texture with good weight and richness	38.00
2009	Framingham, Wairau Valley, Marlborough <i>Pinot Gris</i> Good weight and texture, subtle notes of apple strudel like flavours of apples, raisins and pastry. A touch of residual sugar makes it well balanced and rich	38.00
2009	Lawson's Dry Hills, 'Pioneer Range', Wairau Valley, Marlborough <i>Gewürztraminer</i> Dried fruit, rose petals, lemon and spice, a medium sweetness with a silky texture and great concentration. Paw paw and Chinese five spice give an alluring finish	38.00
2009	Schubert, 'Tribianco', Martinborough, Wairarapa <i>Chardonnay, Pinot Gris, Muller-Thurgau</i> Nutty aromas combined with the fruit of zesty mandarins, wild flowers and a touch of vanilla. A full bodied, yet elegant wine	38.00

2009	Richardson, Upper Wairau Valley, Marlborough <i>Sauvignon Blanc</i> (30% Barrel Fermented) - A blend of barrel wild-ferment and whole-bunch pressed fruit, an intense gooseberry and melon bouquet and hints of nettles	39.50
2009	Staete Landt, Wairau Valley, Marlborough <i>Chardonnay</i> Cinnamon toast, ripe nectarines with flavours of nuts. A single vineyard wine is produced at Dorien and Rudd's home close to the Wairau River	40.00
2009	Foxes Island, Awatere Valley, Marlborough <i>Sauvignon Blanc</i> Guava, white peach and fresh herbs offer good structure and complexity. Lime zest acidity complements the creamy backbone leaving a full lengthy finish	42.00
2010	Seresin Estate, 'Memento', Wairau Valley, Marlborough <i>Riesling</i> Delicate flavours of honey suckle and apricots alongside oily lime characteristics, rich in texture and a slight sweetness (low alcohol)	42.00
2009	Te Whare Ra, 'Toru', Renwick, Marlborough <i>Gewürztraminer, Riesling, Pinot Gris</i> Intense perfumed white flowers leading to a full textured palate overwhelming flavours of fresh mango, lychee's and citrus fruits	42.00
2008	Artisan, 'Kauri Ridge', Oratia Valley, Auckland <i>Chardonnay</i> Ripe melons, red apples and spicy French oak give good structure allowing a long delicate length	43.00
2009	Te Whare Ra, Renwick, Marlborough <i>Gewürztraminer</i> The oldest vines in Marlborough, give this subtle gewürztraminer complexity and depth. Honeysuckle and a spiced palate bring a lively finish	43.00
2010	Staete Landt, Wairau Valley, Marlborough <i>Viognier</i> Sweet mandarin, guava and white peaches with an intense summery floral bouquet. A palate full of orange peel and papaya	43.00
2009	Seresin Reserve, Omaka Valley, Marlborough <i>Chardonnay</i> Buttered toast and nutty mouth-filling flavours with a slightly honeyed richness, this is a big wonderful wine	44.50
2010	Rippon, Lake Wanaka, Central Otago <i>Sauvignon Blanc</i> (40% Barrel Fermented) - Delicate flavours of lime and stone-fruit, with a subtle minerality and a fresh acidity	45.00
2007	Pyramid Valley, 'Kerner Estate', Waihopai Valley, Marlborough <i>Pinot Blanc</i> Rich and concentrated with delicious flavours of candied orange peel, clove and cinnamon while maintaining crisp acidity	45.00
2010	Forrest Estate, 'The Doctors', Wairau Valley, Marlborough <i>Semillon</i> Dry with herbaceous and citrus aromas, delicate flavours of lemon peel and lanolin. Full texture with a refreshing finish	45.00
2010	Richardson, Cromwell, Central Otago <i>Chardonnay</i> A nutty bouquet and a lively tight palate - rich with viscosity it is complex but restrained with an elegant marriage of oak and fruit	45.00
2009	Dog Point, 'Section 94', Wairau Valley, Marlborough <i>Sauvignon Blanc</i> (100% Barrel fermented) - Full bodied with rich tropical fruits. Complex with a refined structure and a hint of sweet spice	48.00
2006	John Forrest Collection, 'The White', various NZ regions <i>Viognier, Pinot Gris, Sauvignon Blanc, Riesling, Chardonnay, Chenin Blanc, Gewürztraminer</i> A deliciously intriguing wine - dry yet richly flavoured. Intense, alternating aromas of passionfruit, elderflower, pears and aromatic herbs	48.00

2010	Misha's Vineyard, 'Limelight', Bendigo, Central Otago <i>Riesling</i> A 'juicy' wine with hints of sweetness, perfectly balanced by sharp acidity. Stone-fruit, lime and a slightly salty finish	48.00
2010	Rippon, Lake Wanaka, Central Otago <i>Gewürztraminer</i> Nashi pear, ginger and wild floral notes. Delicious on its own but comes alive with spicy food	48.00
Featured wine of the month – usually £50 a bottle		
2009	Mahi, 'Twin Valleys', Wairau Valley, Marlborough <i>Gewürztraminer</i> A full rich wine with a great middle palate. Turkish delight flavours and citrus characteristics continue to evolve in the glass, leading to lovely developed spicy notes	40.00
2009	Man O' War, 'Valhalla', Waiheke Island, Auckland <i>Chardonnay</i> A lively acidity and aromas of ripe tropical fruits, freshly torn apricots and French oak lead to a buttery finish	52.00
2009	Seresin Estate, Omaka Valley, Marlborough <i>Viognier</i> Apricots, peaches, floral notes and marmalade give a complex palate. Nuances of freshly baked bread allow a delicate edge	55.00
2010	Felton Road, Bannockburn, Central Otago <i>Chardonnay</i> Rich stone-fruit and citrus characteristics with a steely minerality, wonderfully integrated oak and a long complex finish	55.00
2009	Greywacke, Brancott Valley and Wairau plains, Marlborough <i>Sauvignon Blanc</i> (100% Barrel fermented) Kevin Judd is the winemaker responsible for 25 years of award winning vintages at world renowned Cloudy Bay. Greywacke is his own label. A rich creamy texture with sweet notes of vanilla and thyme	55.00
2009	Black Estate, Waipara, North Canterbury <i>Chardonnay</i> Grapefruit, peach and nectarine flavours are prominent. An edgy minerality with subtle notes of vanilla and walnuts	60.00
2009	Astrolabe, 'Taihoa', Kekerengu Coast, Marlborough <i>Sauvignon Blanc</i> (100% Barrel fermented) - A unique palate of white currants and lees-like aromas compliment typical citrus, capsicum and asparagus	60.00
2007	Johanneshof, Koromiko, Marlborough <i>Pinot Gris</i> Medium sweet style Pinot Gris made by German winemaker Edel Everling. Passionfruit and pineapple with an oily texture	63.00
2006	Vinoptima, Ormond, Gisborne <i>Gewürztraminer</i> Pungent wild exotic fruit and Turkish Delight combined with spiced dried apricot and vanilla. Luscious aromas of lychee, melon and rose.	65.00
2008	Kumeu River, 'Mate's Vineyard', Kumeu, Auckland <i>Chardonnay</i> Layers of complexity and finesse give the concentrated flavours of ripe pears, candied pineapple and subtle oak elegance and structure	75.00
2008	Craggy Range, 'Les Beaux Cailloux', Gimblett Gravels, Hawkes Bay <i>Chardonnay</i> Citrus blossom, lemon zest and a creamy lees note lead to smooth oak supporting finely balanced acidity. An elegant and outstanding wine	80.00

Rose

2009	Man O' War, Waiheke Island, Auckland <i>Merlot</i> Flavours of strawberries, a touch of aniseed, crisp acidity and fresh summer cherries on the finish	25.00
2009	Kim Crawford, 'Pansy!', Patutahi, Gisborne, <i>Merlot, Malbec</i> Raspberries, cranberries and a hint of vanilla cheesecake. A great summer wine with a juicy palate and a refreshing finish	28.00
2010	Lawson's Dry Hills, Wairau Valley, Marlborough <i>Pinot Noir</i> Crisp acidity and blossom aromas complement fresh strawberries and raspberry	35.00
2010	Richmond Plains, 'Blanc de Noirs', Richmond, Nelson <i>Pinot Noir</i> Wild strawberries and stone-fruits, with a creamy texture and a juicy finish	32.00
2011	Takatu, 'Poppies', Matakana, Auckland <i>Merlot, Cabernet Franc</i> Pale pink colour, lifted floral aromas of rose petals and ripe berries. Dry with refreshing citrus acidity	40.00

Red

2009	Mt Beautiful, Cheviot Hills, Waipara <i>Pinot Noir</i> Bright flavours of brambly plum fruit with soft floral aromas on the palate. Light and fruity with a touch of oak	32.00
2010	Millton, 'Cosmo', Manutuke, Gisborne <i>Malbec, Syrah, Viognier</i> Juicy Maraschino cherries and bitter chocolate complement sweet spice and soft cigar notes	33.00
2009	Wild Rock, Gibbston Valley, Central Otago <i>Pinot Noir</i> Fresh and fruity – juicy berry fruits with a touch of wild herb accompanied by violets and a hint of spice	34.00
2008	Brookfields, 'Ohiti Estate', Napier, Hawkes Bay <i>Cabernet Sauvignon</i> Fresh black fruits complemented by subtle hints of tobacco and liquorice with silky well integrated tannins	34.00
2010	Craggy Range, 'Te Kahu', Gimblett Gravels, Hawkes Bay <i>Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec</i> Blackberry and cinnamon dominate the palate with layers of fine tannins. Opulent fruit flavours giving a long intense finish	35.00
2008	Tinpot Hut, Awatere Valley, Marlborough <i>Syrah</i> Violets and plums with hints of white and black pepper, good structure and minerality with silky tannins	35.00
2010	Brookfields, 'Back Block', Napier, Hawkes Bay <i>Syrah</i> Smooth and velvety with flavours of ripe plums, vanilla and a touch of white pepper	36.00
2008	Trinity Hill, Gimblett Gravels, Hawkes Bay <i>Syrah</i> Ripe round tannins, blackberry and black pepper notes with a savoury spice and earthy character	39.00
2007	Takatu, 'Kawau Bay', Matakana, Auckland <i>Merlot, Cabernet Franc, Malbec</i> Spiced plum, cherries and blackberries, well integrated fine tannins and a cedar cigar box flavour. Complex and firmly structured	40.00
2006	John Forrest, 'Collection', Gimblett Gravels, Hawkes Bay <i>Syrah</i> Sweet spice, white pepper and a hint of musk. Intense rich layers of flavour and a powerful yet elegant texture	45.00

2008	Two Paddocks, 'Picnic', Various Regions, Central Otago <i>Pinot Noir</i> Wild blackberry, vanilla and redcurrant aromatics lead to a silky, elegantly layered mouth feel. Intense black fruit and spice	48.00
2010	Te Awa, Gimblett Gravels, Hawkes Bay <i>Syrah</i> Blackberries and cinnamon spice complement flavours of miso and roasted beef. A medium body with supple tannins	52.00
2008	Waitaki Braids, Waitaki Valley, North Otago <i>Pinot Noir</i> Fresh red berry and liquorice flavours, well integrated tannins and a long spicy finish. Waitaki Braids vineyard is jointly owned by The Providores' Peter Gordon and Michael McGrath, along with Steven Cozens and winemaker Michelle Richardson	52.00
2008	Trinity Hill, 'The Gimblett', Gimblett Gravels, Hawkes Bay <i>Cabernet Sauvignon, Merlot</i> Fine tannins complement an abundance of black fruit aromas. Soft with a long lasting finish of spiced fruit and vanilla	52.50
2008	Richardson, Cromwell Basin, Central Otago <i>Pinot Noir</i> Earthy notes with spicy fruit cake and gaminess. Firm but gentle tannins -wonderfully balanced	53.00
2009	Akarua, Bannockburn, Central Otago <i>Pinot Noir</i> Spicy and appealing with lots of sweet dark plum, cherries and a light mineral finish	55.00
2009	Seresin Estate, 'Rachel', Omaka Valley, Marlborough <i>Pinot Noir</i> Sumptuous and velvety-textured with succulent dark fruits layered over smoky oak with hints of spice and chocolate	56.00
2009	Alan McCorkindale, 'Teviotdale', Waipara, North Canterbury <i>Pinot Noir</i> Bursting with cherry, liquorice and blackberries. Fragrant, fresh and lively with a touch of smoky oak	58.00
2005	Takatu, 'Red', Matakana, Auckland <i>Merlot, Cabernet Franc, Malbec</i> Rich plum fruits with soft well-integrated tannins, sweet spice chocolate notes and a lovely floral finish	60.00
2006	Pegasus Bay, 'Maestro', Waipara, North Canterbury <i>Merlot, Malbec, Cabernet Franc</i> Blackberries, plums, cigar-box and liquorice. Ripe fruit with fine mature tannins, It is robust and muscular	62.00
2009	Man O' War, 'Dreadnought', Waiheke Island, Auckland <i>Syrah</i> A touch of sweetness harmonises with intense dark berry fruits and fragrant spice. An earthy structure highlights the silky tannins	65.00
2008	Ata Rangī, 'Célèbre', Martinborough, Wairarapa <i>Merlot, Cabernet Sauvignon, Syrah</i> Hints of blackcurrant, cranberries, loganberries and ripe plummy fruit mingled with layers of sweet, smoky, toasted oak	65.00
2007	Surveyor Thomson, Cromwell, Central Otago <i>Pinot Noir</i> A silky, elegant texture and spiced, earthy flavours of black cherry and cedar. The palate opens up to reveal soft, restrained tannins.	65.00
2008	Man O' War, 'Iron Clad', Waiheke Island, Auckland <i>Merlot, Cabernet Franc, Malbec</i> Intense fresh black fruits, ripe tannins and an earthy structure with a long silky textured finish	67.00
2006	Bald Hills, Bannockburn, Central Otago <i>Pinot Noir</i> Uplifted spicy, fruity and floral nose leading into well rounded flavours of dark berries and cherries	69.00
2010	Peregrine, Cromwell Basin and Gibbston, Central Otago <i>Pinot Noir</i> Fresh and vibrant herb and raspberry flavours with a strong and elegant finish. A Providores favourite!	72.00

2006	Vin Alto, 'Ritorno', Clevedon, Auckland <i>Merlot, Cabernet Franc, Montepulciano</i> Made in the Ripasso style by re-introducing the dried skins and pulp to the fermenting wine which results in a second fermentation. A powerful yet elegant wine, exhibiting aromas of spice and leather	72.00
2009	Escarpment, 'Kupe', Martinborough, Wairarapa <i>Pinot Noir</i> Perfumed elegant berry fruit flavours. Lingering on the palate with complex well integrated tannins and great structure	75.00
2005	Newton Forrest, 'Cornerstone', Gimblett Gravels, Hawkes Bay <i>Cabernet Sauvignon, Merlot, Malbec</i> Vibrant, ripe cherry fruit with sweet chocolate mocha aromas, hints of violets and savoury spiced oak. A full palate with excellent depth	80.00
2009	Rippon, 'matured vine', Lake Wanaka, Central Otago <i>Pinot Noir</i> Delicate nose of rose petals, cherries and musk. Outstanding finesse and elegance	87.00
2010	Ata Rangi, Martinborough, Wairarapa <i>Pinot Noir</i> Red forest berries, a hint of oak, firm tannins and good savoury length with a soft liquorice finish	90.00
2007	Pyramid Valley, 'Howell Vineyard', Bridge Pa, Hawkes Bay <i>Cabernet Franc</i> Dry black fruits layered with clove, bramble and olive characteristics. A delicate finish with fine and concise tannins	105.00
2003	Vin Alto, 'Retico', Clevedon, Auckland <i>Merlot, Cabernet Franc, Montepulciano</i> Produced using dried grapes to make an Amarone-style wine with intensity and complexity. It's big, powerful and sophisticated	105.00

Dessert

2008	Seresin Estate, Wairau Valley, Marlborough <i>Noble Riesling</i> Dried apricot, honeysuckle and beeswax aromas with concentrated orange marmalade and stone-fruit flavours. Flinty fresh minerality supported by refreshing acidity	375ml 32.00	75ml 9.00
2007	Cloudy Bay, Wairau Valley, Marlborough <i>Late Harvest Riesling</i> Aromas of grapefruit zest and hints of fresh peach and pear. A sweet spice of cinnamon and cloves leaves a long concentrated sweetness and a cleansing acidity	35.00	10.10
2006	John Forrest 'Collection', Wairau Valley, Marlborough <i>Noble Riesling</i> Distinctive tropical flavours and texture with aromas of honeysuckle and orange zest. A rich luscious palate, displaying fresh mango and stone-fruit characteristics with a long distinctive finish	45.00	
2008	Margrain, Martinborough, Wairarapa <i>Botrytis Sauvignon Blanc</i> Medium in weight with good acidity providing an excellent balance. Flavours of gingered toffee apples and fresh citrus. Perfect with creamy desserts	45.00	
2009	Greywacke, Brancott Valley, Marlborough <i>Late Harvest Gewürztraminer</i> Rich fragrant aromas of roses, honey and fully ripened stone fruits. A silky texture and refreshing acidity	48.00	
2004	Vin Alto, 'Vin Santo', Clevedon, Auckland <i>Pinot Grigio, Chardonnay</i> Well rounded and elegant. A rich nuttiness with hints of tropical fruit and underlying aromas of honey and spice	55.00	
2008	Margrain, Martinborough, Wairarapa <i>Botrytis Chenin Blanc</i> Rich and luscious tropical fruits with a hint of frangipani and lush dried apricots. Butterscotch and ginger nuances give a wonderfully complexity and elegance	55.00	
2008	Craggy Range, 'Fletcher Family', Wairau Valley, Marlborough <i>Noble Riesling</i> Aromas of marmalade and freshly sliced orange with hints of baking spices. Sun ripened citrus, mango and stone-fruit. Concentrated natural sweetness and balanced acidity	65.00	
		750ml	75ml
2008	Staete Landt, Wairau Valley, Marlborough <i>Riesling Auslese</i> Pink grapefruit, apples and guava with a richly textured palate of manuka honey and caramel. Crisp acidity and a juicy finish	40.00	
2008	Pegasus Bay, 'Aria', Waipara, North Canterbury <i>Botrytis Riesling</i> Ripe stone-fruits, honeysuckle and lychee give the long silky textured finish elegance and poise. One of our favourites!	55.00	6.00

Port

NV **Niepoort** Tawny Dee 375ml 20.00

NV **Niepoort** 10 year old Tawny 75ml 8.50

Cognac

Courvoisier VS 6.50
Maxime Trijol VSOP 7.50
Trijol XO 11.00

Armagnac

Barone de Siogonac 10yr 6.50

Calvados

Fine Berneroy 6.50

Eaux de Vie

Lubberhuizen & Raaf 7.00
Apple
Raspberry
Prune
Poire William 7.50

Grappa

Bepi Toslini, Grappa di Moscato 6.00

Rum

Bacardi Oro 6.50
Havana 3yr 6.50
Mt Gay 7.50
Santa Teresa 1796 9.00

Whiskey

Famous Grouse 6.50
Jamesons 6.50
Lagavulin 16 yr 7.50
Oban 7.50
Talisker 10yr 7.50
Jack Daniels, Single Barrel 7.50
Oban 14yr 7.50
Auchentoshan 12yr 9.00
Glenfiddich Reserve 21yr 11.00

Liqueurs

Amaretto 6.00
Baileys 6.00
Cointreau 6.00
Drambuie 6.00
Frangelico 6.00
Kahlua 6.00
Limoncello 6.00
Sambuca 6.00
St. Germain 6.00
Tia Maria 6.00
Tuaca 6.00

Coffee & Tea

The Providores coffee blend was created exclusively for us by **Volcano Coffee Works**, and is hand-roasted in small batches in South London. We have worked closely with Volcano to select the specialty grade Rainforest Alliance beans which are ethically traded from organic farms in Costa Rica, Mexico and Guatemala.

The result is a unique blend with notes of dark cacao, sweet caramel, subtle aromatic spice notes (nutmeg) and a fine plum-fruit acidity.

We feel it is perfect as an espresso or served with our organic milk or GM-free soy, and it's great for brewing at home too.

Espresso	2.00
Ristretto	2.00
Macchiato	2.00
Cortado	2.20
Long Black	2.20
Flat White	2.80
Latte	2.80
Cappuccino	2.80
Mochaccino	2.80
Hot Chocolate	2.90
Iced Espresso	2.60
Iced Coffee	4.50

Our teas come in a pot large enough for two cups

Loose leaf teas **All 3.00**

Earl Grey
English Breakfast
Lapsang Souchong
Assam
Darjeeling
Camomile
Fresh Mint
Peppermint
Mountain Honeybush
Rooibos Fireside
Fennel Blend
Jasmine

Pukka herbal tea bags **All 2.50**

Delicious organic infusions blended in Bristol

Green Tea

Green Chai

green tea, sweet cinnamon & star anise

Three Ginger

ginger, galangal & golden turmeric

Three Tulsi

green, purple & lemon tulsi (holy basil)

Licorice & Cinnamon

liquorice, cocoa bean, roasted chicory root, cardamom, cinnamon, fennel seed

After Dinner

fennel, chicory root, cardamom, orange peel, ginger & anise