

THE BLOOD MOON \$16
Four pillars, orange, cinnamon, star anise & elderflower tonic served in a balloon glass

WATER FOR ELEPHANTS \$16
Elephant gin, fresh ginger, apple & quina fina tonic served in a balloon glass

THE WILD WICKLOWS \$16
Glendalough gin, thyme, dydrated lemon & mediterranean tonic, served in a balloon glass

JUNGLE FLORA \$16
Gin Mare, kaffir lime, juniper berries & mediterranean tonic, served in a balloon glass

NOSE TWEAKER \$16
Martin Millers Gin, spiced with red chilli, coriander, quina fina tonic, in a balloon glass

TEA LEAF YOU WANTING MORE \$20
Hendricks Teapot-for-two
Hendricks Gin, blackberry balsamic bitters, orange & elderflower tonic

SEEDLIP GARDEN *non-alcoholic* \$14
A non-alcoholic distilled spirit, orange, thyme & quina fina tonic, served in a balloon glass

Summer SPRITZ \$14

APEROL SPRITZ *Aperol, prosecco, soda & orange*

ITALICUS SPRITZ *Italian bittersweet liqueur, prosecco, soda, olive & lemon*

AMERICANO SPRITZ *Blanco vermouth, prosecco, soda, pink grapefruit & mint*

COCCHI ROSA SPRITZ *Cocchi Rosa an aromatic aperitif wine, prosecco, soda & orange*

PERUSE *Our* CLASSICS \$18

THE CLASSIC NEGRONI *Gin, Campari & Cocchi di Torino Vermouth*

RUM NEGRONI *Plantation Dark Rum, Campari & Cocchi di Torino Vermouth*

JALAPENO MARGARITA *Arette Tequila, jalapeños, lime, salt rim*

ESPRESSO MARTINI *Vodka, Atomic espresso & coffee liqueur*

HOPPERS *street* FOOD FUSION

DUMPLINGS \$9

STEAMED PORK CHIVE & PRAWN (4) *served in a soy vinegar dressing*

STEAMED PRAWN HARGOW (3)

PANFRIED SHIITAKE MUSHROOM (4) V|VG

BAOS \$10

SOFT SHELL CRAB BAO *Charcoal bun, sweet pickled vegetables, sriracha mayo*

TWICE COOKED PORK BELLY BAO *Sweet pickled vegetables, chinese hoisin*

TEMPURA EGGPLANT BAO V *Korean sweet spicy sauce, sweet pickled vegetable*

KARAAGE FRIED CHICKEN BAO *Sweet pickled vegetables, kewpie mayo*

TACOS \$9

BRAISED BEEF *Garlic butter, salsa verde, pickled red onion, chilli, served on tortilla*

PORK BELLY *White bean puree, pickled red onion, chilli, served on tortilla*

SMALL *bites* & TASTES

BAKED NORMANDY CAMEMBERT \$16 V
Wild Flower Honey & thyme served w. toasted sourdough

SIZZLING CHEESE DIP \$17 V
Port red cheddar & mozzarella served sizzling w. homemade corn chips

CRUNCHY SWEET & SOUR CAULIFLOWER \$14 V|VG
Sticky honey & sriarcha glaze, roasted sesame seeds

PULLED BEEF CROQUETTES \$15
Braised beef, gruyere cheese, served w. mustard creme fraiche

HONEY IPA PORK RIBS \$15
Pork ribs braised in a IPA honey bbq sauce, fresh chilli & roasted sesame

KARAAGE FRIED CHICKEN \$16
Served w. Sriracha kewpie mayo

KOREAN SWEET SPICY FRIED CHICKEN \$16

HOPPERS POPPERS \$14 V
Jalapeños stuffed with cheddar, Served w. salsa verde & sour cream

On the SIDE

BEER BATTERED FRIES \$9 *Served w. kewpie mayo*

SHOESTRING TRUFFLE PARMESAN FRIES \$10 *Served w. truffle creme fraiche*

Finish HIM

ROTI CHURROS \$12 V *Lemongrass sugar & homemade caramel*

THIS CALLS *for* BUBBLES

Borgo Sanleo Prosecco - Italy	10/48
Verve De Verne Bubbles - France 200ml	13
G.H. Mumm Champagne 375ml	19/55
G.H. Mumm Champagne 750ml	95
G.H. Mumm Rosé Champagne 750ml	99
Perrier Jouét Grand Brut Champagne 750ml	170
Perrier Jouét Belle Époque Brut champagne 750ml	350

SHY *yet* EXCITABLE ROSÉ

MANU ROSÉ - Malborough	10/48
AIX ROSÉ De Provence - France	13/63

LOUD *and* COCKY WHITES

STEVE BIRD SAUVIGNON BLANC - Marlborough	10/48
DOG POINT SAUVIGNON BLANC Organic - Marlborough	13/63

BIG BUNCH CHARDONNAY - Hawkes Bay	12/58
MUDDY WATER CHARDONNAY - Waipara	15/78
TE MATA ELSTON CHARDONNAY Organic - Havelock Hills	16/83

STEVE BIRD PINOT GRIS - Gisborne	10/48
MAHI PINOT GRIS - Marlborough	12/58

MILTON CHENIN BLANC Organic - Gisborne	78
BABICH ALBARINO Organic - Marlborough	63

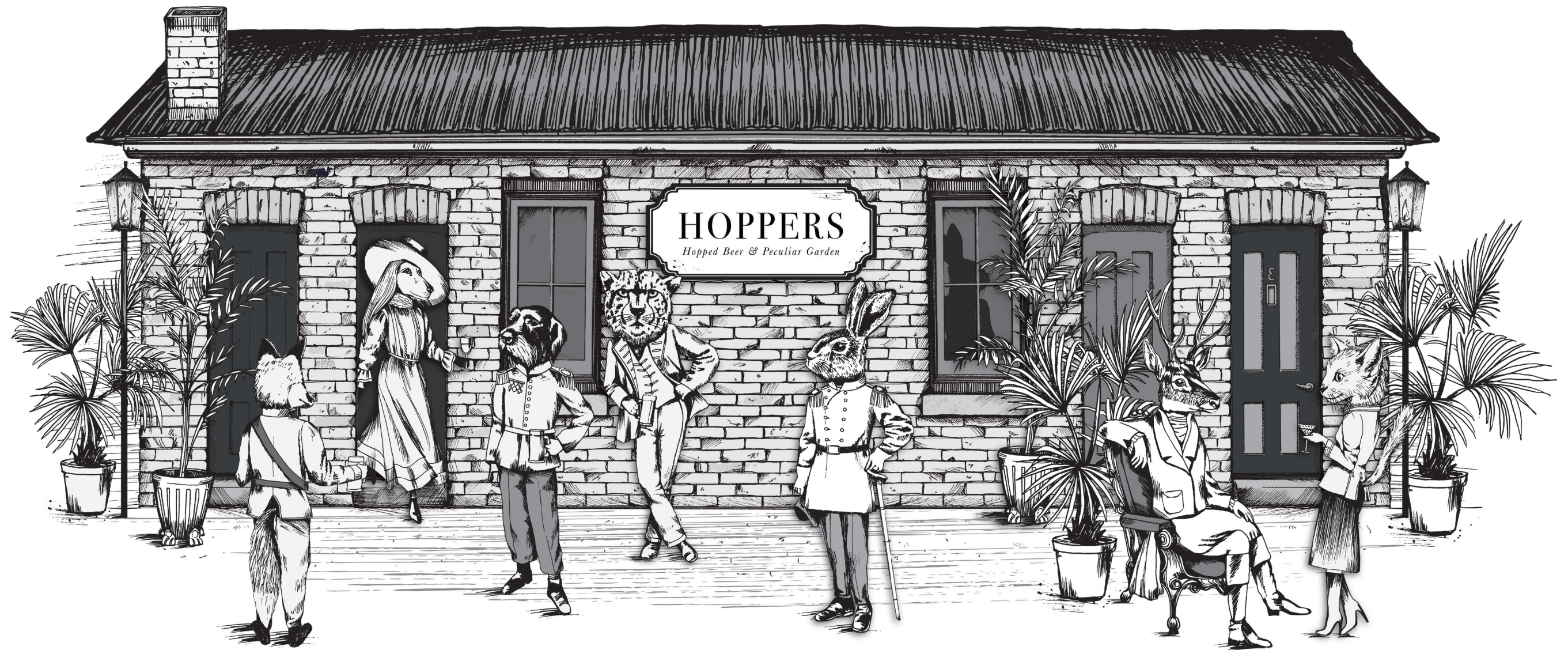
CLUCKIE *and* ELEGANT REDS

CARMEN PREMIER 1850 CARMENERE - Chile	10/48
CRAGGY RANGE MERLOT - Gimblett Gravels, Hawkes Bay	14/68

RÉVERIE CABERNET SYRAH - France	12/58
SERAFINO SHIRAZ - McLaren Vale, Australia	14/68

STEVE BIRD PINOT NOIR - Malborough	13/63
BURN COTTAGE PINOT NOIR - Central Otago	18/88

LAND OF FIRE MALBEC - Argentina	11/53
--	-------



A TALE OF HOPPERS *Hops*

We focus largely on Craft Beer,
revealing 18 craft beer taps that rotate daily,
showcasing New Zealand's wonderful local Brews

Please peruse our black board for daily selection

Also available..

TASTING PADDLES \$14

Choose four 150ml tasters from our beer selection

www.hoppersgardenbar.co.nz

COLD PRESSED JUICE \$5

Orange | Apple | Pineapple | Tomato | Cranberry

CRAFT ORGANIC KOMBUCHA

NEW LEAF \$8 *Gunpowder Green tea - Sri Lankan Black tea*

SOFT DRINKS

Lemonade - Coke - Diet Coke - Ginger Ale \$4

Bottled Ginger Beer \$6

ATOMIC COFFEE \$4/\$5

Short Black - Long Black - Flat White

alternative milks available

NOBEL AND SAVAGE TEAPOT \$4.50

English breakfast - Classic Earl Grey - Imperial Sencha

Strawberry Plum - Maple Walnut - Peppermint Breeze

HOPPERS

Hopped Beer & Peculiar Garden