



(DRINKS LIST - PLEASE ORDER & PAY AT THE BAR)

Sparkling		Glass	Bottle				
Prosecco		12	55				
Morton Estate Brut			60				
Lindauer 200ml Range			12				
White Wine							
House Sauvignon Blanc		10	49				
Wither Hills Sauvignon Blanc		12	55				
House Chardonnay		10	49				
Trinity Hill Chardonnay		13	59				
Tony Bish Fat & Sassy Chardonnay		14	65				
House Pinot Gris		10	49				
The Ned Pinot Gris		12	55				
Elephant Hill Le Phant Blanc Pinot Gris/Viognier Blend		12	55				
House Rose		10	49				
The Ned Rose		12	55				
Elephant Hill Le Phant Rose		12	55				
Red Wine							
House Merlot		11	50				
Elephant Hill Le Phant Rouge		12	55				
House Syrah		11	50				
Trinity Hill Syrah		13	59				
On Tap							
Speights Summit Ultra Low Carb 4.2%		425ml 10	1L 20 1.8L 32				
Speights Gold Medal Ale 4%		10	20 32				
Macs Gold Lager 4%		10	20 32				
Steinlager Super Cold 5%		11	23 35				
Emerson's Pilsner 4.9%		12.5	25 39				
Bulmer's Apple Cider 4.6%		12.5	25 39				
Panhead Supercharger APA 5.7%		13	26 44				
Panhead Sandman Hazy Pale Ale 5.2%		13	26 44				
Guinness 4.2%		13 (500ml)					
Kilkenny 4.3%		13 (500ml)					
Brave Tiger Milk IPA (Hawke's Bay) 6.6%		15					
Guest Beer		POA					
By The Bottle							
Steinlager Range	9	Macs Free Ride APA (0% alc)	10	Corona	10		
Zeffor Cider Range	11	Stella Artois	10	Gordon's Range RTDs	10		
McKenna & Cola	10	Smirnoff Range RTDs	10	Emerson Little Bird IPA (0.5% alc)	10		
Thomas & Rose Cider	16						
Non Alcoholic (Barista Coffee & T Leaf available)							
Coke	5.5	Lemonade	5.5	Ginger Ale	5.5	Coke no sugar	5.5
Tonic	5.5	L&P (can)	5.5	Lemon Lime Bitters	6	Juice Range	6
Soda	3.5	Live +	5.5	Macs Range	6.5		



MENU

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Jalapeno Poppers, with chipotle mayo (V)	16
Cheese & Garlic Bread (V)	15
Sriracha Chicken Wings, Soya Sauce, Sriracha Chilli Sugar & Spring Onion	20
Calamari, Beer Battered Fried Squids, Salad, Tartar Sauce	20
Ham & Mushroom Croquettes, with chipotle mayo	20
Loaded Wedges, bacon, sour cream, tomato salsa, cheese, peri peri	14/sml, 22/lge
Beer Battered Fish n` Chips, salad, tartare	28
Wagyu Burger n` Chips, cheese, tomato, lettuce, aioli, tomato sauce, chips	28
Chicken Schnitzel Burger n` Chips, lettuce, tomato, aioli, tomato sauce, chips	26
Chicken Parmigiana n` Chips, Napoli sauce, aioli, chips, salad	30
220g Scotch Fillet Steak, creamy mashed potato, sauteed vegetables, red wine jus (GF).	39
Moroccan Lamb Shank, slow cooked on the bone with couscous, vegetables	35
Asian style Sticky Pork Belly, spring onion, fries	28
Classic Butter Chicken Curry, rice & kuboos bread	25
Pizza Emiliana, Campania San Marzano tomato, minced wagyu beef, ham, mozzarella cheese, herb garlic oil	27
Pizza Margherita, Campania San Marzano tomato, basil, mozzarella cheese, herb garlic oil (V)	22
Chicken Caesar Salad, poached egg, bacon, garlic herb croutons, Caesar dressing	26
Vegetarian	20
Pasta of the Day	25
Extra Sauce condiments	3/each

SIDES

12

- Seasonal Salad
- Classic Fries, tomato sauce
- Steamed Vegetables

DESSERT

Chocolate Brownie with hazelnut caramel sauce, vanilla ice cream	16
Coffee & fig Mousse, lemon Macarons, Campari mascarpone cream	17
Lemon & vanilla Tart	17
Affogato, vanilla ice cream, shot of espresso & choice of liquor	16
Virgin Affogato, vanilla ice cream, shot of espresso	10
Irish or Baileys Coffee, topped with whipped cream	14

KIDS (12 YEARS & YOUNGER)

Fish `n` Chips with tartare	14
Cheesy Burger `n` Chips	14
Ice Cream, vanilla, chocolate, strawberry	10

ALSO @ THE ROSE:

Happy Hour 4-6pm Everyday
Jingo Mondays @7pm | Quiz Night Wednesdays @7pm | Spin The Wheel Fridays from 5pm

Wi-Fi Password: therosevip

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