

# Esther Courtyard

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Let us take you on holiday to the Mediterranean.

Our signature cocktails take inspiration from famous cities around the 'Med', each delivering a unique story of provenance.

At Esther, we love the wines of the Med for their freshness, vibrancy and mouth-watering flavours that suit *all* drinkers, of *all* tastes.

Wine at Esther is nomadic, it travels widely but always returns home.  
We aim to honour the global icons whilst showcasing those already on our shores.

Raise a glass and share in our narrative of elegant drinks, delicious food and great company.

*cheers*

# Courtyard Menu

## SNACKS

Te Kouma Bay oysters, beetroot mignonette	7ea
Coastal lamb souvlaki, garlic toum, lemon	8ea
Chorizo, manchego croquettas	8ea
Oritz anchovies on toast	8ea
Mixed olives	10
Duck fat fries	16
Prosciutto di San Danielle (50g), pickles	16
Coppa di Parma (50g), pickles	19
Flatbread, hummus, dukkah, crispy chickpea, chilli oil	22

## PIZZETTA

Confit garlic, rosemary, ricotta, honey, pine nuts	22
Tomato, mozzarella, basil	22
Asparagus, ricotta, mint, pistachio	24
Pancetta, pecorino, spinach, black pepper	25
Nduja, taleggio, fennel pollen, gremolata	29

## GELATO & SORBET

Cherry sorbet, crushed pistachio	14
Lemon sorbet	14
Pistachio gelato	14



Please advise staff of any allergies

*All dishes are subject to seasonal availability and the whim of Sean*

# Cocktails

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## CAPRI - 17

*For those with a savoury palate,  
clean & refreshing*

Pink peppercorn gin, vermouth,  
vine tomato water, mint

## DUBROVNIK - 19

*A floral & herbal spritz from  
the lavender fields of Croatia*

Rosemary vodka, violette liqueur,  
lavender, soda

## VENICE - 18

*Mediterranean Spicy Margarita!  
aka. the "Medi-Marg"*

Chilli tequila, barrel aged  
grappa, aperitif, lime

## IBIZA - 20

*Dance like you're in Spain's  
world-famous party island*

White wine, grapefruit liqueur,  
fragrant citrus, soda

## CORFU - 18

*Greek strawberries for breakfast..  
but make it boozy!*

Strawberry gin, honey, basil, tonic

## ST. TROPEZ - 22

*Our pretty & pink Negroni,  
less bitter, more fun!*

Rhubarb gin, rosé vermouth,  
white port  
*(classic Negroni always available)*



## TRIPOLI - 22

*Inspired by Arabic coffee, try our fragrant  
Cardamom Espresso Martini*

Green cardamom vodka, espresso, coffee liqueur,  
cold brew coffee  
*(classic version available on tap)*

## CAIRO - 22

*Ancient Egyptian Spritz,  
full of prosperity & ambition*

Pomegranate vodka, white wine, bergamot, grapefruit  
*(carbonated in house)*

## NAXOS - 24

*Esther's signature Greek Old Fashioned*

Fig leaf Greek brandy, orange peel honey, bitters

## CANNES - 22

*A gin sour influenced by the flavours of France*

French gin, triple sec, lemon, vanilla,  
Wonderfoam (egg free)

# Wine by the Glass

## SPARKLING

Veneto, ITA	Riondo Falceri 'Extra Dry' <i>Prosecco</i>	16
Marlborough, NZ	No.1 <i>Method Traditionelle Rosé</i>	25
Épernay, FRA	Perrier Jouët 'Grand Brut' <i>Champagne</i>	34

## WHITE

Languedoc, FRA	2021 Félines Jourdan <i>Picpoul de Pinet</i>	15
Fruili, ITA	2021 Mont'Albano <i>Pinot Grigio</i>	16
Marlborough, NZ	2023 Clos Henri 'Estate' <i>Sauvignon Blanc</i>	17
Santorini, GRE	2022 Estate Argyros 'Atlantis' <i>Assyrtiko</i>	18
Waiheke Island, NZ	2020 Man O' War 'Estate' <i>Chardonnay</i>	19
Rias Baixas, SPN	2022 Terras Gauda 'O Rosal' <i>Albariño</i>	23
Chablis, FRA	2022 Gueguen <i>Chardonnay</i>	26

## ROSÉ

Hawke's Bay, NZ	2023 Church Road 'Gwen' <i>Syrah</i>	17
Provence, FRA	2022 Ultimate Provence <i>Grenache, Cinsault, Syrah</i>	21

## RED

Beaujolais, FRA	2023 Alexandre Burgaud Beaujolais-Villages <i>Gamay SERVED CHILLED</i>	16
Alentejo, PORT	2019 Quinta da Fonte 'Florão' <i>Tempranillo</i>	18
Hawke's Bay, NZ	2022 Bilancia <i>Syrah</i>	20
Marlborough, NZ	2020 Fromm <i>Pinot Noir</i>	22
Bekaa Valley, LBN	2021 Chateau Musar 'Jeune Rouge' <i>Cinsault, Syrah, Cab. Sauv</i>	24
Tuscany, ITA	2018 Villa Antinori 'Rosso' <i>Sangiovese, Cab. Sauv, Merlot</i>	26
Central Otago, NZ	2016 Peregrine <i>Pinot Noir</i>	32

## On Tap

Heineken	5.0%	Lager	16
Heineken 'Silver'	4.0%	Low Carb Lager	16
Tuatara	5.0%	Pilsner	16
Tuatara	5.5%	Hazy Pale Ale	18
Epic 'Thunder'	5.8%	American Pale Ale	17
Montieth's	4.5%	Crushed Apple Cider	16