

OUR COMMISSION

Water.Malt.Hops

The three artworks done here specifically for Rogue Hop, are a celebration of the local landscape here in Ahuriri and also the glorious nectar that is Beer.

The four main ingredients that go into a good brew are represented within the artworks – Water, Grain, Hops & Yeast.

The overall designs depicted in the works are in reference to our local landscape here in Hawkes Bay. There fluidity moving through the series is a nod to the Ahuriri Estuary and the rivers that flow out the ocean here on the East Coast of Aotearoa.

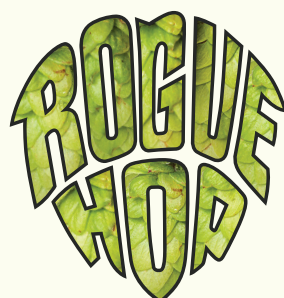
Art by Tony Harrington

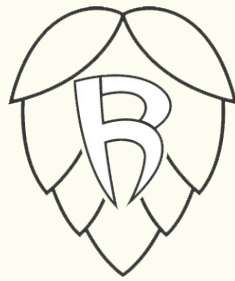
Tony Harrington grew up in Hawke's Bay on the East Coast of New Zealand.

He attended a typical bi-cultural school, and it was through his schooling, friends and extended family (plus time spent travelling overseas) that Tony developed a great respect and appreciation of Maori culture. Much of his work is influenced by traditional Maori art forms along with everyday references to kiwi culture.

From his home studio / gallery, Tony creates strikingly graphic artworks which are largely constructed from recycled timbers and found objects. These works carry with them literal and conceptual stories of the past combined with current day references to living in bi-cultural Aotearoa.

The results are intriguing, satisfying fusions of Maori and Pakeha culture that provide the viewer with a truly kiwi perspective tinged with nostalgia.





ROGUE HOP
SPEAKEASY

WHITE

Te Mata Estate Sauvignon Blanc <i>Hawke's Bay</i>	11	44
Squawking Magpie Reserve Sauvignon Blanc <i>Marlborough</i>	11	44
Brookfields Robertson Pinot Gris <i>Hawke's Bay</i>	10	40
Tony Bish Fat & Sassy Chardonnay <i>Hawke's Bay</i>	11	44
Squawking Magpie The Chatterer Chardonnay <i>Hawke's Bay</i>	11	44

BUBBLES

Alpha Domus Beatrix Sparkling Rosé <i>Hawke's Bay</i>	10	40
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ROSÉ

Alpha Domus Collection Rosé <i>Hawke's Bay</i>	10	40
Esk Valley Rosé <i>Hawke's Bay</i>	10	40
Trinity Hill Rosé <i>Hawke's Bay</i>	11	44

RED

Brookfields Merlot Cabernet <i>Hawke's Bay</i>	10	40
Brookfields Sundried Malbec <i>Hawke's Bay</i>	12	48
Te Mata Syrah <i>Hawke's Bay</i>	13	52
Te Mata Pinot Noir <i>Hawke's Bay</i>	13	52
Three Fates Cabernet Franc <i>Hawke's Bay</i>	13	52

SOFT DRINKS

Coke no sugar, Lemonade, Ginger Beers, Pineapple, Cranberry

Organic Karma:

Lemmy, Gingerella and Cola

Parkers: Orange, Apple

Bootlegger & East Imperial:
Tonic and Mixers

ESPRESSO

Full, Oat or Almond milk



TEA LOVERS TEA

ENGLISH BREAKFAST

Strong Traditional Black Tea

EARL GREY BLUE STAR

Cornflowers & Mallow Blossoms

WHITE PANDA

China Mao Feng, Saffron,
Peony Petals & Rose Buds

ROOIBOS LEMON

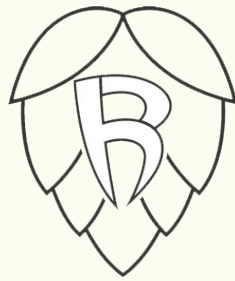
High in Antioxidant & Caffeine Free

GINGER & LIQUORICE – Herbal Tea

ARABELLA FRUIT TEA

Redcurrant, Blackcurrant, Orange,
Blueberry, Elderberry, Peach,
Pineapple, Strawberry, Sunflower
Blossoms & Raspberry

CHINA SENCHA GREEN TEA – Organic



ROGUE HOP
SPEAKEASY

ROGUE DUMPLINGS

BOSTOCK'S ORGANIC CHICKEN

16.0

With ginger, garlic, spring onion, red onion, carrot, mushroom, coriander, dark soy sauce, soy sauce, chilli flakes, oyster sauce, hoisin and sesame oil

HAWKES BAY PORK

14.5

With carrot, mushroom, spring onion, garlic, soy sauce, red onion, sesame oil, chilli flakes, hoisin, dark soy sauce, oyster sauce and sesame oil

HAWKES BAY LAMB

15.5

With ginger, garlic, coriander, cumin, spring onion, carrot, mint leaf, chilli flakes, hoisin and Shao Shing wine

VEGETABLES

13.0

Carrot, coriander, mushroom, green beans, sesame oil, chill

EMPANADA

5.5

See our crew for Today's options

SMOKED CHEESE KRANSKY (gf) 7.5

by Waipawa Butchery

Cheesy goodness served with Treehouse micros

SMOKED SPANISH CHORIZO (gf) 7.5

by Waipawa Butchery

Smokey flavour with a hint of heat, served with Treehouse micros

BAKED FRIES (v)(gf) 8.5

FIELD AND CO. KUMARA CHIPS (v)(gf) 8.5

RICE PAPER ROLLS (v) 11.0

With sweet chilli sauce

HUNTER WURST w/ crackers 15.0

By "Pig and Salt"

PISTACHIO AND DUCK LIVER TERRINE w/ crackers 15.0

By "Pig and Salt"

BILTONG (gf) P.O.A

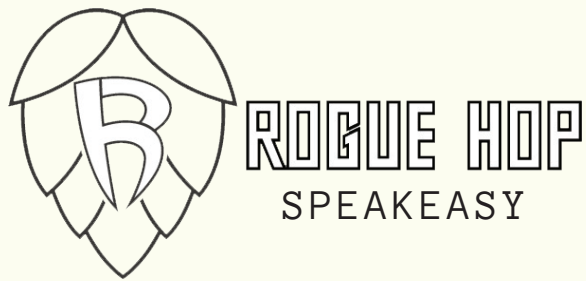
By "Pig and Salt"

MARKET PLATTER (gf) 30.0

with artisan French Flair. Terrine, Hunter Wurst, Biltong w/ pickles & relish to be shared w/ crackers

SAUCES (gf)

OLD YELLA MUSTARD, SIRACHA MAYO, AIOLI, SIMPLY RED KASUNDI, SWEET CHILLI, MAYO



COCKTAILS

Bay Breeze	12
Simple and fruity vodka with cranberry, pineapple and lime	
Berry Seltzer	12
Refreshing twist on the trending twist of favourite, with Vodka and Grapefruit soda	
Reid & Reid Classic Cup	13
Martinborough Cup done in classic style	
Shakespeare	14
Refreshing, sweet, minty and sparkling – cucumber, lime, mint, Black Collar vodka and spiced rum topped with ginger ale	
Magic Hour	14
A sweet, fruity, tangy and sparkling gin and tonic x soda hybrid – strawberry jam, imaGINation strawberry gin, topped with grapefruit tonic and grapefruit soda	
Espresso Fox	18
Quick Brown Fox coffee liquor, Lunatic & Lover Rum with Switch espresso, double shots!	
Negroni	20
Reid & Reid Red Vermouth, Hastings Distillery L’Opera and East Block 200 Gin, double shots!	

FUNCTIONS, CELEBRATIONS & EVENTS

Need a special space? Give us a call.
Private and personalised.

