



"Welcome to Ayrburn, where design and people are at the heart of everything we do. Attention has been given to every detail, big and small, to bring people together for an all in, good time. Ayrburn is part of Winton, a proud New Zealand company known for its best by design philosophy to create vibrant neighbourhoods where people thrive. The Burr Bar is a tribute to the late great Adrian Burr who previously owned Ayrburn. Many knew him as a generous patron of the arts but I knew him as a treasured friend with whom I could share a problem, a drink and a laugh. My hope is that you'll enjoy this perfect haven for an intimate drink with close friends. The negroni is legendary."

Chris Meehan

COCKTAILS

A COUNTRY GARDEN

An Ode To Adrian *"Nobility defines the strength of one's character"*

Ayrburn Noble Riesling, vodka, crème d'apricot, blood orange tea, lemon

The Sky Is Pink *"And the Shepard slept with a smile"*

Ayrburn Rosé, grapefruit amaro, soda

Pimms Cup Nol *"A Wimbledon classic served long with Kiwiana"*

Pimm's cup nol, L&P, lemon, ginger, cucumber, kiwi, mint

Mar Tea Ni *"Let us have a cup of tea and speak about happy things"*

Earl grey gin, lemon juice, sugar syrup, egg white

The Green Lady *"A beautiful lady with a tarte tongue behind a sweet smile"*

Lemon gin, limoncello, basil, lemon

Jalisco Jardin *"An ice cool drink in a hot garden"*

Tequila, cucumber, jalapeño, agave, lime juice

ORIGINAL & MODERN CLASSIC COCKTAILS

Pineapple Peak *"The peak of the mountain is always the most satisfying part"*

Plantation pineapple & dark rum, Amaro di Angostura, pineapple juice, lemon yuzu, orgeat, bitters, bruleed almond & yuzu foam

Naked & Famous *"Bittersweet between the teeth"*

Mezcal, pineapple infused Aperol, Chartreuse yellow, lime juice

Walnut AF *"They say that there are moments that open up your life like a walnut cracked, that change your point of view, so that you never look at things the same way again"*

Walnut-washed bourbon, oloroso sherry, demerara syrup, walnut bitters

Little Red Corvette *"A beautiful contrast between light and dark"*

Ayrburn 'Bonnet Rouge', black raspberry liqueur, lemon, rosewater raspberry crumbs

Kevin's Old Fashioned *"Kevin the Kunekune pig, who had a particular appetite for apples, will always be remembered at Ayrburn."*

'Streaky' Bourbon, Calvados, maple syrup, bitters

One Minute till Midnight *"A late night lamington"*

Lamington infused vodka, coconut, coffee liqueur, raspberry puree, cream

If you don't see the drink for you on the list, our bartender will be happy to help.

SIGNATURE

Barrel Aged Negroni *Spending on average 25 days in 3L French oak barrels allows the cocktail to mellow, becoming even more harmonious and smooth with a brick red hue on the rim.*

Equal parts Riffers gin, Campari, Antica Formula Rosso Vermouth are served on clear ice with an orange zest.

WINE – BEER – OTHER

SPARKLING 125ml/750ml

NV Ayrburn Méthode Traditionelle,
Hawke's Bay, NZL _____

NV Ayrburn, Méthode Heritage,
Hawke's Bay, NZL _____

NV Laurent Perrier, 'La Cuvee',
Champagne, FRA _____

NV Laurent Perrier, 'La Cuvee',
Champagne, FRA Magnum 1.5L _____

NV Laurent Perrier, Brut Rosé,
Champagne, FRA _____

NV Laurent Perrier, Grand Siecle
No.24 Champagne, FRA _____

WHITE 150ml/750ml

2022 Ayrburn Sauvignon Blanc,
Wairau Marlborough, NZL _____

2022 Ayrburn Pinot Gris,
Gibbston Central Otago, NZL _____

2023 Ayrburn, Riesling dry
Bannockburn Central Otago, NZL _____

2020 Capel Vale Chardonnay,
Margaret River, AUS _____

2019 William Ferve 'Vaulorent'
ler Cru, Chablis, FRA _____

ROSÉ AMBER & CHILLED RED

2022 Pinot Noir Rosé, Ayrburn,
Gibbston, Central Otago, NZL _____

2023 Blanc de Noir, 'Bessie's', Ayrburn,
Gibbston, Central Otago, NZL _____

2023 Pinot Noir, 'Bonnet Rouge',
Ayrburn, Central Otago, NZL _____

RED 125ml/750ml

2019 Ayrburn 'Whimsy' Pinot Noir,
Central Otago, NZL _____

2022 Ayrburn Pinot Noir,
Central Otago, NZL _____

2018 Ayrburn Pinot Noir,
Central Otago, NZL _____

2022 Ayrburn 'Ten Acre' Pinot Noir,
Gibbston, NZL _____

2022 Pinot Noir Ayrburn, 'Napoleon',
Bannockburn, NZL _____

2019 Shiraz, Two Hands, 'Gnarly Dudes'
Barossa, AUS _____

2019 Cabernet/Shiraz, Penfolds
South Australia, AUS _____

SWEET/FORTIFIED 75ml/bottle

2023 Ayrburn 'Late Harvest' Riesling
Central Otago, NZL _____

NV Campbells Muscat,
Rutherglen, AUS _____

NV Graham's 6 Grapes,
Ruby Reserve, Oporto, PRT _____

NV Warre's Optima 10yr Tawny,
Oporto, PRT _____

BOTTLED BEER & CIDER

Peroni Lager, 5%, 330ml, ITA _____

Asahi Lager, 5%, JAP _____

Corona, 375ml, MEX _____

Peroni 0%, 375ml, ITA _____

Somersby Apple Cider, 330ml, DEN

HOUSE POUR SPIRITS

Finlandia vodka, FIN _____

Rifters gin, NZL _____

Arette Tequila Blanco, MEX _____

El Dorado 3yr light rum, GUY _____

Makers Mark bourbon
whiskey, USA _____

Monkey Shoulder blended
malt whiskey, SCO _____

Chatelle Napoleon VSOP
brandy, FRA _____

NON ALCOHOLIC

Burr Bar iced tea – Fresh and
seasonal drink with herbs from
our garden and Harney loose-leaf
teas. Please ask your bartender for
today's flavour. _____

East Imperial Tonic,
NZL, 150ml _____

East Imperial Royal Botanic Tonic,
NZL, 150ml _____

East Imperial Lite Tonic,
NZL, 150ml _____

East Imperial Mombasa Ginger Beer,
NZL, 150ml _____

East Imperial Grapefruit Soda,
NZL, 150ml _____

Coca Cola / Coke Zero / Sprite 330ml

FOOD

Hand Crafted Bread, Extra Virgin Olive Oil, Seasonal Dip

Market Oysters, Mignonette

Citrus & Garlic Marinated Olives

Gildas - Green Olives, Anchovy, Guindilla Peppers

Buffalo Ricotta, Cruncky Chilli Oil, Lavosh

Chicken Liver Parfait, Brioche, Brioche, Caramelised Onion, Chive

Crispy Chicken, Spicy Olive Gribiche, Pickles

Wagyu Beef Skew, Crying Tiger Sauce

Beef Carpaccio, Anchovy Mayo, Baby Capers, Parmesan

Pan Con Tomate, Sourdough, Heirloom Tomatoes, Buffalo Feta, Basil

Cured Big Glory Bay Salmon, Dill Creme Fraiche, Capers, Red Onion, Lavosh

Lamb & Pork Meatballs , Shaved Grana Padano

Crispy Artichokes, Romesco, Pickled Shallots, Cheddar

Caramelised Cauliflower Croquetas, Black Garlic Mayo, Parmesan

Remarkable Mushrooms, Creamed Spinach, Thyme, Manchego

Grilled Whole Tiger Prawns, Garlic Butter, Nduja Herb Crumb 4pc

Lamb Schnitzel, Spicy Hummus, Gremolata

Manure Room Tasting Plate. A selection of Cured Meats, Cheese, Condiments

Shoestring Fries

Something Sweet - Daily Special. See our Waitstaff.

AFTER HOURS

Citrus & Garlic Marinated Olives

Gildas - Green Olives, Anchovy, Guindilla Peppers

Shoestring Fries

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