

Zane Grey's
The Aquarium



Join us for a wonderful dinner experience over the water in

"The Aquarium" with great views and cosy dining areas.



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%.

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.”

A handwritten signature in black ink that reads "Zane Grey". The signature is written in a cursive, flowing style with a prominent loop at the end of the name.

Pre Dinner Drinks

Aperol Spritz

Aperol, house bubbles & soda 18

Bloody Mary

Vodka, tomato juice & spices. 17

Hugo

House bubbles, elderflower, mint & soda. 18

Campari Orange Spritz

Campari, orange juice & house bubbles 20

Martini

Vodka or gin, dry vermouth, olive or lemon. 21

Negroni

Rose vermouth, gin & Campari 21

Local Bay of Islands Drinks

Beer

Zane Grey's Ale 390ml 12

Wines

Standard 150ml | 250ml | bottle

Rogue Vine Pinot Gris Bay of Islands. 15 | 22 | 65
honey mead, wild honeysuckle, yellow peach & mandarin, off-dry

The Landing 'Boathouse' Chardonnay Bay of Islands 16 | 23 | 70
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish

Paroa Bay Sauvignon Blanc Russell - | - | 75
light bodied, delicate, fruity, tropical nose, balanced acidity, crisp

144 Islands Pinot Beurrot "Gris" Bay of Islands. - | - | 72
dry pinot gris, subtle spice, fresh acidity & weighty mouth-filling texture

144 Islands Albarino Bay of Islands - | - | 72
beautiful fresh acidity & richly characterful fruit-presence, perfect to pair with seafood

144 Islands Viognier Bay of Islands - | - | 72
rich textural white wine, incredible length & mouthfeel, notes of tangerine & apricot

144 Islands Coco Maeve Rosé Bay of Islands. - | - | 72
bone dry, defined by an intriguing array of citrus fruit, satin-like texture

Spirits

Black Collar Vodka. 12
Clean and exceptionally smooth with subtle hints of light citrus and natural sweetness

Black Collar Gin. 13
Full flavoured with botanicals such as Juniper, coriander seed, marshmallow, liquorice, orange & lemons

Black Collar Rum 13
Tasting notes of vanilla, caramel & butterscotch with a hint of smoky char

Black Collar Spiced Rum. 13
Spiced with vanilla, cinnamon, orange peel, cloves and aged in French Oak

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	-		65
Fresh citrus & floral notes, crisp palate, rich & complex, long lingering dry finish			

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					
Paroa Bay Sauvignon Blanc Russell	-		-		75
light bodied, delicate, fruity, tropical nose, balanced acidity, crisp					
Jules Taylor Marlborough NZ (vegan)	-		-		85
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					
Rogue Vine Pinot Gris Bay of Islands	15		22		65
honey mead, wild honeysuckle, yellow peach & mandarin, off-dry					

Chardonnay

Standard 150ml | 250ml | bottle

House Chardonnay	11		18		50
The Landing 'Boathouse' Chardonnay Bay of Islands (vegan)	16		23		70
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish					
Esk Valley Hawkes Bay NZ	-		-		60
full bodied, aromas of peach and melon with hints of butter, grapefruit and French oak spice					

Aromatics

Lake Chalice 'The Falcon' Riesling Marlborough NZ (vegan)	-		-		60
medium-dry, ripe citrus, honeydew melon finish, balanced acidity					

Rosé

House Rosé	11		18		50
Leftfield Rosé Hawkes Bay NZ (vegan). flavours of strawberry, cranberry and crunchy raspberry	-		-		60

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	-		-		75
medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity					

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)	-		-		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					
The Landing Syrah Bay of Islands NZ (vegan)	-		-		88
elegant & powerful, core of dark fruit flavours, fine-grained tannins, lingering finish					

Zane Grey's Selection

Drappier Carte D'Or Champagne NV France	-		-		155
75% Pinot Noir/ 15% Chardonnay/ 10% Meunier, powerful & complex palate, spicy, quince jelly					
Rockburn Pinot Noir Central Otago NZ (vegan).	-		-		109
deeply fruited palate, red & black cherry, silky tannins, very long finish					
Maude Pinot Noir Central Otago NZ	-		-		110
Blackcurrant / bramble / dark cherry / plum / smoke / velvet					

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 390ml	12
Monteith's Golden Lager 390ml	13
Monteith's Apple Cider 390ml	13
Monteith's Pilsner 390ml	13
Monteith's Black 390ml	13
Heineken 500ml	15
Tiger 390ml	13
Tiger 550ml	16

Bottle Beer

Corona	11
Heineken Zero	9
Export Citrus	9

Spirits

Add Post-mix	2
------------------------	---

Add Juice/Ginger Beer	3
---------------------------------	---

Vodka 30ml

Smirnoff Triple Distilled	11
Bay of Islands Black Collar	12
Vantage Infused Botanical	12
Grey Goose	13

Rum

Coruba	11
Appleton's	12
Bay of Islands Black Collar	13
Black Collar Spiced	13

Irish Whiskey

Paddy's Irish Whiskey	10
Jameson's	11
Tullamore D.E.W.	12

Bourbon

Jim Beam	11
Jim Beam Devil's Cut	11
Southern Comfort (Liqueur)	11
Wild Turkey American Honey	12
Jim Beam Bonded	12
Woodford Reserve	12

Gin 30ml

Bombay Sapphire	11
Beefeater Pink	11
Bay of Islands Black Collar	13

Tequila

Reposado	12
Agavero	15

Whisky

Jack Daniels	11
Canadian Club	11
Canadian Spiced	11
Ballantine's Scotch Whisky	11
Gentleman Jack	12
BenRiach Birnie Moss	13
Chivas Regal Extra	13
Glenlivet French Oak 15 yo.	16
Mars TWA1	14

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
--	-----

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

Garlic Roasted Prawns

- with Mexican bean salad, avocado, crispy taco chips and
enchilada sauce (dfa, gf, nf, veg a). 24

Char Grilled Pork Belly

- with textures of cauliflower, lentils and
pickled whole grain mustard seeds (dfa, gf, nf) 28

Steamed Salmon wrapped in Nori

- with bok choy, edamame and shitake mushroom broth (gf, dfa, nf.) 29

Mains

Beer Battered Fish & Chips

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

Potato Gnocchi

- with marinated feta, black olives, roasted pepper coulis
and arugula pesto (nf, dfa, v). 34

Pan Seared Chicken Breast

- with creamy polenta, charred baby corn,
brussels sprouts and sherry jus (gf, dfa, nf) 37

Fish of the Bay

- with citrus risotto, silverbeet, roasted fennel,
preserved lemon and beurre blanc velouté (gf, dfa, nf, veg a) 42

Pork Drumstick or Eye Fillet Steak

- with mashed potatoes, roasted root vegetables, baby carrots,
broccoli and red wine jus (gf, dfa, nf). 48

Sides

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

Vegan Menu

Vegan Starters

Jackfruit

with Mexican bean salad, avocado, crispy taco chips, and enchilada sauce (dfa, nf)	24
---	----

Vegan Mains

Asian Noodle Salad

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

Beer Battered Banana Blossom & Chips

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

Citrus Risotto

with silverbeet, roasted fennel, preserved lemon and seasonal vegetables (gf, df, nfa)	31
---	----

Potato Gnocchi

with marinated tofu, black olives, roasted peppers coulis and arugula pesto (dfa, nf)	34
--	----

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

Affogato

with vanilla ice cream, espresso, and a shot of

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

Cinnamon Crème Brûlé

with poached apple and vanilla ice cream (gf, nf) 20

Manuka Honey Mousse

with cocoa chocolate soil, pistachio financier, and hokey pokey 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

Tarairé Block Sherry – Sweet, Medium, Dry 12

Remy Martin VSOP Fine Champagne Cognac 15