

Zane Grey's
The Aquarium



His Story

Pearl Zane Grey (1872-1939) was an American author and dentist - best known for his popular adventure novels and stories associated with the Western genre in literature. His highly successful novels and short stories have been adapted into 112 films, two television episodes and a television series. Grey became one of the first millionaire authors in the United States. He connected with millions of readers worldwide, during war and peacetime and inspired many writers who followed him.

Grey indulged his interest in fishing with visits to New Zealand and Australia – some not well-known countries far, far away from home with some tales of having great fishing spots. He first visited in 1926 and caught several large fish of great variety; including a mako shark, a ferocious fighter which presented a new challenge. Grey established a base at Otehei Bay, Urupukapuka Island in the Bay of Islands, which became a destination for the rich and famous. He wrote many articles in international sporting magazines highlighting the uniqueness of New Zealand fishing, which has produced heavy-tackle world records for the major billfish like striped marlin, black marlin, blue marlin and broadbill. A lodge and camp were established at Otehei Bay in 1927 called the Zane Grey Sporting Club. He held numerous world records during his time and invented the teaser, a hookless bait that is still used today to attract fish. Grey made three additional fishing trips to New Zealand – Summers 1927, 1928/29 and 1932/33.

“Tales of the Angler’s Eldorado, New Zealand” from 1926 was a bestseller in America which then attracted many tourists to follow and repeat his adventure. Without him Paihia and the Bay of Islands would probably not have been the same as we can enjoy it today.

“The lure of the sea is some strange magic that makes men love what they fear. The solitude of the desert is more intimate than that of the sea. Death on the shifting barren sands seem less insupportable to the imagination than death out on the boundless ocean, in the awful, windy emptiness. Man’s bones yearn for dust.”

Zane Grey



@zanegreys



zanegreyspaihia

Are you planning a birthday, business meeting, anniversary or even a wedding?

Please share your ideas with us and we will make it happen – events@zanegreys.co.nz

Our community is important to us! Whenever financially & commercially possible we choose products that are local, sustainable & free range. Your patience during busy times is much appreciated. We like to make our guests aware of our surcharge policy on Public Holidays which increases our prices by 15%.

Cocktails

Mimosa	\$.10
Bubbles & orange juice	
Bay Breeze	\$.12
Vodka, cranberry & pineapple	
Bloody Mary	\$.17
Vodka, tomato, lime & spice	
Piña Colada	\$.17
Rum, pineapple & coconut cream	
Strawberry Daiquiri	\$.17
Rum, strawberry puree, & grenadine	
Mojito	\$.17
Rum, mint & lime	
Aperol spritz	\$.18
Aperol, bubbles & soda	
Hugo	\$.18
House bubbles, elderflower, mint & soda	
Campari Orange Spritz	\$.20
Campari, orange juice & house bubbles	
Espresso Martini	\$.20
Vodka, Kahlúa & coffee	
Peanut Butter Espresso Martini	\$.20
Peanut butter whiskey, Kahlúa & coffee	
Chocolate Martini	\$.20
crème de cacao, cream, Baileys & vodka	
Margarita	\$.20
Tequila, triple sec & lime	
Long Island Iced Tea	\$.20
Vodka, gin, tequila, rum, triple sec & coke	
Martini	\$.21
Vodka or gin, vermouth, olive, or lemon	
Negroni	\$.21
Rose vermouth, gin & Campari	

Wine List

Sparkling Wine & Méthode Traditionelle

Standard 150ml | bottle

House Bubbles (vegan)	12		55
De Bortoli Prosecco NV NSW Australia (vegan)	14		65
fruit-driven, apple & pear, notes of lemon, gentle creaminess, fine bead			
Villa Maria Sparkling Brut Rosé Marlborough NZ	14		65
Fresh citrus & floral notes, crisp palate, rich & complex, long lingering dry finish			
Drappier Carte D'Or Champagne NV France	-		155
75% Pinot Noir/ 15% Chardonnay/ 10% Meunier, powerful & complex palate, spicy, quince jelly			

Sauvignon Blanc

Standard 150ml | 250ml | bottle

House Sauvignon Blanc	11		18		50
Lake Chalice 'The Falcon' Marlborough NZ (vegan)	13		21		60
passionfruit, mandarin, subtle capsicum, balanced acidity					
Jules Taylor Marlborough NZ (vegan)	20		27		75
herbaceous, kaffir lime, tropical, blackcurrant, lime, long & round finish					

Pinot Gris

House Pinot Gris (vegan)	11		18		50
Lake Chalice 'The Falcon' Marlborough NZ (vegan)	13		21		60
baked apple, ginger, soft, layered spice, off-dry					
The Landing 'Pinot Gris' Bay of Islands	15		22		70
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish					
144 Islands Pinot Beurrot 'Gris' Bay of Islands	18		25		75
dry pinot gris, subtle spice, fresh acidity & weighty mouth-filling texture					

Others

Lake Chalice 'The Falcon' Riesling Marlborough NZ (vegan)	13		21		60
medium-dry, ripe citrus, honeydew melon finish, balanced acidity					
144 Islands Albarino Bay of Islands	18		25		75
beautiful fresh acidity & richly characterful fruit-presence, perfect to pair with seafood					

Chardonnay

Standard 150ml | 250ml | bottle

House Chardonnay	11		18		50
Esk Valley Hawkes Bay NZ	13		21		60
full bodied, aromas of peach and melon with hints of butter, grapefruit and French oak spice					
The Landing 'Boathouse' Chardonnay Bay of Islands (vegan)	15		22		70
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish					
Pask 'Gimblett Gravels' Chardonnay Hawke's Bay NZ	-		-		70
ripe citrus, nutty & mealy hits of oak, medium bodied, fresh acidity					

Rosé

House Rosé	11		18		50
Leftfield Rosé Hawkes Bay NZ (vegan)	13		21		60
flavours of strawberry, cranberry and crunchy raspberry					
Saddleback Rosé Central Otago NZ	14		22		65
dry style bright aromatics of rock melon, rosewater & florals					

Pinot Noir

Lake Chalice 'The Falcon' Marlborough NZ	13		21		60
red currants and cherry flavours, a round full mid-palate					
Duck Hunter Marlborough NZ	20		27		75
medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity					
Rockburn Pinot Noir Central Otago NZ (vegan)	-		-		109
deeply fruited palate, red & black cherry, silky tannins, very long finish					

Blends

House Cabernet Merlot (vegan)	11		18		50
Lake Chalice 'The Falcon' Merlot Marlborough NZ	14		22		65
full bodied, loaded with black fruits, black cherries and damson plums					

Syrah/Shiraz

House Shiraz (vegan)	11		18		50
Brookfields 'Back Block' Syrah Hawke's Bay NZ (vegan)	16		23		70
pepper, blackcurrant, plum, spice, oak, late harvest, excellent balance, low acidity					
Kaesler 'Stonehorse' Shiraz Barossa AU	-		-		85
vibrant blackberry, blueberry, and red currants with hints of cassis, spice, and oak					

Please note: We are licensed on premise only. We cannot sell any bottles that go off-site, neither can guests take opened alcoholic beverages with them. You are most welcome to come back and finish your wine with us the very next day. We thank you for your understanding.

Beers

Tap Beer

Zane Grey's Ale 390ml13	Heineken 390ml13
500ml15	500ml15
Monteith's Golden Lager 390ml . . .13	Tiger 390ml13
500ml15	550ml16
Monteith's Apple Cider 390ml13	
500ml15	
Monteith's Pilsner 390ml13	
500ml15	
Monteith's Black 390ml13	
500ml15	

Bottle Beer

Corona11
Heineken Zero9
Export Citrus9
Monteith's Golden Light . . .9

Spirits

Add Post-mix2	Add Juice/Ginger Beer . . .3
<u>Vodka</u>	<u>Gin</u>
Smirnoff Triple Distilled11	Bombay Sapphire11
Bay of Islands Black Collar . . .12	Beefeater Pink11
Vantage Infused Botanical . . .12	Bay of Islands Black Collar13
Grey Goose13	
<u>Rum</u>	<u>Tequila</u>
Coruba11	Reposado12
Appleton's12	Agavero15
Bay of Islands Black Collar . . .13	
Black Collar Spiced13	<u>Whisky</u>
<u>Irish Whiskey</u>	Jack Daniels11
Paddy's Irish Whiskey10	Canadian Club11
Jameson's11	Canadian Spiced11
Tullamore D.E.W.12	Ballantine's Scotch Whisky . . .11
<u>Bourbon</u>	Gentleman Jack12
Jim Beam11	BenRiach Birnie Moss13
Jim Beam Devil's Cut11	Chivas Regal Extra13
Southern Comfort (Liqueur) . .11	Glenlivet French Oak 15 yo16
Wild Turkey American Honey 12	Mars TWA114
Jim Beam Bonded12	
Woodford Reserve12	

Non- Alcoholic

Soft Drinks

Coke	5.5
Coke No Sugar	5.5
L&P.....	5.5
Dry Lemonade.....	5.5
Ginger Ale	5.5
Tonic.....	5.5
Bundaberg Ginger Beer.....	6.0
Bottled Mineral Water.....	10.0
Bottled Sparkling Water.....	10.0

Juices

Orange.....	6
Apple.....	6
Pineapple.....	6
Cranberry.....	6
Tomato.....	6

Kombucha

Good Buzz – feijoa or raspberry (organic & fair-trade)	9.5
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Coffee & Co

	Small	Large
Ristretto/ Espresso	4.0	
Short Macchiato.....	4.5	
Americano	4.5	
Cappuccino Flat White Latte.....	5.5	6.0
Chai or Turmeric Latte.....	5.5	6.0
Mocha.....	5.5	6.0
Hot Chocolate.....	5.5	6.0
Long Black	4.5	
Iced Coffee or Iced Chocolate	8.0	
substitute to soy, almond or coconut milk, decaf.....	0.5	
add syrup (caramel, vanilla, hazelnut).....	1.0	
add espresso shot.....	1.0	
Kerikeri Organic Tea.....	5.5	

English Breakfast | Earl Grey | Darjeeling Green

Manuka Mint | Lemon Ginger Manuka | Summer Berries

Starters

Seafood Chowder

- seafood medley with leek, potatoes, bacon, and toasted bread (gfa, nf) 22
Main size. 30

Paroa Bay Oysters

- with champagne mignonette and Kerikeri lemons (nf, df, gf) 6 for 39
12 for 70

Bay of Islands Green Lipped Mussels

- with toasted bread (gfa) either white wine-herb velouté (nf)
or curry coconut sauce (df) 6 for 18
12 for 28

Panko Fried Goat Cheese Salad

- with mandarin segments, edamame, mixed greens,
candied beets, fried shallots, and caramelised walnuts (gf, nfa) 23

Tapioca Battered Garlic Prawns

- with sesame seeds, guacamole, spicy harissa aioli and
ginger pickled cucumber (dfa, gf, nf, veg a) 26

Char Grilled Pork Belly

- with apple and saffron sauce, marinated chickpea salad,
pickled grapes and sherry jus (dfa, gf, nf) 26

Mains

Beer Battered Fish & Chips

- with tartare sauce, local lemons and fresh green garden salad (dfa, nf, gfa) 34

Chorizo, Butternut Squash and Apricot Risotto

- with spicy Spanish salami, sundried tomatoes, black olives and basil oil (gf, dfa, nf) 34

Grilled Chicken Breast

- with braised red quinoa, green beans, red capsicum,
corn purée and sherry jus (gf, dfa, nf) 37

Fish of the Bay

- with creamy leek purée, roasted fennel, gourmet potatoes and saffron velouté (gf, nf) 42

Eye Fillet Steak

- with pomme purée, roasted baby carrots,
steamed greens and red wine jus (gf, nf) 48

Sides

Chunky fries with tomato sauce	11	Side salad	10
Roasted garlic baguette	13	Steamed vegetables	10

Vegan Menu

Vegan Starters

Daikon Fondant

marinated in garlic, soy and miso, with cauliflower puree,
mandarin segments, edamame, and beetroot gel (gf, dfa, nf). 24

Vegan Mains

Asian Noodle Salad

with rice noodles, pickled ginger, crispy fried tofu, shallots,
peanuts, soy, and sesame dressing (df, gf, nfa) 29

Beer Battered Banana Blossom & Chips

with garden salad, vegan aioli, and local lemons (nfa). 30

Vegan Butternut Squash and Apricot Risotto

with sundried tomatoes, black olives and basil oil (gf, df, nf, v). 31

Vegan Desserts

Dark Chocolate Mud Cake

with rhubarb compote, strawberry coulis
and forest berry sorbet (df, nf, v). 20

Trio of Sorbet

with forest berries and mint (gf, nf). 16

gfa = gluten free available, gf = gluten free*, nfa = nut free available, nf = nut free*, df = dairy free*,
dfa = dairy free available, v = vegetarian, veg a = vegan available. *Our meals are prepared in
a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.

Desserts

Trio of Ice Cream

chef's choice of three ice creams with whipped cream, brandy snaps & poached fruit . . 16

Affogato

with vanilla ice cream, espresso, and a shot of

Baileys/ Kahlua/ Frangelico/ Amaretto (v, gf) 17

Cinnamon Crème Brulé

with poached peach, blueberry gel and vanilla ice cream (gf, nf). 20

Orange Blossom Poached Apple

with mini feijoa and apple tart, vanilla custard,

and mochaccino fudge ice cream 20

Dark Chocolate Mud Cake

with rhubarb compote, strawberry coulis and forest berry sorbet (df, nf, v). 20

After Dinner Drinks

Irish Coffee whisky, coffee & freshly whipped cream 19

Chocolate Martini crème de cacao, cream, Baileys & vodka. 20

Espresso Martini vodka , coffee & Kahlua 20

Port

Sandeman Fine Ruby Port 75ml 14

The Landing Port 10 yo Bay of Islands 75ml. 16

Brandy/Cognac

St Remy Brandy VSOP. 9

De Valcourt Napoleon VSOP. 11

Tarair Block Sherry – Sweet, Medium, Dry 12

Remy Martin VSOP Fine Champagne Cognac. 15