



# LE SALON ROUGE

## MENU

*Le Salon Rouge is about old times remastered to the modern day.*

*Let our magnifique team transport your taste buds, your thirst for  
adventure and assist you with filling your appetite.*

*Le Salon Rouge represents the grand old days of yesteryear of hidden  
bespoke speakeasy supper club that everyone knows about.*

*À la vôtre*

**Reservations Recommended**

**03 450 0045**

**DISCLAIMER:** *We're passionate about food and drinks, our prepared meals and beverages are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens, so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with our staff and we will endeavour to meet your requests.*

# BUILD YOUR OWN GIN & TONIC

## GINS

Select your Gin

*Beefeater*

*Fords London Dry*

*Jawbox Small Batch*

*Scapegrace*

*Ukiyo Japanese Blossom*

*The Botanist*

*Little Biddy Classic*

*Edinburgh Gin Classic Dry*

*Melbourne Gin Company*

*Pickering's Gin*

## MIXERS

Select your East Imperial Mixer

*Tonic*

*Royal Botanic Tonic*

*Rhubarb Tonic*

*Coffee Tonic*

*Yuzu Tonic*

*Soda*

*Old World Tonic*

*Christmas Tonic*

*Light Tonic*

*Grapefruit Tonic*

## BOTANICALS

Select your Botanicals

*Cucumber & Mint*

*Peach & Cardamom*

*Juniper & Honeycomb*

*Lemongrass & Gloves*

*Lemon & Thyme*

*Flowers & Star Anise*

*Cinnamon Quill & Orange*

*Coriander & Lime*

*Grapefruit & Peppercorn*

*Lavender & Berries*

**18 EACH**

# SIGNATURE COCKTAILS

## HONEYSUCKLE ROSE | 23

*Flourishing flowers and their nectar that grew in dense bushland, it was said to be the delicious nectar that could be enjoyed by travellers and explorers from around the world.*

*Ford's Gin, Licor 43 Vanilla Liqueur, Lemon, egg, rose water and Manuka/ black walnut infusion.*

## AIN'T MISBEHAVIN | 24

*Rumours were heard that coffee was William Rees' drink of choice for late nights staying in and completing paperwork relating to the movement of gold supplies in the area. Coffee was brought to him by foreign gold prospectors and he traded flour for his favourite pick me up drink.*

*Amaro di Nonino, Coffee Liqueur, Harpoon Cold Brew, Angostura Bitters, Date Syrup & Cinnamon*

## PROSPECTING DREAM | 28

*Queenstown was the centre of the gold rush, and nearly all of the gold has been found amongst the hills, rivers and lake. There is a tale that every now and then the perfect storm rains down and stirs up something in the mighty Lake Whakatipu, and if you look closely into the glacial waters, you might see some twinkles swirling about.*

*Cardrona Barrel Aged Gin, Grand Marnier, Orgeat & Lemon Peel Infusion & Gold Dust.*

## STRANGE FRUIT | 23

*Asiatic gold prospectors arrived to Queenstown bring with them strange new fruits and foods.*

*Included*

*Ukiyo Gin, Lillet Blanc, Cherry Heering Liqueur and black simple syrup.*

## CRUISING DOWN THE RIVER | 24

*Have you seen Queenstown's famous albino duckling? With dark green legs, red eyes and white bill that would cruise down Shotover and Arrow Rivers, that was said to bring good luck and fortune to those who fed it.*

*Hennessy VS Cognac washed in duck fat, Bulleit Rye Whiskey, Dolin's Sweet Vermouth, Demerara & Dom Benedictine*

## GREEN EYES | 23

*Have you seen the Yeti of the south? This creature that roams the alpine mountains at night and hides during the day, it is said to have green eyes and an intoxicating gaze.*

*Little Bidy Gin, Lavender Syrup, Lime & Green Chartreuse.*

## INTO EACH LIFE SOME RAIN MUST FALL | 25

*William Rees' wife Frances survived him by 28 years. After Williams death her heartbreak continued as she mustered up the courage to continue living in the town their family founded.*

*Broken Heart Gin, St. Germaine, pomegranate, cranberry, lime, house-made spiced syrup and egg.*

## THE BREEZE & I | 24

*On a summers day in the breeze you can smell the heavenly delights our region produces including fresh fruits.*

*Scapegrace Blood Orange Gin, Apricot Brandy, Lemon Juice, Agave & Mint.*

# CLASSIC GIN COCKTAILS

## CLOVER CLUB | 16

*Bombay Sapphire Gin | Lemon Juice | Raspberry | Sugar | Egg*

## TOM COLLINS | 16

*Hayman's Old Tom Gin | Lemon | Sugar*

## LAST WORD | 18

*Beefeater Gin | Green Chartreuse | Maraschino Liqueur | Lime*

## RAMOS GIN FIZZ | 18

*Tanqueray Gin | Fresh Cream | Lemon | Lime | Orange | East Imperial Soda*

## AVIATION | 17

*Aviation Gin | Crème de Violette | Maraschino Liqueur | Fresh Citrus*

## FRENCH 75 | 19

*Monkey 47 Gin | Fresh Pressed Citrus | Veuve Clicquot | Sugar*

## BRAMBLE | 17

*Hendricks Gin | Blackberry Liqueur | Fresh Pressed Citrus | Sugar*

## VESPER MARTINI | 18

*Jawbox Gin | 42 Below Vodka | Lillet Blanc Aperitif*

# NON-TAILS

*We have partnered with Lyre's to create alcohol free cocktails*

## **NOT TOM COLLINS | 18**

*According to some sources, the Tom Collins originated from a joke told in New York in 1874. A group of friends began telling people in bars that a man named Tom Collins was walking around the city, telling falsehoods about them. So it was that many began to go from one bar to another, in search of the slanderer. Le Salon Rouge have crafted one without the alcoholic punch, but with full flavour using Lyre's Dry London Spirit, Demerara Syrup, Lemon & East Imperial Soda*

## **ESPRESSO NON-TINI | 19**

*In non-tail legend has it that a young, future supermodel sidled up to a bar and asked us to make her a non-tail that would wake her up but keep her sober.*

*So we created her a drink using non-vodka, sugar, coffee liqueur and espresso to create a non-tini without the alcoholic the punch using Lyre's Dark Spirit, Lyre's Coffee Spirit, Harpoon Cold Brew*

## **NON-GRONI | 20**

*Legend has it that the Negroni originated at Caffè Casoni, which is situated in the City of Dreams, also known as Florence, Italy. Le Salon Rouge have crafted one without the alcoholic punch, but with full flavour using Lyre's Dry London Spirit, Lyre's Aperitif Rosso & Lyre's Italian Orange.*

# MOCKTAILS

## *Alcohol free Mocktails*

### **AIN'T SHE SWEET | 14**

*A vendor out on the goldfields sold this drink as a remedy to heal fatigue. Pineapple juice, mint, cucumber and lime, topped with East Imperial Ginger Beer.*

### **DON'T SIT UNDER THE APPLE TREE | 12**

*Settlers tried to plant apple trees but they became known for falling on houses and people as the trees grew larger, due to the earth not being suitable to support their root systems. This drink is sure to not cause you any pain though. Juice made with the apples from the fallen trees, cranberry juice, rhubarb, strawberries & East Imperial Soda*

### **MOOD INDIGO | 13**

*An elixir of choice for those looking to avoid the vices of alcohol. Includes orange juice, cherry preserve, cinnamon, agave and apple cider vinegar. Topped with World Famous in New Zealand Lemon and Paeroa, or as the locals say L&P.*

# FOOD

## NEW ZEALAND CHEESE | 23

Available all day - Thursday - Monday

Trilogy of New Zealand cheeses with pickles, honeycomb, fruits & crackers.

## CHARCUTERIE | 25

Available all day - Thursday - Monday

Charcuterie plate of prosciutto + cured meats with pickles, honeycomb, fruits, crackers + baguette.

## SNACKS

Available all day - Thursday - Monday

Handcut Agria fries with truffle aioli, sea salt + parmesan | 13

Mixed cheese arancini with blue cheese crema + gazpacho (five pieces) | 21

Noir bao with tempura prawn, slaw + chunky tartare (2 pieces) | 23

Crumbed Onion Rings with Kiwi dip | 12

Bowl of petite pretzels | 5

Bowl of Kalamata Olives | 8

Bowl of pickled baby cucumbers | 5

Bowl of salted roasted cashews | 8

Proper Crisps, flavors change regularly | 5

## LE GOUTER | 33pp

Le Gouter, French inspired afternoon tea, served daily between 3pm - 5pm, Thursday - Monday

Opera slice - chocolate, raspberry + coffee

Chiffon sponge w fresh cream + seasonal fruits

Lemon meringue tartlet

Earl Grey tea mousse w garnishes + biscotti

Cold smoked salmon taco with crème fraiche, salad greens + caviar taco

## APEROCNIC

Daily between 3pm - 5pm  
Thursday - Monday

- Veuve Clicquot Yellow Label Champagne \$20 per glass.
- Glass of house wine \$10 per glass
- Steinlager beer range \$6 per bottle



# FOOD

## GRAZING PLATES

Available from 5pm daily till 9:30pm, Monday & Thursday this menu is available only till 7pm.  
Complementary bread + whipped New Zealand butter will be served upon ordering.

Six oysters natural cracked to order with sherry  
+ shallot vinegar | 30

Six oysters tempura fried with candied lemon +  
chunky tartare | 30

Cold smoked venison tartare style with black  
garlic, greens, truffle mayo + lavosh | 23

Duck Liver Parfait with hazelnuts, orange, New  
Zealand Doris Plum, gel + crostini | 23

Scapegrace Blood Orange gin cured Stewart  
Island salmon w horseradish cream, cucumber,  
caviar + coral tuille | 24

Rack of lamb with roast garlic, mint yoghurt +  
sumac spice or a mint | 48

Grilled Haloumi with panzanella styled salad of  
tomato, cucumber, red onion, croutons + herbs | 22

Slow cooked beef cheek bourguignon, mushroom  
pithivier with Chard Farm pinot jus + potato mash | 32

Twice cooked Pork belly with prosciutto  
crackling, peas + onions ala francaise | 32

Grilled cauliflower w tahini dressing, parsley,  
black garlic, lemon + chickpea crumbs | 30

## SWEET

Available from 5pm daily till 9:30pm, Monday & Thursday this menu is available only till 7pm

Valrhona Manjari chocolate marquise with raspberry gel, seasonal fruit + berryfruit sorbet | 18

Caramelised vanilla bean Brûlée with lime meringue, mango sorbet + apple | 18

Peach + plum semi freddo with crème patisserie, passionfruit gel + seasonal fruits | 18