

ASIAN INSPIRED
FROZEN COCKTAILS 15.5 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 21.5 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.

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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 - *Mocktail option \$17*
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OX 牛
Tanqueray Gin, lychee, apple juice, cognac, apricot, frozen grapes - *Mocktail option \$17*
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TIGER 虎
Fresh oranges, pineapple, dried orange, Vodka, Cointreau, passionfruit - *Mocktail option \$17*
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RABBIT 兔
“Mojito style” fresh lime, mint, palm sugar, white rum, sparkling coconut water. Add pineapple, watermelon, guava or lychee. - *Mocktail option \$17*
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DRAGON 龙
Chai honey syrup, L'affare espresso, ginger Belvedere, Kahlua - *Mocktail option \$17*
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SNAKE 蛇
Slow roasted tomatoes, basil, chilli infused Vodka, citrus ponzu, white and black szechuan peppercorns - *Mocktail option \$17*
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HORSE 马
Freshly crushed Asian pear juice, fresh ginger, St Germain Elderflower liqueur, Veuve Clicquot float
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GOAT 羊
“Gin or vodka martini style” with lychee, ginger or watermelon - *Mocktail option \$17*
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MONKEY 猴
Vanilla Belvedere, Rose Rabbit butterscotch liqueur, Limoncello, fresh lemon juice
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ROOSTER 鸡
Strawberry, Limoncello, Frangelico, coconut Tequila and coconut cream
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PIG 猪
Thai spiced tea, white rum, condensed milk, coconut, Malibu, fresh mint - *Mocktail option \$12*
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DOG 狗
A refreshing combination of Tsuru-Ume Yuzu Sake, Haku Rice Vodka and cucumber snake

SWEETS

- Badass warm ginger blondie with caramel ice cream, fresh cream and miso caramel

18
- Three milk sponge with three milk sauce – almond, pistachio and raspberry

16
- Palm sugar and pandanus cream, coconut tapioca with coconut wafers (GF, DF)

16
- Ice cream and sorbet selection (choice of 3) (GFO)

15.5

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

DESSERT WINE, PORT & COGNAC

Erabus Sticky Mickey <i>Awatere, Marlborough</i>	<i>Late Harvest Sauvignon Blanc</i>	90ML	375ML	
		16	66	
Forrest Estate Botrytised <i>Marlborough</i>		<i>Riesling</i>		70
Sandeman 10 Year			60ML	15
Sandeman 20 Year			20	
Chatelle VSOP			30ML	12
Hennessy V.S			13	
Remy Martin XO			25	
Hennessy XO		26		
Hennessy Paradis		61		

L’AFFARE COFFEE

- Espresso, long black, Americano

5
- Latte, flat white, hot chocolate

6
- Cappuccino, mochaccino, chai latte

6.5
- Liqueur coffee

14.5

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

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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 \$5.5	7
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	17
Hairy oyster wrap, wasabi, sweetie sauce (DF)	11
Fresh seasonal oysters (2) with nam jim and fried shallots (GFO, DF)	14.5
Crystal jade scallop dumplings (3) (GF, DF)	17
Har gow prawn dumplings (3) (DF)	14.5
Crystal vegetable dumplings (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)	20
Crispy bottom lamb dumplings (4) with eschalot relish (DF)	19
Sticky beef wontons with miso/truffle mayonnaise (2) (DF)	12.5
Pork wontons (2), pickled garlic, sweet chilli (DF)	11.5
Yellow fin tuna Sashimi, shio konbu, mapo preserved lemon and spiced yuzu dressing (DF,GFO)	26
Fried chicken with organic sticky rice sauce and kimchi mayo (GF, DF)	21
Wheel of fortune lamb and cumin pancake with dark chilli (DF)	18
Scallop spring rolls (2) (DF)	18
Hong Kong typhoon style crispy squid with sweet chilli sauce (GF, DF)	19.5
Salt and pepper silken tofu, sour dragon dressing (VG, DF)	18
BBQ pork buns (2) (DF)	15
Golden triangle prawn toast, crusted with almonds, sesame seeds and crisp seaweed (GFO)	19
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	17 <small>EA</small>

VEGETABLES	
Wok-fried greens, dripping wet with garlic (GFO, V, VG, DF)	18.5
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 seed spiced walnuts, radish with tofu skin crackling and instant tomato toasted sesame seed and onion dressing (GFO, V, VG)	25
Truffled mushroom fried rice with spring onions, edamame, favas, bean sprouts, egg and soft herbs (GFO, V, VG, DF) • Add roast duck \$22 • Add roast pork \$18 • Add prawns and scallops \$22 • Add marinated venison \$18.5	28
Yellow curry of pumpkin, eggplant, mushrooms, greens, fresh herbs, tofu, celeriac and roasted cashews (GF, V, DF)	34
Shoestring fries with miso and truffle mayo (GF, V, VG, DF) • Add satay sauce \$5.5	14
POULTRY & PORK	
Bang-bang chicken salad with crackling and “strange” dressing (GFO, DF)	35
Sweet and sour pork, crunchy home-made pickles (DF)	39.5
Peking duck, cucumber, spring onions, homemade hoisin, and pancakes (DF)	55 <small>HALF</small> 99 <small>WHOLE</small>
Kung poa chicken - roasted peanuts, dried chillis and sichuan pepper (GFO, DFO)	35.5
Sung choi bao of pork - seasoned stir fried pork with lettuce wraps and gochu jang (GFO, DF)	29.5
Traditional chicken satay, cooked over hot coals with coconut relish and pickled cucumber (GF)	34.5
Stir-fried duck with honey, ginger, greens and cashew nuts (GFO, DF)	43
Traditional Chinese roast pork plate, pickled cucumber, hoisin and hot mustard (GF, DF) • Add bao bun (4) \$6.5	17 <small>SMALL</small> 31 <small>LARGE</small>

BEEF, LAMB & VENISON	
Penang curry of beef cheek, fish crackling, green beans and fried shallots (GF, DF)	43.5
Grilled cumin lamb skewers (3) cooked over hot coals with spiced eggplant relish (GF, DF)	38
Mountain River Venison chow fun, wok fried rice noodles tossed with marinated venison, spring onions, bean sprouts and chinese chives (DF, GFO)	33
Crispy egg noodle chow mein with Mountain River venison, mushroom and mapo powder relish	29.5
Prime garlic marinated ribeye steak cooked over hot coals with Kampot pepper sauce, curry leaves and shitake puree (GFO)	43
Soy braised sticky beef rib with Peking wong bok and juices (DF)	39
SEAFOOD	
Stir-fried chilli prawns with cherry tomatoes and subtle citrus (GFO, DF)	43
Charcoal grilled market fish, charred ginger and spring onion sauce (GF)	37
Mandarin marinated yellow fin tuna with fresh coconut, red chilli and lime leaves (GF, DF)	38
Stir-fried squid with garlic, ginger and red chilli (GFO, DF)	35
SIDES	
Steamed Jasmine rice (serves two) (GF, V)	5.5
Fried shallot pancake (V)	7
Bao bun (4) (V)	6.5
Miso and truffle mayonnaise	4.5
Penang curry	5.5
Satay	5.5
Peking wong bok (GF, DF, V, VG)	9
Sauces: Sweet chilli, hoisin, oyster, sichuan, ketchup	3.5 <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 VO: Vegetarian Option	