

YEAR OF THE COCKTAIL 17.5^{EA}

ALL COCKTAILS AVAILABLE 11AM - 10PM

Our cocktails have been carefully crafted to provide you with a balance of harmony. With a holistic approach, our cocktail flavour profiles combine fresh fruits, aromatic herbs and spices to complement our modern Chinese/Asian food experience.

We also offer a full range of classic cocktails upon request anytime.

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RAT 鼠
 Peach schnapps, strawberry, cachaca, white rum, pineapple juice
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OX 牛
 Tanqueray gin, lychee, apple juice, cognac, apricot, frozen grapes
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TIGER 虎
 Fresh oranges, pineapple, dried mandarin, vodka, Cointreau, passionfruit
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RABBIT 兔
 "Mojito style" fresh lime, mint, palm sugar, white rum, sparkling coconut water. Add pineapple, watermelon, guava or lychee.
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DRAGON 龙
 Chai honey syrup, L'affare espresso, ginger Belvedere, Kahlua
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SNAKE 蛇
 Slow roasted tomatoes, basil, chilli infused vodka, citrus ponzu, white and black szechuan peppercorns
- 
HORSE 马
 St Germain liqueur, ginger, fresh apple juice, bubbles
- 
GOAT 羊
 "Gin or vodka martini style" with lychee, ginger or watermelon
- 
MONKEY 猴
 Vanilla Belvedere, butterscotch, limoncello, fresh lemon juice
- 
ROOSTER 鸡
 Strawberry, limoncello, Frangelico and coconut tequila
- 
PIG 猪
 Thai spiced tea, white rum, condensed milk, coconut, Malibu, fresh mint
- 
DOG 狗
 Tanqueray gin, Benedictine, cherry liqueur, pineapple juice, bitters, soda water

 **Asian inspired frozen cocktail (slushy)** 13.5
 Please ask your waitstaff for today's delicious creation

SWEETS

3 milk sponge with 3 milk sauce - almond, pistachio and raspberry	12.5
Warm ginger badass blondie with ginger ice-cream, fresh cream and miso caramel (GFO)	15
Coconut tapioca pudding, mango, lychee and pandan sponge - by Sweet Soul (GF)	16.5
Honey and gui hua oolong mousse, mandarin crème with ma lai go steamed cake - by Sweet Soul	16.5
Ice cream and sorbet selection (choice of 3) (GFO)	13
<ul style="list-style-type: none"> • Vanilla bean ice cream • Coconut ice cream • Ginger ice cream • Passionfruit sorbet • Mango sorbet 	

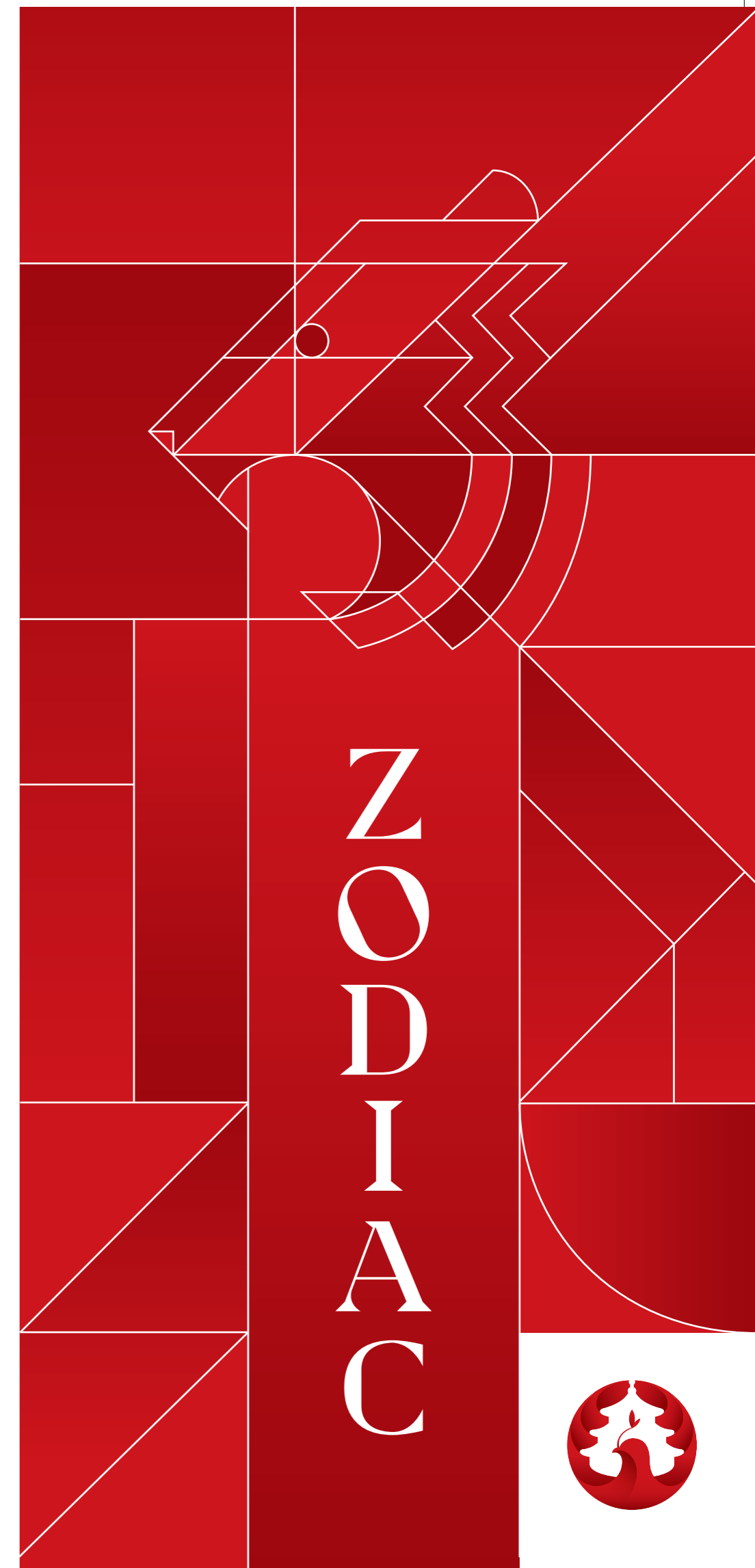
DESSERT WINE, PORT & COGNAC

Erabus Sticky Mickey <i>Awatere</i>	<i>LHSB</i>	90ML	375ML
Forrest Estate Botrytised <i>Marlborough</i>	<i>Riesling</i>	12	49
			60
Barros 10 Year		60ML	12.5
Sandeman 20 Year			17.5
St Remy VSOP		30ML	10
Hennessy V.S			11
Remy Martin XO			26
Hennessy XO			28
Hennessy Paradis			50

L'AFFARE COFFEE

Espresso, long black, Americano	4
Latte, flat white, hot chocolate	5
Cappuccino, mochaccino, chai latte	5.5
Liqueur coffee	13

CATERING, FUNCTIONS AND PRIVATE EVENTS
INFO@ZODIACBAR.CO.NZ



DUMPLINGS, BREADS, SNACKS

Fried shallot pancake, cumin salt (DF, V, VG)	5.5
Sweet and salty roasted peanuts (GFO, V, VG, DF)	6.5
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	12
Chilled cucumbers (GFO, DF, V, VG)	8.5
Peking wong bok (GF, DF, V, VG)	8.5
Crystal jade scallop dumpling (3) (GF, DF)	15
Steamed Oxtail buns (2) (DF)	14
Har gow prawn dumpling (3) (DF)	12
Crystal vegetable dumpling (4) (GF, DF, V, VG)	12
Classic steamed prawn wontons (4) with black vinegar and chilli crunch (DF)	21
Pork and prawn siu mai (4) (DF)	14.5
Paua, pork and prawn siu mai (3) (DF)	18
Pork and truffle xiao long bao (4) Steamed, soup dumpling (DF)	16.5
Crispy-bottom lamb and fennel dumplings (4) with dark chilli (DF)	15.5
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	9
Hairy oyster wrap, wasabi, sweetie sauce (DF)	8.5
Pork wontons (2), pickled garlic (DF)	8.5
Fried chicken with organic sticky rice sauce (GFO, DF)	18
Kitchen god's pumpkin fritters (5) (GF, V, VG, DF)	13.5
Lamb and cumin pancake (DF)	18
Scallop spring rolls (2) (DF)	15
Crispy squid, sweet chilli sauce (GF, DF)	16.5
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	15
BBQ pork buns (2) (DF)	11.5
Baked venison, pea, corn and black pepper puffs (2)	11
King prawns on toast, sweet chilli carrot (GFO)	16
Steamed silken tofu with black bean and chilli sauce (V, VG, DF)	16
Crispy chicken and paua rice balls with lime cream (DF)	18.5
Gua bao: • Crumbed snapper, iceberg lettuce, green chilli celeriac (DF) • Roast pork, pickled cucumber and peanut salad (DF) • Mushroom, black truffle – crisp seaweed (V, VG, DF)	13.5 EACH

VEGETABLES

Simmering mushroom hotpot, garlic chives, lily buds, greens, blackbean noodles and sesame dip (GFO, V, VG, DF) • Add Nanjing lamb shoulder \$15	28
Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	15
Steamed Chinese broccoli with smoked homemade oyster sauce (GFO, DF)	16
Stir-fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly (GFO, DF)	17
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts and soft herbs (GFO, V, VG, DF) • Add roast duck \$18 • Add roast pork \$14 • Add prawns and scallops \$18 • Add oxtail \$16	25
Stir-fried asparagus (seasonal) with baby corn and fresh herbs (GFO, V, VG, DF)	14
Grilled eggplant with tomato soy dressing (GFO, V, VG, DF)	14.5
Yellow curry of pumpkin, eggplant, mushrooms, greens, fresh herbs and roasted cashews (GF, V, DF)	29.5
Green salad with octo vinaigrette (GF, V, VG, DF)	13
Button mushroom and fennel salad with white pepper and white soy dressing (GF, V, VG, DF)	14
Shoestring fries with miso and truffle mayo (GF, V, VG, DF)	12.9

POULTRY & PORK

Bang-bang chicken salad, "strange" dressing (GFO, DF)	29
Sweet and sour pork, crunchy pickles (DF)	34.5
Peking duck, cucumber, homemade hoisin, steamed buns and pancakes (DF)	44 <small>HALF</small> 79 <small>WHOLE</small>
Kung poa chicken - roasted peanuts, dried chillis and sichuan pepper (GFO, DFO)	30
Sung choi bao of pork - seasoned stir fried pork with lettuce wraps and gochu jang (GFO, DF)	25
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	28.5
Stir-fried duck with honey, ginger and greens (GFO, DF)	37
Roast pork plate (GF, DF)	12 <small>SMALL</small> 22 <small>LARGE</small>

BEEF AND LAMB ALL BEEF SUPPLIED FRESH BY WEST MELTON MARBLE MASTERS

Dry-fried shredded Sichuan beef fillet (DF, GFO)	39
Nanjing-style whole Silere lamb shoulder, slow cooked, shredded with brown sauce, black vinegar and steamed buns (GFO, DF)	65
Penang curry of beef chuck, fish crackling, green beans and fried shallots (GF, DF)	37
Grilled cumin lamb skewers (3) cooked over hot coals (GF, DF)	25
Grilled marinated sirloin steak cooked over hot coals with 'crying tiger' dry chilli sauce (GFO, DF)	29
Soy braised sticky beef rib with Peking wong bok and juices (GF, DF)	34

SEAFOOD

Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	38
Steamed fish cakes (paua, white fish, prawn, scallop and squid) white soy, cucumber and carrot salad (GFO, DF)	24 <small>FOR 3</small> 37 <small>FOR 5</small>
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	32
Deep-fried whole market fish with corn and tomato sweet and sour sauce (GF, DF)	36
Stir-fried squid with garlic, ginger and red chilli (GFO, DF)	29.5

SIDES

Steamed Jasmine rice (serves two) (GF, V)	5
Fried shallot pancake (V)	5.5
Bao bun (4) (V)	5
Miso and truffle mayonnaise	4
Penang curry	6
Satay	4
Sauces: Sweet chilli, hoisin, oyster, sichuan, ketchup	3 EACH

Our kitchen team does their absolute best to accommodate your requirements. Even with great care, we cannot guarantee that there will be no traces of allergens present in your meal. We have vegan and dairy free options available. Please advise your friendly waitstaff of any allergies you may have.

GF: Gluten Free GFO: Gluten Free Option V: Vegetarian
VG: Vegan DF: Dairy Free DFO: Dairy Free Option