



"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

AYRBURN ORIGINAL & MODERN CLASSIC COCKTAILS

The Sky Is Pink <i>“And the Shepard slept with a smile”</i> Ayrburn Rosé, grapefruit amaro, soda	23
Pimms Cup Nol <i>“A Wimbledon classic served long with Kiwiana”</i> Pimm’s cup nol, L&P., cucumber, kiwi, mint	22
Smoke On The Water <i>“No matter what you get out of this, we know you’ll never forget”</i> White rum, kirshwasser, blue curacao, lime juice, grapefruit, falernum	27
Pineapple Peak <i>“The peak of the mountain is always the most satisfying part”</i> Plantation pineapple & dark rum, Amaro di Angostura, pineapple juice, lemon yuzu, orgeat, bitters, bruléed almond & yuzu foam	29
Naked & Famous <i>“Bittersweet between the teeth”</i> Mezcal, pineapple infused Aperol, Chartreuse yellow, lime juice	26
Violet Dream <i>“Reality is wrong, dreams are real”</i> Scapegrace black gin, elderflower liqueur, crème de violette, lemon juice, lavender syrup, orgeat, whites	29
Kevin’s Old Fashioned <i>“Kevin the Kunekune pig, who had a particular appetite for apples, will always be remembered at Ayrburn.”</i> ‘Streaky’ Bourbon, Calvados, maple syrup, bitters	29
One Minute till Midnight <i>“A late night lamington”</i> Lamington infused vodka, coconut, crème de cacao, raspberry liqueur, cream	26

SIGNATURE

Barrel Aged Negroni <i>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.</i> Equal parts Riffers gin, Campari, Antica Formula Rosso Vermouth are served on clear ice with an orange zest.	30
The Green Lady <i>“A beautiful lady with a tarte tongue behind a sweet smile”</i> Lemon gin, limoncello, basil, lemon	26
Mulled Wine <i>“Spice and everything nice, it warms your soul and breaks the ice.”</i> Ayrburn “Whimsy” 2019, Cognac, Sugar, Spice, Citrus and a few “secret” ingredients.	18

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

All beverages subject to availability.
15% Public Holiday Surcharge applies on NZ Public Holidays

WINE – BEER – OTHER

SPARKLING 125ml/750ml

NV Ayrburn Méthode Traditionelle,
Hawke's Bay, NZL ————— 18/95

NV Ayrburn Méthode Heritage,
Hawke's Bay, NZL ————— 25/140

NV Laurent Perrier, 'La Cuvee',
Champagne, FRA ————— 32/185

NV Laurent Perrier, 'La Cuvee',
Champagne, FRA Magnum 1.5L - 325

NV Laurent Perrier, Brut Rosé,
Champagne, FRA ————— 335

NV Laurent Perrier, Grand Siecle
No.24 Champagne, FRA ————— 695

WHITE 150ml/750ml

2022 Ayrburn Sauvignon Blanc,
Wairau Marlborough, NZL — 16/70

2022 Ayrburn Pinot Gris,
Gibbston Central Otago, NZL — 17/77

2023 Ayrburn Dry Riesling,
Bannockburn Central Otago, NZL — 18/77

2023 Ayrburn Chardonnay,
Gibbston, Central Otago, NZL 22/110

2019 William Ferve 'Vaulorent'
ler Cru, Chablis, FRA ————— 355

ROSÉ 150ml/750ml

2022 Pinot Noir Rosé, Ayrburn,
Gibbston, Central Otago, NZL 18/85

2023 Blanc de Noir, 'Bessie's', Ayrburn,
Gibbston, Central Otago, NZL - 23/115

RED 150ml/750ml

2023 Ayrburn Pinot Noir, 'Bonnet
Rouge' Central Otago, NZ — 17/82

2019 Ayrburn 'Whimsy' Pinot Noir,
Central Otago, NZL ————— 18/77

2022 Ayrburn Pinot Noir,
Central Otago, NZL ————— 22/100

2018 Ayrburn Pinot Noir,
Central Otago, NZL ————— 24/110

2022 Ayrburn 'Ten Acre' Pinot Noir,
Gibbston, NZL ————— 29/140

2022 Pinot Noir Ayrburn, 'Napoleon',
Bannockburn, NZL ————— 39/190

2019 Shiraz, Two Hands, 'Gnarly Dudes'
Barossa, AUS ————— 23/110

2019 Cabernet/Shiraz, Penfolds 389
South Australia, AUS ————— 295

SWEET/FORTIFIED 75ml/bottle

2023 Ayrburn 'Late Harvest' Riesling
Central Otago, NZL ————— 23/100

NV Campbells Muscat,
Rutherglen, AUS ————— 22/110

NV Graham's 6 Grapes,
Ruby Reserve, Oporto, PRT — 21/155

NV Warre's Optima 10yr Tawny,
Oporto, PRT ————— 32/170

BEER & CIDER

Canyon Vacation Hazy, 5%, NZL — 14

Asahi Lager, 5%, JAP ————— 14

Corona, 375ml, MEX ————— 14

Peroni 0%, 375ml, ITA ————— 12

Somersby Apple Cider, 330ml, DEN 12

HOUSE POUR SPIRITS

Finlandia vodka, FIN ————— 16

Rifters gin, NZL ————— 16

Arette Tequila Blanco, MEX — 16

El Dorado 3yr light rum, GUY — 16

Makers Mark bourbon
whiskey, USA ————— 16

Monkey Shoulder blended
malt whiskey, SCO ————— 16

Chatelle Napoleon VSOP
brandy, FRA ————— 16

NON ALCOHOLIC

Mocktails can be made to order,
please ask your bartender and we
will make the drink for you.
————— 15

East Imperial Tonic,
NZL, 150ml ————— 7

East Imperial Royal Botanic Tonic,
NZL, 150ml ————— 7

East Imperial Lite Tonic,
NZL, 150ml ————— 7

East Imperial Mombasa Ginger Beer,
NZL, 150ml ————— 7

East Imperial Grapefruit Soda,
NZL, 150ml ————— 7

Coca Cola / Coke Zero / Sprite 330ml 8

FOOD

Hand Crafted Bread, Extra Virgin Olive Oil, Seasonal Dip	16
Market Oysters, Mignonette, or Tempura with Miso & Wasabi Mayo	POA
Citrus & Garlic Marinated Olives	16
Roasted Pumping, Nut & Seed crust, Whipped Tofu & Miso, Sundried Tomato Chimi churri	22
Market Fish Ceviche, Crispy Buckwheat, Pink Grapefruit & Vanilla Salsa	26
Venetian Duck Ragù w Pappardelle	34
Crispy Chicken, Spicy Olive Gribiche, Pickles	26
Wagyu Beef Skew, Crying Tiger Sauce	28
Beef Carpaccio, Anchovy Mayo, Baby Capers, Parmesan	26
Brioche Toasty, Mortadella, Gruyère, Truffle Mustard Aioli	24
Cured Big Glory Bay Salmon, Dill Crème Fraîche, Capers, Red Onion, Lavosh	26
Lamb & Pork Meatballs, Shaved Grana Padano	25
Artichoke Bruschetta, Romesco, Pickled Courgette	24
Caramelised Cauliflower Croquetas, Black Garlic Mayo, Parmesan	22
Remarkable Mushrooms, Creamed Spinach, Thyme, Manchego	29
Grilled Whole Tiger Prawns, Garlic Butter, Nduja Herb Crumb 4pc	36
Lamb Schnitzel, Spicy Hummus, Gremolata	36
Smoked Venison Short Ribs, Celeriac Remoulade, Mustard Dressing	36
Manure Room Tasting Plate. A selection of Cured Meats, Cheese, Condiments	68
Crispy Fries	14
Minute Steak - 150g Savannah Scotch, Fries, Peppercorn Sauce	36
Something Sweet - Daily Special. See your waitstaff.	

AFTER HOURS

Citrus & Garlic Marinated Olives	16
Caramelised Cauliflower Croqueta, Black Garlic Mayo, Parmesan	22
Crispy Fries	14
Tasting Plate. A selection of Cured Meats, Cheese, Condiments	68
Something Sweet - Daily Special. See your waitstaff.	