

Zane Grey's  
The Aquarium



# His Story

Pearl Zane Grey (1872-1939) was an American author and dentist - best known for his popular adventure novels and stories associated with the Western genre in literature. His highly successful novels and short stories have been adapted into 112 films, two television episodes and a television series. Grey became one of the first millionaire authors in the United States. He connected with millions of readers worldwide, during war and peacetime and inspired many writers who followed him.

Grey indulged his interest in fishing with visits to New Zealand and Australia – some not well-known countries far, far away from home with some tales of having great fishing spots. He first visited in 1926 and caught several large fish of great variety; including a mako shark, a ferocious fighter which presented a new challenge. Grey established a base at Otehei Bay, Urupukapuka Island in the Bay of Islands, which became a destination for the rich and famous. He wrote many articles in international sporting magazines highlighting the uniqueness of New Zealand fishing, which has produced heavy-tackle world records for the major billfish like striped marlin, black marlin, blue marlin and broadbill. A lodge and camp were established at Otehei Bay in 1927 called the Zane Grey Sporting Club. He held numerous world records during his time and invented the teaser, a hookless bait that is still used today to attract fish. Grey made three additional fishing trips to New Zealand – Summers 1927, 1928/29 and 1932/33.

**“Tales of the Angler’s Eldorado, New Zealand” from 1926 was a bestseller in America which then attracted many tourists to follow and repeat his adventure. Without him Paihia and the Bay of Islands would probably not have been the same as we can enjoy it today.**

*“The lure of the sea is some strange magic that makes men love what they fear. The solitude of the desert is more intimate than that of the sea. Death on the shifting barren sands seem less insupportable to the imagination than death out on the boundless ocean, in the awful, windy emptiness. Man’s bones yearn for dust.”*

*Zane Grey*



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Are you planning a birthday, business meeting, anniversary or even a wedding?

Please share your ideas with us and we will make it happen – [events@zanegreys.co.nz](mailto:events@zanegreys.co.nz)

Our community is important to us! Whenever financially & commercially possible we choose products that are local, sustainable & free range. Your patience during busy times is much appreciated. We like to make our guests aware of our surcharge policy on Public Holidays which increases our prices by 15%.

# Cocktails

<b>Mimosa</b> .....	\$.10
Bubbles & orange juice	
<b>Bay Breeze</b> .....	\$.12
Vodka, cranberry & pineapple	
<b>Bloody Mary</b> .....	\$.17
Vodka, tomato, lime & spice	
<b>Piña Colada</b> .....	\$.17
Rum, pineapple & coconut cream	
<b>Strawberry Daiquiri</b> .....	\$.17
Rum, strawberry puree, & grenadine	
<b>Mojito</b> .....	\$.17
Rum, mint & lime	
<b>Aperol spritz</b> .....	\$.18
Aperol, bubbles & soda	
<b>Hugo</b> .....	\$.18
House bubbles, elderflower, mint & soda	
<b>Campari Orange Spritz</b> .....	\$.20
Campari, orange juice & house bubbles	
<b>Espresso Martini</b> .....	\$.20
Vodka, Kahlúa & coffee	
<b>Peanut Butter Espresso Martini</b> .....	\$.20
Peanut butter whiskey, Kahlúa & coffee	
<b>Chocolate Martini</b> .....	\$.20
crème de cacao, cream, Baileys & vodka	
<b>Margarita</b> .....	\$.20
Tequila, triple sec & lime	
<b>Long Island Iced Tea</b> .....	\$.20
Vodka, gin, tequila, rum, triple sec & coke	
<b>Martini</b> .....	\$.21
Vodka or gin, vermouth, olive, or lemon	
<b>Negroni</b> .....	\$.21
Rose vermouth, gin & Campari	

# Wine List

## Sparkling Wine & Méthode Traditionelle

Standard 150ml | bottle

<b>House Bubbles</b> (vegan) .....	12		55
<b>De Bortoli Prosecco NV</b> NSW Australia (vegan) .....	14		65
fruit-driven, apple & pear, notes of lemon, gentle creaminess, fine bead			
<b>Villa Maria Sparkling Brut Rosé</b> Marlborough NZ .....	14		65
Fresh citrus & floral notes, crisp palate, rich & complex, long lingering dry finish			
<b>Drappier Carte D'Or Champagne NV</b> France .....	-		155
75% Pinot Noir/ 15% Chardonnay/ 10% Meunier, powerful & complex palate, spicy, quince jelly			

## Sauvignon Blanc

Standard 150ml | 250ml | bottle

<b>House Sauvignon Blanc</b> .....	11		18		50
<b>Lake Chalice 'The Falcon'</b> Marlborough NZ (vegan) .....	13		21		60
passionfruit, mandarin, subtle capsicum, balanced acidity					
<b>Rogue Vine Sauvignon Blanc</b> Bay of Islands NZ. ....	15		22		65
crisp green apple, clean, zesty, and youthful					
<b>Jules Taylor</b> Marlborough NZ (vegan). ....	20		27		75
herbaceous, kaffir lime, tropical, blackcurrant, lime, long & round finish					

## Pinot Gris

<b>House Pinot Gris</b> (vegan) .....	11		18		50
<b>Lake Chalice 'The Falcon'</b> Marlborough NZ (vegan) .....	13		21		60
baked apple, ginger, soft, layered spice, off-dry					
<b>Rogue Vine Pinot Gris</b> Bay of Islands NZ. ....	15		22		65
honey mead, wild honeysuckle, yellow peach & mandarin, off-dry					
<b>The Landing 'Pinot Gris</b> Bay of Islands .....	15		22		65
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish					
<b>144 Islands Pinot Beurrot "Gris"</b> Bay of Islands. ....	18		25		75
dry pinot gris, subtle spice, fresh acidity & weighty mouth-filling texture					

## Others

<b>Lake Chalice 'The Falcon' Riesling</b> Marlborough NZ (vegan) .....	13		21		60
medium-dry, ripe citrus, honeydew melon finish, balanced acidity					
<b>144 Islands Albarino</b> Bay of Islands .....	18		25		75
beautiful fresh acidity & richly characterful fruit-presence, perfect to pair with seafood					

## Chardonnay

Standard 150ml | 250ml | bottle

<b>House Chardonnay</b> .....	11		18		50
<b>Esk Valley Hawkes Bay NZ</b> .....	13		21		60
full bodied, aromas of peach and melon with hints of butter, grapefruit and French oak spice					
<b>The Landing 'Boathouse' Chardonnay</b> Bay of Islands (vegan) .....	15		22		65
ripe stonefruit & citrus, subtle oak balance with juicy acidity on the finish					
<b>Pask 'Gimblett Gravels' Chardonnay</b> Hawke's Bay NZ .....	-		-		70
ripe citrus, nutty & mealy hits of oak, medium bodied, fresh acidity					

## Rosé

<b>House Rosé</b> .....	11		18		50
<b>Leftfield Rosé</b> Hawkes Bay NZ (vegan) .....	13		21		60
flavours of strawberry, cranberry and crunchy raspberry					
<b>Saddleback Rosé</b> Central Otago NZ .....	14		22		65
dry style bright aromatics of rock melon, rosewater & florals					
<b>144 Islands Coco Maeve Rosé</b> Bay of Islands .....	18		25		75
bone dry, defined by an intriguing array of citrus fruit, satin-like texture					

## Pinot Noir

<b>Lake Chalice 'The Falcon'</b> Marlborough NZ .....	13		21		60
red currants and cherry flavours, a round full mid-palate					
<b>Duck Hunter</b> Marlborough NZ .....	20		27		75
medium bodied, ripe cherry, hints of oak, smooth tannins, medium acidity					
<b>Rockburn Pinot Noir</b> Central Otago NZ (vegan) .....	-		-		109
deeply fruited palate, red & black cherry, silky tannins, very long finish					

## Blends

<b>House Cabernet Merlot</b> (vegan) .....	11		18		50
<b>Lake Chalice 'The Falcon' Merlot</b> Marlborough NZ .....	14		22		65
full bodied, loaded with black fruits, black cherries and damson plums					

## Syrah/Shiraz

<b>House Shiraz</b> (vegan) .....	11		18		50
<b>Brookfields 'Back Block' Syrah</b> Hawke's Bay NZ (vegan) .....	16		23		70
pepper, blackcurrant, plum, spice, oak, late harvest, excellent balance, low acidity					
<b>Kaesler 'Stonehorse' Shiraz</b> Barossa AU .....	-		-		85
vibrant blackberry, blueberry, and red currants with hints of cassis, spice, and oak					

Please note: We are licensed on premise only. We cannot sell any bottles that go off-site, neither can guests take opened alcoholic beverages with them. You are most welcome to come back and finish your wine with us the very next day. We thank you for your understanding.

# Beers

## Tap Beer

<b>Zane Grey's Ale</b> 390ml . . . . .13	<b>Heineken</b> 390ml . . . . .13
500ml . . . . .15	500ml . . . . .15
<b>Monteith's Golden Lager</b> 390ml . . .13	<b>Tiger</b> 390ml . . . . .13
500ml . . . . .15	550ml . . . . .16
<b>Monteith's Apple Cider</b> 390ml . . . .13	
500ml . . . . .15	
<b>Monteith's Pilsner</b> 390ml . . . . .13	
500ml . . . . .15	
<b>Monteith's Black</b> 390ml . . . . .13	
500ml . . . . .15	

## Bottle Beer

<b>Corona</b> . . . . .11
<b>Heineken Zero</b> . . . . .9
<b>Export Citrus</b> . . . . .9

# Spirits

<b>Add Post-mix</b> . . . . .2	<b>Add Juice/Ginger Beer</b> . . . 3
<u>Vodka</u>	<u>Gin</u>
30ml	30ml
<b>Smirnoff Triple Distilled</b> . . . . .11	<b>Bombay Sapphire</b> . . . . .11
<b>Bay of Islands Black Collar</b> . . .12	<b>Beefeater Pink</b> . . . . .11
<b>Vantage Infused Botanical</b> . . .12	<b>Bay of Islands Black Collar</b> . . . .13
<b>Grey Goose</b> . . . . .13	
<u>Rum</u>	<u>Tequila</u>
<b>Coruba</b> . . . . .11	<b>Reposado</b> . . . . .12
<b>Appleton's</b> . . . . .12	<b>Agavero</b> . . . . .15
<b>Bay of Islands Black Collar</b> . . .13	
<b>Black Collar Spiced</b> . . . . .13	
<u>Irish Whiskey</u>	<u>Whisky</u>
<b>Paddy's Irish Whiskey</b> . . . . .10	<b>Jack Daniels</b> . . . . .11
<b>Jameson's</b> . . . . .11	<b>Canadian Club</b> . . . . .11
<b>Tullamore D.E.W.</b> . . . . .12	<b>Canadian Spiced</b> . . . . .11
<u>Bourbon</u>	<b>Ballantine's Scotch Whisky</b> . . .11
<b>Jim Beam</b> . . . . .11	<b>Gentleman Jack</b> . . . . .12
<b>Jim Beam Devil's Cut</b> . . . . .11	<b>BenRiach Birnie Moss</b> . . . . .13
<b>Southern Comfort (Liqueur)</b> . .11	<b>Chivas Regal Extra</b> . . . . .13
<b>Wild Turkey American Honey</b> 12	<b>Glenlivet French Oak 15 yo</b> . . . .16
<b>Jim Beam Bonded</b> . . . . .12	<b>Mars TWA1</b> . . . . .14
<b>Woodford Reserve</b> . . . . .12	

## Non- Alcoholic

### Soft Drinks

Coke .....	5.5
Coke No Sugar .....	5.5
L&P.....	5.5
Dry Lemonade.....	5.5
Ginger Ale .....	5.5
Tonic.....	5.5
Bundaberg Ginger Beer.....	6.0
Bottled Mineral Water.....	10.0
Bottled Sparkling Water.....	10.0

### Juices

Orange.....	6
Apple.....	6
Pineapple.....	6
Cranberry.....	6
Tomato.....	6

### Kombucha

Good Buzz – feijoa or raspberry (organic & fair-trade) .....	9.5
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## Coffee & Co

	Small	Large
Ristretto/ Espresso .....	4.0	
Short Macchiato.....	4.5	
Americano .....	4.5	
Cappuccino   Flat White   Latte.....	5.5	6.0
Chai or Turmeric Latte.....	5.5	6.0
Mocha.....	5.5	6.0
Hot Chocolate.....	5.5	6.0
Long Black .....	4.5	
Iced Coffee or Iced Chocolate .....	8.0	
substitute to soy, almond or coconut milk, decaf.....	0.5	
add syrup (caramel, vanilla, hazelnut).....	1.0	
add espresso shot.....	1.0	
Kerikeri Organic Tea.....	5.5	

English Breakfast | Earl Grey | Darjeeling Green

Manuka Mint | Lemon Ginger Manuka | Summer Berries

# Starters

## Seafood Chowder

- seafood medley with leek, potatoes, bacon, and toasted bread (gfa, nf) .....22  
Main size.....30

## Paroa Bay Oysters

- with champagne mignonette and Kerikeri lemons (nf, df, gf)..... 6 for 39  
12 for 70

## Bay of Islands Green Lipped Mussels

- with toasted bread (gfa) either white wine-herb velouté (nf)  
or curry coconut sauce (df) .....6 for 18  
12 for 28

## Panko Fried Goat Cheese Salad

- with mandarin segments, edamame, mixed greens,  
candied beets, fried shallots, and caramelised walnuts (gf, nfa) .....23

## Tapioca Battered Garlic Prawns

- with sesame seeds, guacamole, spicy harissa aioli and  
ginger pickled cucumber (dfa, gf, nf, veg a)..... 26

## Char Grilled Pork Belly

- with apple and saffron sauce, marinated chickpea salad,  
pickled grapes and sherry jus (dfa, gf, nf) ..... 26

# Mains

## Beer Battered Fish & Chips

- with tartare sauce, local lemons and fresh green garden salad (dfa, nf, gfa).....34

## Chorizo, Butternut Squash and Apricot Risotto

- with spicy Spanish salami, sundried tomatoes, black olives and basil oil (gf, dfa, nf) ..... 34

## Grilled Chicken Breast

- with braised red quinoa, green beans, red capsicum,  
corn purée and sherry jus (gf, dfa, nf) .....37

## Fish of the Bay

- with coconut riceberry, Thai braised fennel, and infused caper and lime oil (gf, dfa, nf)....42

## Eye Fillet Steak

- with pomme puree, roasted baby carrots,  
steamed greens and red wine jus (gf, nf)..... 48

## Pork Drumstick

- with mashed potatoes, roasted root vegetables,  
carrot purée, broccoli, and char siu jus (gf, nf)..... 48



# Sides

Chunky fries with tomato sauce . . . . .	11	House salad . . . . .	10
Roasted garlic baguette . . . . .	13	Steamed vegetables . . . . .	10

## Vegan Menu

### Vegan Starters

#### Daikon Fondant

marinated in garlic, soy and miso, with cauliflower puree,  
mandarin segments, edamame, and beetroot gel (gf, dfa, nf). . . . . 24

### Vegan Mains

#### Asian Noodle Salad

with rice noodles, pickled ginger, crispy fried tofu, shallots,  
peanuts, soy, and sesame dressing (df, gf, nfa) . . . . . 29

#### Beer Battered Banana Blossom & Chips

with garden salad, vegan aioli, and local lemons (nfa). . . . . 30

#### Vegan Butternut Squash and Apricot Risotto

with sundried tomatoes, black olives and basil oil (gf, df, nf, v). . . . . 31

### Vegan Desserts

#### Dark Chocolate Mud Cake

with rhubarb compote, strawberry coulis  
and forest berry sorbet (df, nf, v). . . . . 20

#### Trio of Sorbet

with forest berries and mint (gf, nf). . . . . 16

gfa = gluten free available, gf = gluten free\*, nfa = nut free available, nf = nut free\*, df = dairy free\*,  
dfa = dairy free available, v = vegetarian, veg a = vegan available. \*Our meals are prepared in  
a shared kitchen. We do not guarantee that there has been no cross contamination of ingredients.

# Desserts

## **Trio of Ice Cream**

chef's choice of three ice creams with whipped cream, brandy snaps & poached fruit . . 16

## **Affogato**

with vanilla ice cream, espresso, and a shot of

Baileys/ Kahlua/ Frangelico/ Amaretto (v, gf) . . . . . 17

## **Cinnamon Crème Brulé**

with poached peach, blueberry gel and vanilla ice cream (gf, nf). . . . . 20

## **Orange Blossom Poached Apple**

with mini feijoa and apple tart, vanilla custard,

and mochaccino fudge ice cream . . . . . 20

## **Dark Chocolate Mud Cake**

with rhubarb compote, strawberry coulis and forest berry sorbet (df, nf, v). . . . . 20

# After Dinner Drinks

**Irish Coffee** whisky, coffee & freshly whipped cream . . . . . 19

**Chocolate Martini** crème de cacao, cream, Baileys & vodka. . . . . 20

**Espresso Martini** vodka , coffee & Kahlua . . . . . 20

# Port

Sandeman Fine Ruby Port 75ml . . . . . 14

The Landing Port 10 yo Bay of Islands 75ml. . . . . 16

# Brandy/Cognac

St Remy Brandy VSOP. . . . . 9

De Valcourt Napolean VSOP. . . . . 11

Tarairé Block Sherry – Sweet, Medium, Dry . . . . . 12

Remy Martin VSOP Fine Champagne Cognac. . . . . 15