

A History of Suite

Suite is located in the basement of Dunningham House. Prior to the large scale waterfront and Viaduct land reclamation, this building was near waterfront property. Built in 1920, Dunningham House was known for most of its life as the "Spice House". The basement, which is now the home of Suite, was used to store bulk imports of spices into New Zealand. From here, the spices were broken down into smaller, more manageable parcels, and distributed around the country. It was not until the late eighties that the space was converted into a licensed food and alcohol venue.

The basement site was first opened as Soho, a fine dining restaurant, which specialised in the corporate lunch trade, and after work drinking. At this time, the bar was located underneath the windows on the Wolfe Street wall. Soho was an Auckland institution but was sadly sold after many years of successful trade.

Auckland hospitality doyen Kevin Frazer (Lime, Plum, and Boogie Wonderland) purchased Soho, changing the space into the now legendary Hobson Street Lounge. With Sumo, Stafford and Ash behind the stick, and an open 360 degree horseshoe bar, Hobson Street Lounge led the new era of cocktail culture in New Zealand.

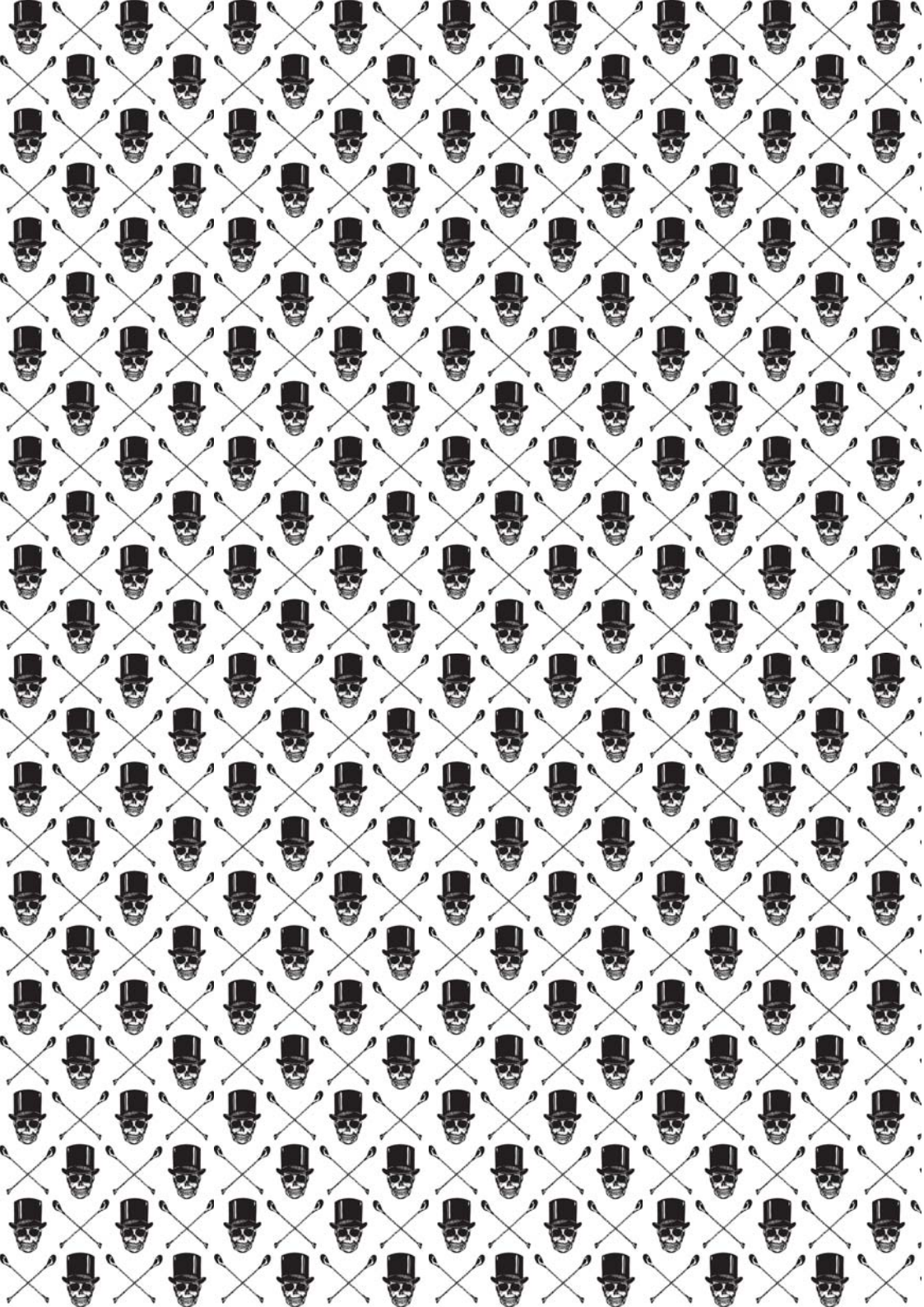
From there the space evolved into Pickle, one of our city's original tapas bars. Kevin and his father rebuilt the space, forming the partitioned bar that still exists today. Pickle had two subsequent owners in 2004-2005, before the present team came on board.

In January 2006, Pickle was no more, and Suite was born. With a desire to showcase the best quality New Zealand products, art, and music, whilst bringing international standards of bartending to New Zealand shores, this vibrant community found itself a new lounge. Suite's ethos of quality and innovation realise themselves in a relaxed and fun environment. We seek to provide new experiences, and support the best that the community has to offer.

Almost six years on, Suite is one of New Zealand's most awarded bars and is very proud of the hard work of its current and former employees who have raised the bar in New Zealand hospitality both here and abroad.

We hope you enjoy your Suite experience





www.suitebar.co.nz
facebook: Suite Bar Est: 2006

Science | Experimental | Molecular

Welcome to Suite Bar's laboratory. We create, play, conjure and develop drinks that are sometimes a bit crazy, but we like it that way. All our homemade concoctions, molecular creations or our competition cocktails live here and this section changes frequently. If you're not so sure about the sounds of some of these drinks, ask us about the process behind creating them... We might just be able to change your mind.



Cocktail Drink Libation	1
Science Experimental Molecular	3
Wines Bubbles	5
Glorious Beer	9
Gin Jenever Genièvre	11
Vodka Wódka Водка	13
Cognac Eau de Vie Brandy	14
Tequila Pulque Mezcal	15
Rumbullion Ron Rhum	17
Bourbon Rye Wheat	19
Whiskey Whisky Uisce Beatha	21
Bitter Digestif Apéritifs	23
Suite Food	25
Friends Of Suite	29



Cocktail | Drink | Libation

This is our list of favourite drinks, it's what we are currently enjoying. We try to encourage our customers to chat to us about making a drink that suits the moment and is relevant to the time/weather/event whatever! A tall refreshing drink, such as a Collins Style might be a great way to start your evening. Follow this with a stronger, more intense style, a Negroni for instance, as a stellar finish to your night.

So please don't be shy and ask us to make you a great drink, the strangest requests are often our favourites.

Suite prides itself in crafting a fun range of non-alcoholic cocktails, to your personal liking. Please ask your bartender for suggestions



Bijou Cocktail

Tanqueray Gin, Punt e Mes, Green Chartreuse, Orange Bitters
Harry Johnston - Harry Johnston's Bartenders Manual - 1900.

18

From The Arawak To The Zapotec

Appletons 8yr, Cuervo Tradicional, Agave Syrup, Rosso Antigua,
Angostura Bitters, Orange Bitters

19

Tommy's Margarita

Arette Blanco, Fresh Lime Juice, Agave Syrup, Maldon Smoked Sea Salt
Tommy Bermejo - Tommy's Mexican Restaurant - San Francisco, CA.

17

Whistling Dixie

Martell VS, Manzanilla Sherry, Dolin Rouge, Dolin Dry,
Orange Bitters, Ardbeg Mist

19

Handpicked Collins

Beefeater Summer, Fresh Grapefruit Juice, Massenez Ginger
& Lime, Celery Bitters

17

Manhattan Island

Wild Turkey Rye, Punt e Mes, Cruzan Black Strap, Angostura Bitters,
Own-Decanter Bitters

18

Coffee & Chocolate

Chivas Regal 8, Dark Chocolate, Aromatic Bitters, Angostura Bitters,
Orange Zest, Coffee Mist

Chris Harrop - Suite Bar (2008) - Auckland, NZ.

20

Vila Velha

Sagatiba Velha, Fresh Lime Juice, Sugar Syrup

16

Blue Mountain Fizz

Plymouth Gin, Vitamin Blue, St Germain, Fresh Lime Juice, Sugar
Syrup, Egg White

18

Rum & Benedictine

It's just Rum with Dom Benedictine added. Served Frappé,
Straight or Over Ice.

16



The Reds

Youthful, Light - Red

		150ml	750ml
09	Kumeu River Village Pinot Noir Auckland, New Zealand	10	50
09	La Vieille Ferme Côtes du Ventoux Southern Rhône, France		69

Medium to Full Bodied, Supple - Red

07	Jean-Luc Colombo 'Les Abeilles' Côtes du Rhône Southern Rhône, France	11	54
08	Churton Pinot Noir Marlborough, New Zealand	17.5	85
06	Antinori Chianti Classico Riserva Tuscany, Italy		98
09	Escarpment Pinot Noir Martinborough, New Zealand		128

Fuller-Bodied, Rich & Soft - Red

08	Alluviale Rouge Hawkes Bay, New Zealand	13.5	69
08	Tormaresca Neprica Puglia Puglia, Italy		52

Full Bodied, Firm, High Extract - Red

07	Wyndham Founders Reserve Shiraz Hunter Valley, Australia	10	52
07	St Hugo Cabernet Sauvignon Coonawarra, Australia		105
07	Tenuta di Biserno 'Il Pino di Biserno' Tuscany, Italy		240

Sweet - Dessert

09	Huia Botrytis Riesling (375ml) Marlborough, New Zealand	16	68
----	--	----	----

Horse & Cart

Bas Armagnac Fine, Cruzan Black Strap, Galliano Authentic, Maple Syrup, TBT Old Time Aromatic Bitters, Crunchy Nut Cornflake Infused Milk

I really wanted to put a milk punch on the menu after being in the US and literally drinking it everyday! I also wanted to make good use of the current cereal infusion trend but keep it kind of classic, so I used Armagnac instead of Cognac, Rum, sugar and infused milk. Hope you like it.

James Goggin

21

Ginger Apple Fizz

Appleton's 8, Stones Ginger Wine, Fresh Lime Juice, Egg White, Homemade Lime Sorbet, Re-Carbonated Apple Cider

I got the idea for this drink when I was playing around with sorbet and discovered how it changes the profile of the drink as it melts. So I decided to make my own sorbet and build my flavours around the lime incorporating other fruits. Kenny Ariaens

19

Oaxacan Julep

Arette Blanco, Del Maguey Chichicapa, Agave Syrup, Bittermens Boston Bittahs, TBT Celery Bitters, Fresh Basil

For this drink I wanted to use the similar vegetal flavours that exist in Mezcal and Basil. I used a julep style of cocktail which controls dilution well and keeps the drink cold which is essential. Enjoy. Margarita Vovna

25

I Got Beetroot On Mai Tai

Appleton's 8, Homemade Beetroot Syrup, Fresh Lime Juice, Orgeat Syrup, TBT Pimento Dram, Peychaud's Bitters

I got my idea for this drink during an Appleton tasting with Allen the representative for Appleton's/The Rum Company. We did food matches with the rum and I wanted to use beetroot because of its earthy/sweet characteristics which provide a clear match with the 8yr Appleton's.

Barney Toy

2011 Appleton Estate New Zealand Competition Winner

20



The Whites

Sparkling, Prosecco & Champagne

		150ml	750ml
NV	Deutz Prestige Cuvee Marlborough, New Zealand	13.5	65
NV	Champagne Deutz Brut Classic Epernay, France	19	128
NV	Bollinger Special Cuvee Champagne, France		180
NV	Billecart-Salmon Rosé Champagne, France		350
02	Perrier-Jouet Belle Epoque Champagne, France		500
NV	Villa Sandi Prosecco Prosecco, Italy	9.5	50

Dry, Fragrant, Crisp - White

09	Pra Soave Veneto, Italy		62
05	Kim Crawford 'Small Parcels' Bone Dry Riesling Marlborough, New Zealand		69
09	La Bastide Viognier Languedoc, France	9.5	48
09	I Masoletti Pinot Grigio Trentino, Italy	8.5	44
10	Framingham Sauvignon Blanc Marlborough, New Zealand	11	54

Off-Dry & Sweeter - White

09	Rippon Riesling Wanaka, New Zealand		79
09	Camshorn Classic Riesling Waipara, New Zealand	11.5	56
09	Guigal Côtes du Rhône Blanc Southern Rhône, France		69

Medium to Full Bodied, Elegant, Textured - White

09	Churton Sauvignon Blanc Marlborough, New Zealand		65
05	Kim Crawford 'Small Parcels' Parkland Gewurztraminer Gisborne, New Zealand		69
08	Framingham Pinot Gris Marlborough, New Zealand	13.5	69
09	Telmo Rodriguez Gaba do Xil Godello Galicia, Spain		76

Fuller-Bodied, Pronounced Oak Influence - White

08	Auntsfield Cob Cottage Chardonnay Marlborough, New Zealand	14.5	71
08	Kumeu River Matés Chardonnay Auckland, New Zealand		120

Rosé

09	Conde De Valdemar Rosado Rioja, Spain	9.5	46
10	Gibbston Valley Rosé Gibbston, New Zealand		69



Gin | Jenever | Genièvre

'Drunk for a penny, Dead drunk for two pence, Clean straw for nothing!' - A notice seen all around London in the 1730's.

Modern

209 Gin	USA	16
Beefeater Summer	England	10
Hendricks	Scotland	16
Junipero	USA	12
Martin Miller Arctic	England	12
Martin Miller Westbourne	England	15
Old Raj Gin	Scotland	13.5
Saffron Gin	France	11
South	New Zealand	12

London Dry

Beefeater	England	9
Beefeater 24	England	13
Beefeater Crown Jewel	England	25
Blackwoods Vintage Dry Gin	Scotland	11.5
Geranium Gin	England	16
Tanqueray	England	9.5
Tanqueray no.10	England	12
Whitley Neill	England	12

Sloe Gin

The Bitter Truth SloeBerry Gin	Germany	11
Gabriel Boudier SloeBerry	France	10
Hayman Sloe Gin	England	11



Glorious Beer

Lager

Brewski	330ml	Wanaka, New Zealand	9
Export Dry	330ml	Otahuhu, New Zealand	8.5
Corona	330ml	Mexico City, Mexico	9
Hallertau 1 Luxe	330ml	Auckland, New Zealand	10
Harrington's Lazy Sunday	330ml	Christchurch, New Zealand	9
Harrington's Rogue Hop	330ml	Christchurch, New Zealand	9
Harrington's Sobering Thought	330ml	Christchurch, New Zealand	9
Leffe Radieuse	330ml	Namur, Belgium	13
Kirin Ichiban	330ml	Yokohama, Japan	11.5
Steinlager Pure	330ml	Auckland, New Zealand	10
Tuatara Ardennes	330ml	Wellington, New Zealand	12
Quilmes	330ml	Buenos Aires, Argentina	9
Yeasty Boys Rex Attitude	330ml	Wellington, New Zealand	12.5
Croucher Pilsner	500ml	Rotorua, New Zealand	15
Harrington's Ngahere Gold	500ml	Christchurch, New Zealand	17
Three Boys Pilsner	500ml	Christchurch, New Zealand	15
Sapporo	634ml	Tokyo, Japan	16
Hallertau Stuntman	750ml	Auckland, New Zealand	40
Asahi	1L	Tokyo, Japan	25
Asahi	2L	Tokyo, Japan	40

Ale

Cooper's Vintage 2010	330ml	Adelaide, Australia	12
Cooper's Sparkling Ale	330ml	Adelaide, Australia	9
Croucher Pale Ale	330ml	Rotorua, New Zealand	9
Epic Pale Ale	330ml	Auckland, New Zealand	10
Munich Bavarian	330ml	Auckland, New Zealand	9
Mussell Inn 'Captain Cooker'	330ml	Nelson, New Zealand	11

Mystery Swappa	500ml		15
Founders Generation Ale	500ml	Nelson, New Zealand	16
Green Man Strong Org	500ml	Dunedin, New Zealand	16
Harrington's Big John	500ml	Christchurch, New Zealand	16
Harrington's Pig & Whistle	500ml	Christchurch, New Zealand	15
Three Boy Golden Ale	500ml	Christchurch, New Zealand	15

Porter

Hallertau 4 Deception	330ml	Auckland, New Zealand	10
Emerson's London Porter	500ml	Dunedin, New Zealand	17
Hallertau Porter Noir	750ml	Auckland, New Zealand	35

Wheat

Tuatara Hefe	330ml	Wellington, New Zealand	10
Emerson's Dunkle	500ml	Dunedin, New Zealand	18

Cider

Weka Apple Cider	330ml	Marlborough, New Zealand	9
Bulmer's Original Cider	500ml	Hereford, England	12.5

Stout

Yeasty Boys Pot Kettle Black	330ml	Wellington, New Zealand	10
Three Boys Oyster Stout	500ml	Christchurch, New Zealand	15

IPA

Epic Armageddon	500ml	Auckland, New Zealand	20
Epic Hop Zombie	500ml	Auckland, New Zealand	20
Tuatara APA	500ml	Wellington, New Zealand	16



Tequila | Pulque | Mezcal

R.I.P. Tomás "Tommy" Bermejo ~ 1932-2011

Blanco

Arette Blanco	Tequila, Jalisco	9
Don Julio Blanco	Atotonilco el Alto, Jalisco	18
Gran Centenario Plata	Tequila, Jalisco	16
Hacienda Cristero Blanco	Amatitan, Jalisco	14
Herradura Blanco	Amatitan, Jalisco	14
Patron Silver	Tequila, Jalisco	16

Anejo

Arette Anejo	Tequila, Jalisco	14
Cazadores Anejo	Arandas, Jalisco	18
Don Julio Anejo	Atotonilco el Alto, Jalisco	20
Gran Corralejo Anejo	Guanajuato, Jalisco	50

Super Anejo

Cuervo Res de La Familia	Tequila, Jalisco	20
El Mayor	Guadalajara, Jalisco	30
Herradura Seleccion Suprema	Amatitan, Jalisco	50
Patron Anejo	Mexico	19
Sauza Tres Generaciones	Tequila, Jalisco	13

Reposado

Chamucos Reposado	Tequila, Jalisco	16
Cuervo Tradicional	Tequila, Jalisco	11
Don Julio Reposado	Atotonilco el Alto, Jalisco	20
Gran Centenario Reposado	Tequila, Jalisco	15.5
Herradura Antiguo 1870	Amatitan, Jalisco	11
Herradura Reposado	Amatitan, Jalisco	15
Patron Reposado		18

Mezcal

Maguey Mezcal Chichicapa	Chichicapam, Oaxaca	21.5
Maguey Mezcal San Luis Del Rio	San Luis del Rio, Oaxaca	21.5
Maguey Mezcal Minero	Santa Catarina Minas, Oaxaca	21.5
Maguey Mezcal Tobala	Tobalá, Oaxaca	30



Genever Gin

Bokma Jonge Geneva	Holland	9
Bols Jonge Geneva	Holland	9
Ketel One Granjenever	Holland	12
De Kuyper Square Gin	Holland	11

Old Tom Gin

Hayman Old Tom	England	11
----------------	---------	----

Plymouth Gin

Plymouth English	England	9.5
Plymouth Navy Strength	England	18

Gin Flight:

'Why Cucumbers Are Better Than Men'

A hilariously named book by Risa Glickman. The cucumber represented by the Gin in the middle of this relationship - Hendricks. This modern Gin flight is showing off some more 'modern' styles of Gin where the master distiller will sometimes use unique botanicals (fruit/herb/spice) to change the structure/flavour of the Gin. We start with London's tea influenced Beefeater 24, then follow with Hendricks from Scotland, which uses rose and cucumber in its botanical mix, and finish with Geranium also from London that uses the geranium flower to add a unique and alternative flavour.

Beefeater 24 | Hendricks Gin | Geranium Gin



Vodka | Wódka | Водка

“Such people came to inhabit a new social layer: the lumpenproletariat, or to use the terminology of the time, the posadskaia golytba (urban poor) - those who were forever half-starved, spiteful, cruel, cynical, unfettered by any of the norms of the people in general, and whose energies could be directed into any channel for the price of a “bucket” of vodka.

A paragraph used to describe drunkards in early 16th Century Russia. ‘A History of Vodka’ - William Pokhlebkin.

Wheat

42 Below	New Zealand	10
Ketel One	Holland	12.5
Russian Standard Imperia	Russia	16
Russian Standard Original	Russia	9
Russian Standard Platinum	Russia	14
Absolut 100	Sweden	12

Rye

Belvedere	Poland	14
-----------	--------	----

Grape

Ciroc	France	12
-------	--------	----

Bisongrass

Zubrowka	Poland	10
----------	--------	----

Flavoured

42 Below Feijoa	New Zealand	10
42 Below Honey	New Zealand	10

Whey

Broken Shed	New Zealand	12.5
-------------	-------------	------



Cognac | Eau de Vie | Brandy

“Claret is the liquor for boys, port for men, but he who aspires to be a hero must drink brandy.” - Samuel Johnson

Cognac

Courvoisier XO	Cognac, France	30
Hennessy XO	Cognac, France	45
Martell XO	Cognac, France	40
Cohiba Cognac	Cognac, France	50
Martell Cordon Bleu	Cognac, France	30
Martell VS	Cognac, France	12
Otard XO	Cognac, France	35

Armagnac

Bas-Armagnac Delord XO	Armagnac, France	15
Fine Armagnac Delord	Armagnac, France	9
Bas-Armagnac Delord VSOP	Armagnac, France	12
Marq de Montesquiou XO	Armagnac, France	14

Calvados

Breuil Calvados Fine	Calvados, France	14
Breuil Calvados VSOP	Calvados, France	12
Cristian Drouin Pays Du Auge	Calvados, France	14

Eau-De-Vie

Briottet Framboise Saurage	France	14
Briottet Poire William	France	14
Briottet Mirabelle	France	14
Drouin Blanche Normandie	Normandie, France	12

Pisco

Casa Del Inca	Lima, Peru	12
---------------	------------	----

‘All our Cognacs are poured and priced to 45ml because we think 30mls just isn’t enough.’



Bourbon | Rye | Wheat

“My daddy, he made whiskey

My granddaddy, he did too

We ain’t paid no whiskey tax since 1792”

Line from a folk song written about the Whiskey Rebellion in the 1790’s.

Rye Whisky

Jim Beam Rye	Frankfort, Kentucky	10
Pikesville Rye	Bardstown, Kentucky	14.5
Van Winkle Rye 13yr	Frankfort, Kentucky	25
Wild Turkey Rye	Lawrenceburg, Kentucky	11
Rittenhouse Rye	Bardstown, Kentucky	12
Rittenhouse 100 Proof	Bardstown, Kentucky	14
Old Potrero	San Francisco, California	25
Sazerac Rye	Frankfort, Kentucky	18

Kentucky Straight Whisky

Bakers 7yr	Clermont, Kentucky	11
Bookers Bourbon	Clermont, Kentucky	14.5
Buffalo Trace	Frankfort, Kentucky	10
Bulleit	Lawrenceburg, Kentucky	10
Eagle Rare 10yr	Frankfort, Kentucky	15
Elijah Craig 12yr	Bardstown, Kentucky	15
Jeffersons Reserve	Louisville, Kentucky	16.5
Knob Creek	Clermont, Kentucky	18.5
Makers Mark	Loretto, Kentucky	9
Wild Turkey 8yr	Lawrenceburg, Kentucky	10
Wild Turkey Rare Breed	Lawrenceburg, Kentucky	16
Woodford Reserve	Versailles, Kentucky	12

Tennessee Whisky

Jack Daniels Black	Lynchburg, Tennessee	9
--------------------	----------------------	---

Wheat Whisky

Bernhiem Wheat Whisky	Bardstown, Kentucky	22
-----------------------	---------------------	----

Straight Bourbon Whisky

AH Hirsch 16yr	Schaefferstown, Pennsylvania	35
----------------	------------------------------	----

Tequila Flight:

“White Lightning”

A 1973 movie with Burt Reynolds. White Lightning being an old nickname for Blanco Tequila is an apt name for this flight of 3 Blanco’s. Starting with a lowland Arette Blanco, a touch floral but beautifully fresh and leading into Don Julio Blanco, a spicy highland tequila with a touch of vanilla. Last on the list is Gran Centenario Plata, another highland tequila that is super smooth for a blanco style.

Arette Blanco | Don Julio Blanco | Gran Centenario Plata

28



Rumbullion | Ron | Rhum

“Such a day, rum all out - our company somewhat sober ,a damned confusion amongst us! Rogues a plotting - great talk of separation. So I looked sharp for a prize - such a day took one, with a great deal of liquor on board; so kept the company hot, damned hot, then all things went well again.” - Written in Edward Teach’s (Blackbeard) journal found aboard the Adventure.

Gold Rum

Angostura 1919	Trinidad	14.5
Angostura 1824	Trinidad	20
Appleton 8 yr	Jamaica	11
Appleton 12 yr	Jamaica	12
Appletons 21yr	Jamaica	25
Appleton Master Blenders Legacy	Jamaica	18
Banks 5 Island	Caribbean Islands	14
Cockspur 12yr	Barbados	13.5
Cadenhead Demerara 12 yr	Guyana	16
Cadenhead Trinidad 12 yr	Trinidad	25
Cruzan Single Barrel	St. Croix	13.5
Edwin Charlie Enlighten	Jamaica	POA
Edwin Charlie Transform	Jamaica	POA
Edwin Charlie Virtue	Jamaica	POA
El Dorado 15 yr	Guyana	16
El Dorado 12 yr	Guyana	14.5
El Dorado 5 yr	Guyana	11.5
Flor de Cana Centenario 18 yr	Nicaragua	17
Flor de Cana 7 yr	Nicaragua	12
Havana Club Barrel Proof	Cuba	18
Havana Club Anos 7 yr	Cuba	12
Havana Club Anejo Reserva	Cuba	10
Malteco 20 yr	Guatemala	18
Matusalem Solera 7 yr	Dominican Republic	11
Matusalem Grand Reserva 15 yr	Dominican Republic	13
Mocambo 20 yr	Mexico	13
Mt Gay XO	Barbados	12.5
Murray McDavid Guyana 14 yr	Guyana	17
Murray McDavid Jamaica 13 yr	Jamaica	17
Pussers Navy	Multi	10
Pyrat XO	Anguilla	15

Pyrat Cask 1623	Anguilla	50
Rhum Barbancourt 5 Star	Haiti	14.5
Ron Varadero 15 yr	Cuba	12
Ron Zacapa 15 yr	Guatemala	15
Ron Zacapa 23 yr	Guatemala	22
Santiago De Cuba Anniversary	Cuba	20
Stolen Gold	Trinidad	9
St James Vieux	Martinique	10

White Rum

Edwin Charlie Foundation	Jamaica	POA
Flor De Cana Extra Dry 4yr	Nicaragua	11
Briottet Rhum Agricole Blanc	France	10
Havana Club 3yr	Cuba	13.5
Havana Blanco	Cuba	9
St James Blanc	Martinique	13
Stolen White	Trinidad	9
Wray Nephew OP	Jamaica	13

Dark Rum

Cruzan Black Strap	St. Croix	10
Gosling Black Seal	Bermuda	14
Myers	Jamacia	10

Spiced Rum

Sailor Jerry	Caribbean	11
Homemade Mermaid Tears Rum	Homemade	10

Cachaca

Leblon Cachaca	Brazil	13
Sagatiba Pura	Brazil	9
Sagatiba Velha	Brazil	10.5
Ypioca Cachca	Brazil	10

Rum Flight:

‘Dr. Mordough & Project B.R.A.I.N’

A reference to the creation of Pinky & the Brain, one being short, smart and intense while the other is tall, open and easy going. This is represented in the Rum with a Column Still being the taller and a Pot Still being the shorter. The flight starts light with a Column distilled Havana 3yr straight from Cuba, then gets heavier with Flor de Cana 7yr from Nicaragua and finishes with a big Pot distilled (predominant) El Dorado 12yr from Guyana.

Havana Club 3yr | Flor De Cana 7yr | El Dorado 12yr

Bitter | Digestif | Apéritifs

Ok, if I say to you Fernet Branca, what is it? Yeah, it does the job
but ohh how it tastes. - Bill Cosby

Absinthe

Absente	France	12
La Grande Absente	France	18
La Fee Bohemian	Czech Republic	18
La Fee Parisienne	Czech Republic	18
Pernod Absinthe	France	25
Mansinthe	Switzerland	25
Mythe Absinthe Traditional	France	12

Amaro

Amaro Montenegro	Italy	11
Amaro Ramazotti	Italy	11
Averna	Italy	11
The Bitter Truth Elixier	Germany	11
Cynar	Italy	9

Aperitif

Pernod	France	8.5
Pimms	England	8

Bitters

Aperol	Italy	10
Branca Menta	Italy	10
Campari	Italy	8
Fernet Branca	Italy	10
Gran Classico	Switzerland	12
Kuemmerling	Denmark	10
Unicum	Hungary	10

American Flight:

“Yet all the lads they smile on me, When comin’ thro’ the rye”

Comin’ Through the Rye, a poem written in 1782 by Robert Burns. This flight takes us from Bourbon through the Rye and back to Bourbon again. We start with Makers Mark from Loretto, which is known as a sweeter Bourbon due to no Rye being present in the mash bill (Corn & Wheat predominant). Next on our list is a Rye Whisky, Rittenhouse 100 Proof from Bardstown. Here there is much more spice present and a bigger, meatier ABV too. Lastly we return to Bourbon with the Elijah Craig 12yr from Bardstown. This Bourbon is big, beautiful, hot and bares the name of the father of Bourbon Rev. Elijah Craig.

Makers Mark | Rittenhouse 100 Proof | Elijah Craig 12yr

25



Whiskey | Whisky | Uisce Beatha

'To Friar John Cor, by order of the King, to make aqua vitae VIII bolls of malt.' The earliest documented record of distilling in Scotland - Exchequer Rolls 1494.

Single Malt

Amrut Fusion	Bangalore, India	22
Glenfarclas 105	Highland, Scotland	20
Glenogyne 17yr	Highland, Scotland	20
Glenmorangie 15 yr	Highland, Scotland	22
Ardbeg 10yr	Islay, Scotland	14.5
Ardbeg 15yr	Islay, Scotland	25
Bruichladdie 125 Anniversary	Islay, Scotland	40
Caol Ila Cask Strength	Islay, Scotland	22
Lagavulin 16yr	Islay, Scotland	20
Laphroaig 10yr	Islay, Scotland	16
Auchentoshen 3 Wood	Lowland, Scotland	18
Ledaig 12yr (Dun Bheagan)	Mull, Scotland	18
Tobermory 15yr	Mull, Scotland	30
Highland Park 12yr	Orkney, Scotland	13
Highland Park 18yr	Orkney, Scotland	25
Glenrothes 1994	Speyside, Scotland	25
Glenlivet Nadura	Speyside, Scotland	25

Blended

Chivas Regal 18yr	Speyside, Scotland	20
Chivas Regal 21yr Royal Salute	Speyside, Scotland	35
J&B Rare	Speyside, Scotland	9
Monkey Shoulder	Speyside, Scotland	10

Irish Whiskey

Jameson	Cork, Ireland	9
Midleton Very Rare	Cork, Ireland	25

Grain Whisky

Compass Box Hedonism	Speyside, Scotland	22
----------------------	--------------------	----

Pure Pot Still

Redbreast 12yr	Cork, Ireland	12
Redbreast 15yr	Cork, Ireland	20

Japanese Whisky

Yamazaki 12yr	Osaka, Japan	11
---------------	--------------	----

Whiskey Flight:

'Orphans: Brawlers, Bawlers & Bastards'

Named after a random Tom Waits album of all his forgotten/lost/odd/orphaned tracks. These whiskeys follow the same theme, odd/different/unrecognised. The Hedonism is a frowned upon Grain Whisky from Scotland with a very light palate; the Yamazaki a light, floral, great from Japan; and Amrut hailing from India, with its unique style almost representative of somewhere between Speyside & Highland with a huge ABV.

Compass Box Hedonism | Yamazaki 12yr | Amrut Fusion



Suite Food

Shared Flavours

Served with preserves and dips.

Pâté

Fresh homemade pâté, with crisp artisan bread and three condiments.

13

Fried Chorizo & Patatas

Fine Chorizo Sausage, served fried with potatoes and garlic aioli.

11

Gourmet Chicken Bites

Marinated chicken, onion jam, spicy plum sauce, lettuce & blue cheese.
Served on artisan bread

13

Suite Treats

Our resident dessert specialist Kenny prepares new and exciting desserts throughout the week. Check with our bar staff for today's choice.

13

Fortified Wine

Stones Ginger Wine England 8

Grappa

Carpene Malvotti Grappa di Prosecco Italy 16

Francoli Del Piemonte Grappa 3yr Italy 14

Francoli Grappa Italy 18

Johanneshof Gewurtztraminer New Zealand 16

Marc

Billecart-Salmon Marc de Champagne France 15

Pastis

Henri Bardouin France 12

Jean Cannon France 12

Ricard France 10

Vermouth

Carpano Antica Formula Italy 15

Cinzano Extra Dry Italy 8

Cocchi Americano Italy 15

Dolin Blanc France 9

Dolin Dry France 9

Dolin Rouge France 9

Dubonnet France 8

Lillet Blanc France 8.5

Lillet Rouge France 8.5

Martini Dry Italy 9

Martini Rosso Italy 9

Noilly Prat France 8

Punt e Mes Italy 10

Rosso Antico Italy 10



Suite Food

Breads

Grissini & Condiments

Classic Italian and local grissini, served with three of the chef's choice of condiments. A tasty light snack.

6

Fresh Bread & Condiments

A selection of fresh artisan breads, served with three condiments.

11

Bruschetta

Your choice of either a tomato or vegetable mix served with fresh basil, garlic and olive oil on crispy fresh bread.

9

Pizza

Classic Italian style thin based pizza with delectable toppings. These make a great meal for one or a tasty snack to share.

Your choice of :

- Rosso – with tomato sauce
- Bianco – plain white base with olive oil

Margherita

Fresh tomato, Mozzarella and fresh basil.

11

Roast Vegetable

The perfect vegetarian snack, seasonal roast vegetables, topped with Mozzarella and Béarnaise sauce

14

Roast Chicken

Sage and onion roast chicken, fresh zucchini and pepperdew finished with a spicy plum sauce.

16

Prosciutto

Fresh sliced cured ham, caramelised onion and mushroom.

16

Salami

Mild salami, capsicum and olives, topped with mozzarella.

16

Cheese Selection

The September showcase cheeses are from Italy

One cheese, bread and condiments

11

Two cheeses, bread and condiments

19

Three cheese, bread and condiments

26

Ask our bar staff for their recommendation on a Wine Match for your choice of cheese.

The month's country of choice is Italy. The good folks at European Foods send us three of their freshest, tastiest, smelliest cheeses every week, so the selection is always of the highest standard. Some of these cheeses may be unpasteurised, & the bar staff will happily let you know what is on offer today.

The cheeses are accompanied by a healthy portion of artesian breads and grissini, and three condiments and preserves.

Cured Meats

Cured meats cut fresh for your pleasure.

80g cut

11

120 g cut

15

160 g cut

19

The Selection

Prosciutto Crudo Adobo

Salame Etrusco

Accompanied by a healthy portion of artisan breads, and three condiments and preserves.





Pie 7.5
Pie, Mash, Peas and Gravy 16.0

Flightless Bird

chicken, tarragon
& mushroom

Steak & Cheese

steak, lager & cheese

Humble Pie

vegetable tagine

Pork & Puha

pork, red wine
& watercress

Sunday Roast

lamb, mint & kumara

www.kapie.co.nz



Friends Of Suite

DESIGN:

Flyer:	Jon Chapman-Smith	www.fuman.co.nz
Menu Design :	James Hill	james.hill.nz@gmail.com
Art :	Margarita Vovna	rita@suitebar.co.nz
Photography :	Tim Sendrove	timsendrove@gmail.com
	Morgan Williams	www.iwed.co.nz
	Juleon Green	juleon.green@gmail.com
	Mal Curtis	mal@mal.co.nz

FOOD:

Pies :	Ka Pie	www.kapie.co.nz
Meat :	Neat Meat	www.neatmeat.com
New Zealand Products :	Karoo	karoo@extra.co.nz
Bread :	Pukeko Bakery	pukekobakery@vodafone.co.nz
Specialty Products :	European Foods	www.europeanfood.co.nz
French Cheeses :	La Fromagerie	Gilles@mvauron.co.nz

EQUIPMENT

Glassware :	Speiglau Crystal	vicky@macvine.co.nz
Molecular Equipment :	Sous Chef	www.souschef.co.nz

DRINKS

Scotch and Rare Spirits	Malts of Distinction	www.malts-of-distinction.co.nz
Soda :	Fresh As Soda	www.freshassoda.co.nz
Tonic :	Quina Fina	alex@quina-fina.com
New Zealand Beers :	Beer NZ	www.beernz.co.nz
Japanese Beers :	Tokyo Food	www.tokyofood.co.nz
French Wine and Liqueurs :	Maison Vauron	www.mvauron.co.nz
Wine List :	Sven Neilson	www.primebistro.co.nz

OUR FAVOURITE LOCALS

Casual Dining :	Monsoon Poon	www.monsoonpoon.co.nz
Fine Dining :	The Grove	www.thegroverestaurant.co.nz
Café :	Sub Rosa	www.primebistro.co.nz
	Federal & Wolfe	federalandwolfe@gmail.com
Japanese Cooking School :	Sachie's Kitchen	www.sachieskitchen.com

Proud Members of :

Hospitality New Zealand and The Restaurant Association of New Zealand

