

ASIAN INSPIRED FROZEN COCKTAILS

14.5 EA

Guava Tropicana

Zodiac's special blend of vanilla-infused aged rum, guava puree, passionfruit, fresh lime and coconut

Japanese Slipper

Premium vodka, Cointreau, melon liqueur, lemon and cherry garnish

YEAR OF THE COCKTAIL 19.8 EA

AVAILABLE 11AM – 11PM

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.



RAT 鼠

Black Tears 5 Spiced rum, Rose Rabbit Barrel-Aged Cherry Liqueur, Eden Orchards pure cherry juice served tall over ice with orange mist



OX 牛

Tanqueray Gin, lychee, apple juice, cognac, apricot, frozen grapes



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.



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

Freshly crushed Asian pear juice, fresh ginger, St Germain Elderflower liqueur, Veuve Cliquot float



GOAT 羊

"Gin or vodka martini style" with lychee, ginger or watermelon



MONKEY 猴

Vanilla Belvedere, Rose Rabbit butterscotch liqueur, Limoncello, fresh lemon juice



ROOSTER 鸡

Strawberry, Limoncello, Frangelico, coconut Tequila and coconut cream



PIG 猪

Thai spiced tea, white rum, condensed milk, coconut, Malibu, fresh mint



DOG 狗

A refreshing combination of Tsuru-Ume Yuzu Sake, Haku Rice Vodka and cucumber snake

SWEETS

White chocolate and vanilla bao filled with blackcurrant compote and peanut cake (by Sweet Soul Patisserie)

18

3 milk sponge with 3 milk sauce - almond, pistachio and raspberry

15

Palm sugar and pandanus cream, coconut tapioca with coconut wafers (GF, DF)

15

Ice cream and sorbet selection (choice of 3) (GFO)

14.5

- Vanilla bean ice cream
- Coconut ice cream
- Passionfruit sorbet
- Mango sorbet

DESSERT WINE, PORT & COGNAC

Askerne *Hawke's Bay*

Late Harvest Gewürztraminer

90ML 375ML
15 62

Forrest Estate Botrytised *Marlborough*

Riesling

66

Sandeman 10 Year

60ML
14

Sandeman 20 Year

19.5

Chatelle VSOP

30ML
11.5

Hennessy V.S

12.5

Remy Martin XO

30

Hennessy XO

31

Hennessy Paradis

57

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

ZODIAC



DUMPLINGS, BREADS, SNACKS

All our dumplings are handmade in-house by our team of expertly trained dumpling chefs.

Fried shallot pancake, cumin salt (DF, V, VG) • Add satay sauce \$5	6.5
Chef's famous spinach leaf, topped with toasted coconut, green mango, chilli, fresh lime and roasted peanuts (DF, V)	8.5
Steamed seasonal oysters (2) with XO sauce and bacon	16
Hairy oyster wrap, wasabi, sweetie sauce (DF)	10
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	14
Crystal jade scallop dumpling (3) (GF, DF)	17
Har gow prawn dumpling (3) (DF)	14.5
Crystal vegetable dumpling (4) (GF, DF, V, VG)	15
Classic steamed prawn wontons (4) with black vinegar and chilli crunch (DF)	24
Pork and prawn siu mai (4) (DF)	17
Paua, pork and prawn siu mai (3) (DF)	20
Pork and truffle xiao long bao (4) Steamed, soup dumpling (DF)	19
Crispy-bottom lamb and fennel dumplings (4) with dark chilli (DF)	18
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	11
Pork wontons (2), pickled garlic (DF)	10
Yellow fin tuna Sashimi, shio konbu, mapo preserved lemon and spiced yuzu dressing (DF,GFO)	25.5
Fried chicken with organic sticky rice sauce and kimchi mayo (GFO, DF)	20.5
Wheel of fortune lamb and cumin pancake with dark chilli (DF)	17
Scallop spring rolls (2) (DF)	17.5
Hong Kong typhoon style crispy squid with sweet chilli sauce (GF, DF)	19.5
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	17.5
BBQ pork buns (2) (DF)	14
Golden triangle prawn toast, crusted with almonds, sesame seeds and crisp seaweed (GFO)	18
Oriental mushroom dumplings (4) floating in duck pond with lily buds	19.5
Salt and pepper soft shell crab bao, iceberg lettuce, green chilli celeriac	16
Crispy Roti Roll • Satay chicken, coconut relish and pickled cucumber • Cumin lamb, Peking wong bok and dark chilli sauce • Grilled market fish, green peppercorn preserved lemon and fresh herb	15 ^{EA}

VEGETABLES

Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	18.5
Steamed Chinese broccoli with smoked homemade oyster sauce (GFO, DF)	17.5
Wok-fried edamame, fava beans and peas with pickled mustard greens, smoked pork belly (GFO, DF)	19.5
Wok-fried green beans with chinese air-dried black olives, garlic and mustard green relish (GFO,DF, V, VG)	19
Field of dreams seasonal salad, fresh greens, chinese celery, soft herbs, snow pea shoots, tofu feta rolled in toasted hemp seeds, spiced walnuts, radish with tofu skin crackling and instant tomato toasted sesame seed and onion dressing (GFO, V, VG)	24
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts and soft herbs (GFO, V, VG, DF) • Add roast duck \$21 • Add roast pork \$17 • Add prawns and scallops \$21 • Add marinated venison \$18	28
Yellow curry of pumpkin, eggplant, mushrooms, greens, fresh herbs and roasted cashews (GF, V, DF)	33
Shoestring fries with miso and truffle mayo (GF, V, VG, DF) • Add satay sauce \$5	14

POULTRY & PORK

Bang-bang chicken salad with crackling and "strange" dressing (GFO, DF)	33.5
Sweet and sour pork, crunchy home-made pickles (DF)	38
Peking duck, cucumber, spring onions, homemade hoisin, steamed buns and pancakes (DF)	50 ^{HALF} 92 ^{WHOLE}
Kung poa chicken - roasted peanuts, dried chillis and sichuan pepper (GFO, DFO)	34.5
Sung choi bao of pork - seasoned stir fried pork with lettuce wraps and gochu jang (GFO, DF)	28
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	33.5
Stir-fried duck with honey, ginger, greens and cashew nuts (GFO, DF)	41
Traditional Chinese roast pork plate, pickled cucumber, hoisin and hot mustard (GF, DF) • Add bao bun (4) \$6.5	15 ^{SMALL} 27 ^{LARGE}

BEEF, LAMB & VENISON

Penang curry of beef cheek, fish crackling, green beans and fried shallots (GF, DF)	41.5
Grilled cumin lamb skewers (3) cooked over hot coals with spiced eggplant relish (GF, DF)	36.5
Mountain River Venison chow fun, wok fried rice noodles tossed with marinated venison, spring onions, bean sprouts and chinese chives (DF, GFO)	30.5
Crispy egg noodle chow mein with Mountain River venison, mushroom and mapo powder relish	28.5
Prime garlic marinated ribeye steak cooked over hot coals with Kampot pepper sauce, curry leaves and shitake puree (GFO)	41
Soy braised sticky beef rib with Peking wong bok and juices (GF, DF)	37

SEAFOOD

Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	41.5
Charcoal grilled market fish, charred ginger and spring onion sauce (GF)	35.5
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	36
Stir-fried squid with garlic, ginger and red chilli (GFO, DF)	33.5

SIDES

Steamed Jasmine rice (serves two) (GF, V)	5
Fried shallot pancake (V)	6.5
Bao bun (4) (V)	6.5
Miso and truffle mayonnaise	4.5
Penang curry	5
Satay	5
Peking wong bok (GF, DF, V, VG)	8.5
Sauces: Sweet chilli, hoisin, oyster, sichuan, ketchup	3.5 ^{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 VO: Vegetarian Option