Zane Grey's The Aquarium

Left 73/33

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 make 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.

Jane Grey

"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."

Pre Dinner Drinks

Aperol Spritz
Aperol, prosecco & soda
Bloody Mary
Vodka, tomato juice & spices17
Campari Orange
Campari, orange juice & prosecco
Hugo
Prosecco, elderflower, mint & soda
Martini
Vodka or gin, dry vermouth, olive, or lemon 21
Negroni
Rose vermouth, gin & Campari

Wines of the Bay of Islands

Standard 150ml 250ml bottle
Rogue Vine Pinot Gris Bay of Islands
The Landing Rosé Bay of Islands
The Landing Chardonnay Bay of Islands
Paroa Bay Sauvignon Blanc Russell - 75 light bodied, delicate, fruity, tropical nose, balanced acidity, crisp
Zane Grey's Selection
Drappier Carte D'Or Champagne NV France
Rockburn Pinot Noir Central Otago NZ
Maude Pinot Noir Central Otago NZ

Wine List

Sparkling Wine & Méthode Traditionelle Standard 150ml bottle
House Bubbles
De Bortoli Prosecco NV NSW Australia
fruit-driven, apple & pear, notes of lemon, gentle creaminess, fine bead
Akarua Brut NV Central Otago NZ
Sauvignon Blanc Standard 150ml 250ml bottle
House Sauvignon Blanc 11 18 50
Lake Chalice 'The Falcon' Marlborough NZ
Jules Taylor Marlborough NZ
<u>Pinot Gris</u>
House Pinot Gris
Lake Chalice 'The Falcon' Marlborough NZ
Rogue Vine Pinot Gris Bay of Islands
Lawson's Dry Hills Marlborough NZ
Chardonnay
House Chardonnay
Esk Valley Hawkes Bay NZ
Pask 'Gimblett Gravels' Chardonnay Hawke's Bay NZ - 75 ripe citrus, nutty & mealy hits of oak, medium bodied, fresh acidity

Aromatics	Standard 150ml 250ml bottle
Lake Chalice 'The Falcon' Riesling Marlborous medium-dry, ripe citrus, honeydew melon finish,	gh NZ
<u>Rosé</u>	
House Rosé	11 18 50
Leftfield Rosé Hawkes Bay NZ (vegan) flavours of strawberry, cranberry and crunchy ra	
Neudorf Tiritiri Rosé NZ	·
Pinot Noir Lake Chalice 'The Falcon' Marlborough NZ red currants and cherry flavours, a round full mi	
Duck Hunter Marlborough NZ medium bodied, ripe cherry, hints of oak, smooth	•
<u>Blends</u>	
House Cabernet Merlot	
Lake Chalice 'The Falcon' Merlot Marlborougl full bodied, loaded with black fruits, black cherri	
Syrah/Shiraz	
House Shiraz	
Brookfields 'Back Block' Syrah Hawke's Bay N pepper, blackcurrant, plum, spice, oak, late harve	
Kaesler 'Stonehorse' Shiraz Barossa AU vibrant blackberry, blueberry and red currants w	

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

<u>Tap Beer</u>	<u>Bottle Beer</u>
Zane Grey's Ale 390ml 12	Corona
Monteith's Golden Lager 390ml 13	Monteith's IPA 10
Monteith's Pilsner 390ml 13	Monteith's American Pale Ale 10
Monteith's Apple Cider 390ml 13	Heineken Zero 9
Heineken 500ml	Amstel Light 9
Murphy's 500ml	
Tiger 390ml	
Tiger 550ml	
Spirits	
Add Post-mix2	
Add Juice/Ginger Beer 3	<u>Gin</u> <u>30ml</u>
	Tanqueray / Bombay Sapphire . 11
<u>Vodka</u> <u>30ml</u>	Beefeater Pink 11
42 Below	Hendricks 14
Grey Goose 13	Monkey 47 Sloe
<u>Rum</u>	<u>Tequila</u>
Coruba 11	Reposado 12
Havana Anejo 7 yo 11	Avion Espresso 12
Mt Gay Eclipse 12	Agavero 14
Black Magic Spiced 12	
Appleton's 12	<u>Whisky</u>
	BenRiach Birnie Moss 13
<u>Irish Whiskey</u>	Bruichladdich Classic Laddie 16
Jameson's	Chivas Regal Extra 13
Teelings 12	Glenlivet French Oak 15 yo 16
	Mars IWAI
<u>Bourbon</u>	Jack Daniels
Jim Beam 11	Gentleman Jacks 12
Southern Comfort (Liqueur) 11	
Woodford Reserve 12	

Non-Alcoholic

<u>Soft Drinks</u>	<u>Juices</u>	
Coke 5.5	Orange 6	
Coke No Sugar 5.5	Apple 6	
L&P 5.5	Pineapple 6	
Dry Lemonade5.5	Cranberry 6	
Ginger Ale5.5	Tomato 6	
Tonic 5.5	Grapefruit 6	
Bundaberg Ginger Beer 6.0		
Bottled Mineral Water 10.0		
Kombucha and Smoothies		
Good Buzz – feijoa or raspberry (organic & fa	ir-trade) 9.5	
Smoothies – apple & feijoa, tropical, mango, l	panana, or berry 9.0	
2.,		
Coffee & Co		
<i>33</i>		
35	Sma	all Large
Ristretto/ Espresso		8
33	4.0)
Ristretto/ Espresso	4.0 4.5) ;
Ristretto/ Espresso		5
Ristretto/ Espresso		6.0
Ristretto/ Espresso		6.0 6.0
Ristretto/ Espresso		6.0 6.0 6.0
Ristretto/ Espresso	4.6 4.5 4.5 5.5 5.5 5.5 5.5	6.0 6.0 6.0 6.0 6.0
Ristretto/ Espresso Short Macchiato Americano Cappuccino Flat White Latte Chai or Turmeric Latte Mocha Hot Chocolate. Long Black Iced Coffee or Iced Chocolate	4.6 4.5 5.5 5.5 5.5 5.5 4.5 8.0	6.0 6.0 6.0 6.0 6.0
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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) \dots	6 for 39
	12 for 70
Bay of Islands Green Lipped Mussels	
with fresh baked sourdough bread (gfa)	
either white wine-herb velouté (nf)	
<u>or</u> curry coconut sauce (df)	6 for 18
	12 for 28
Sundried Tomato Arancini Balls	
with eggplant, roasted capsicum coulis and pickled red onion (v, 1	nf, df) 24
Duet of Salmon	
beetroot cured & house smoked	
with orange, fennel salad & dill yogurt (gf, nf, dfa)	28
Slow Cooked Pork Belly	
with sauerkraut, apple textures, roasted shallots, and cider jus (g	f, nf, df) 29
Mains	
Beer Battered Fish & Chips	
with tartare sauce, local lemons & fresh green garden salad (dfa, n	ıf, gfa) 34
Beetroot Risotto	
with French goat cheese, roasted pine nuts, aged balsamic vinega	ır,
and kale chips (nfa, dfa, gf, veg)	33
Free-Range Chicken Breast	
with broccolini, roasted shallots and celeriac purée (gf, nf)	37
Fish of the Bay	
with saffron potatoes, broad beans, leek,	
watercress and crayfish bisque (gf, nfa)	
Slow Braised Beef Brisket	
with creamy mashed potatoes, roasted baby carrots, silverbeet	
and red wine jus (gf, nf, dfa)	45

Sides

Chunky fries with tomato sauce 11	House salad 10
Roasted garlic baguette 13	Steamed vegetables 10
Vegan Menu	
Asian Noodle Salad	
with rice noodles, pickled ginger, crispy	fried tofu, shallots,
mung beans, peanuts, soy and sesame d	ressing (df, gf, nfa) 27
Vegan Risotto	
with roasted pine nuts, aged balsamic vi	negar
and kale chips (nfa, dfa, gf, veg)	31
Beer Battered Banana Blosso	om & Chips
with garden salad, vegan aioli, and local	lemons (nfa)30
Vegan Desserts	
Dark Chocolate Mud Cake	
with poached blueberries and plum sork	pet18
Trio of Sorbet	
with forest berries and mint (gf, nf)	16
gfa = gluten free available, gf = gluten free*, nfa = nu	t free available, nf = nut free*,
df = dairy free*, dfa = dairy free available, v = vegetari	an, veg = vegan available*
*Our meals are prepared in a shared kitchen. We do n	ot 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)
Vanilla Crème Brulé
with orange and sorbet (gfa, nf)18
Dark Chocolate Mud Cake
with poached blueberries and plum sorbet (v, veg)
After Dinner Drinks
1rish Coffee whisky, coffee & freshly whipped cream
Chocolate Martini crème de cacao, baileys & vodka
Angler's Coffee (Espresso Martini) vodka, coffee & vanilla
Port
Sandeman Tawny Port 10 yo, Portugal 75ml
Taraire Block Port 30 yo, Bay of Islands 75ml
Brandy/Cognac
St Remy Brandy VSOP
Remy Martin VSOP Fine Champagne Cognac
Boissignac Armagnac 10
Taraire Block Sherry — Sweet, Medium, Dry