

YEAR OF THE COCKTAIL 18.5_{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 any time.

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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
- 
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
- 
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) 14.2**
 Please ask your waitstaff for today's delicious creation

SWEETS

- 3 milk sponge with 3 milk sauce – almond, pistachio and raspberry 13.5
- Mamma Tay's warm ginger blondie with sticky date and spiced caramel ice cream, fresh cream and miso caramel (GFO) 15.5
- Classic Thai roti with banana and condensed milk • Add coconut ice cream \$4 13.5
- 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) 13.6
 - Vanilla bean ice cream
 - Coconut ice cream
 - Sticky date and spiced caramel
 - Passionfruit sorbet
 - Mango sorbet

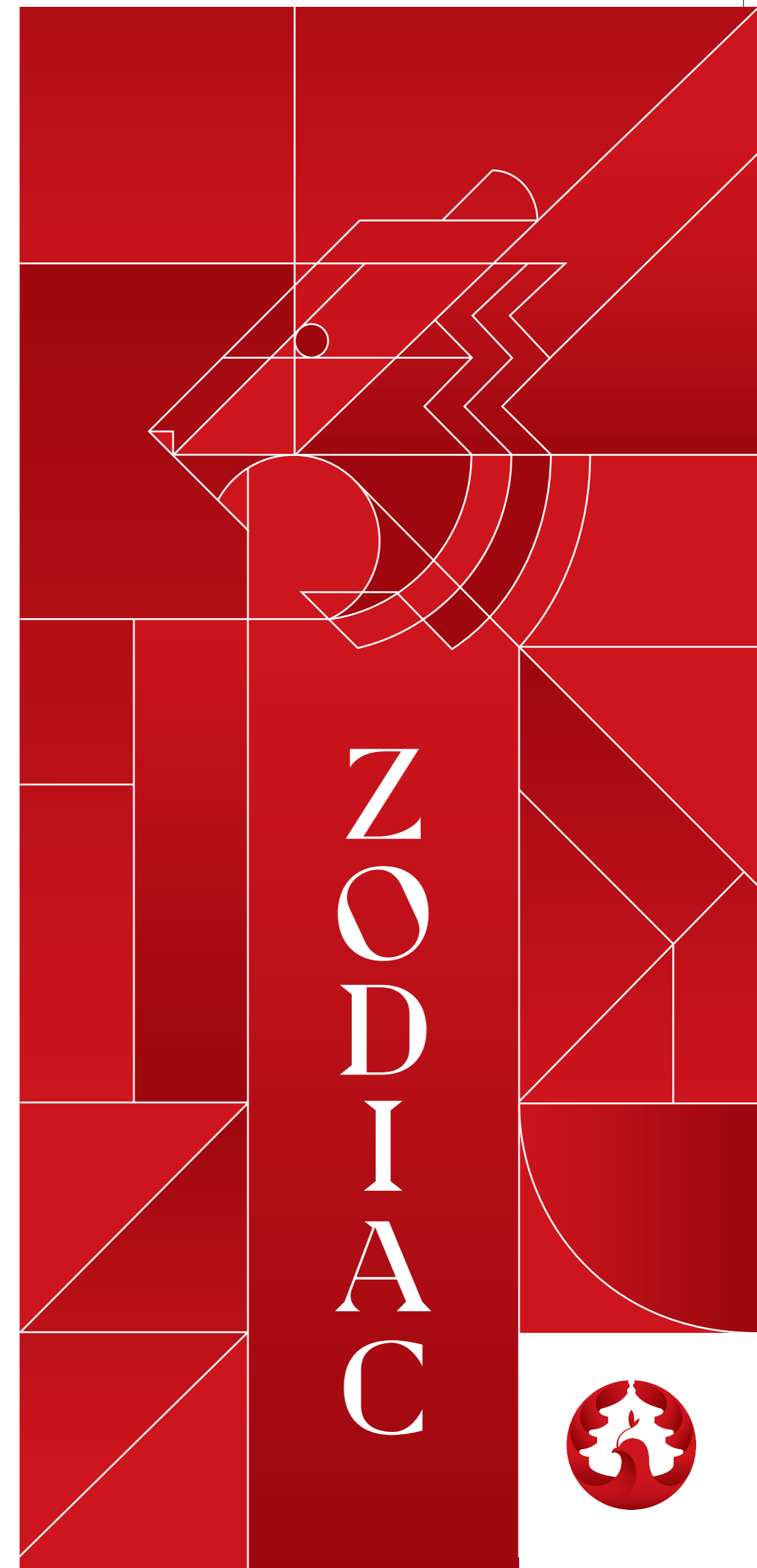
DESSERT WINE, PORT & COGNAC

Erabus Sticky Mickey <i>Awatere</i>	<i>LHSB</i>	90ML 12.6	375ML 51
Forrest Estate Botrytised <i>Marlborough</i>	<i>Riesling</i>		63
Sandeman 20 Year		60ML 18.3	
St Remy VSOP		30ML 10	
Hennessy V.S		11	
Remy Martin XO		27.3	
Hennessy XO		29.5	
Hennessy Paradis		52	

L'AFFARE COFFEE

Espresso, long black, Americano	4.5
Latte, flat white, hot chocolate	5.5
Cappuccino, mochaccino, chai latte	6
Liqueur coffee	13.7

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



DUMPLINGS, BREADS, SNACKS

Fried shallot pancake, cumin salt (DF, V, VG) • Add satay sauce \$4	5.8
Chef's famous seasonal leaf, topped with toasted coconut, green mango, chilli, fresh lime and roasted peanuts	7.5
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	12.6
Chilled cucumbers (GFO, DF, V, VG)	8.9
Peking wong bok (GF, DF, V, VG)	8.9
Crystal jade scallop dumpling (3) (GF, DF)	15.7
Steamed Oxtail buns (2) (DF)	14.7
Har gow prawn dumpling (3) (DF)	12.6
Crystal vegetable dumpling (4) (GF, DF, V, VG)	12.6
Classic steamed prawn wontons (4) with black vinegar and chilli crunch (DF)	22
Pork and prawn siu mai (4) (DF)	15.2
Paua, pork and prawn siu mai (3) (DF)	19
Pork and truffle xiao long bao (4) steamed, soup dumpling (DF)	17.3
Crispy-bottom lamb and fennel dumplings (4) with dark chilli (DF)	16.3
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	9.5
Hairy oyster wrap, wasabi, sweetie sauce (DF)	8.9
Pork wontons (2), pickled garlic (DF)	8.9
Fried chicken with organic sticky rice sauce and kimchi mayo (GFO, DF)	18.9
Kitchen god's pumpkin fritters (5) (GF, V, VG, DF)	14
Lamb and cumin pancake (DF)	19
Scallop spring rolls (2) (DF)	15.8
Crispy squid, fried shallots, garlic and sweet chilli sauce (GF, DF)	17.3
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	15.8
BBQ pork buns (2) (DF)	12
Baked venison, pea, corn and black pepper puffs (2)	12
King prawns on toast, sweet chilli carrot (GFO)	16.8
Steamed silken tofu with black bean and chilli sauce (V, VG, DF)	16.8
Crispy chicken and paua rice balls with lime cream (DF)	19.5
Gua bao: • Crumbed fish cake, iceberg lettuce, green chilli celeriac (DF) • Roast pork, pickled cucumber and peanut salad (DF) • Mushroom, black truffle – crisp seaweed (V, VG, DF)	14.1

VEGETABLES

Simmering mushroom hotpot, garlic chives, lily buds, greens, blackbean noodles and sesame dip (GFO, V, VG, DF)	29.5
Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	15.8
Steamed Chinese broccoli with smoked homemade oyster sauce (GFO, DF)	16.9
Stir-fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly (GFO, DF)	18
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts and soft herbs (GFO, V, VG, DF) • Add roast duck \$19 • Add roast pork \$15 • Add prawns and scallops \$19 • Add oxtail \$17	26.5
Grilled eggplant with tomato soy dressing (GFO, V, VG, DF)	15
Yellow curry of pumpkin, eggplant, mushrooms, greens, fresh herbs and roasted cashews (GF, V, DF)	31
Green salad with octo vinaigrette (GF, V, VG, DF)	13.7
Button mushroom and fennel salad with white pepper and white soy dressing (GF, V, VG, DF)	16.5
Shoestring fries with miso and truffle mayo (GF, V, VG, DF) • Add satay sauce \$4	13.5

POULTRY & PORK

Bang-bang chicken salad, 'strange' dressing (GFO, DF)	30.5
Sweet and sour pork, crunchy pickles (DF)	36
Peking duck, cucumber, spring onions, homemade hoisin, steamed buns and pancakes (DF)	47 <small>HALF</small> 83 <small>WHOLE</small>
Kung poa chicken – roasted peanuts, dried chillis and Sichuan pepper (GFO, DFO)	31.5
Sung choi bao of pork – seasoned stir-fried pork with lettuce wraps and gochu jang (GFO, DF)	26
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	29.9
Stir-fried duck with honey, ginger, greens and cashew nuts (GFO, DF)	39
Traditional Chinese roast pork plate, pickled cucumber and hoisin (GF, DF) • Add bao bun (4) \$5.3	13 <small>SMALL</small> 24 <small>LARGE</small>

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

Dry-fried shredded Sichuan beef fillet (DF, GFO)	41
Penang curry of beef cheek, fish crackling, green beans and fried shallots (GF, DF)	39
Grilled cumin lamb skewers (3) cooked over hot coals (GF, DF)	26
Grilled marinated sirloin steak cooked over hot coals with 'crying tiger' dry chilli sauce (GFO, DF)	30.5
Soy-braised sticky beef rib with Peking wong bok and juices (GF, DF)	35.5

SEAFOOD

Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	39.9
Steamed fish cakes (paua, white fish, prawn, scallop and squid) white soy, cucumber and carrot salad (GFO, DF)	25 <small>FOR 3</small> 39 <small>FOR 5</small>
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	33.6
Deep-fried whole market fish with corn and tomato sweet and sour sauce (GF, DF)	38
Stir-fried squid with garlic, ginger and red chilli (GFO, DF)	31

SIDES

Steamed Jasmine rice (serves two) (GF, V)	5.3
Fried shallot pancake (V)	5.8
Bao bun (4) (V)	5.3
Miso and truffle mayonnaise	4.2
Penang curry	6.9
Satay	4.2
Sauces: Sweet chilli, hoisin, oyster, Sichuan, ketchup	3 <small>EACH</small>

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