

You’re turning Violet Violet! \$16
Glendalough Gin, blueberries, black pepper, mediterranean tonic, served in a balloon glass

The Blood Moon \$16
Four pillars, orange, cinnamon quill, star anise, mediterranean tonic, served in a balloon glass

Butterfly Pea \$16
Glowing Ink Gin, dehydrated lime, thyme, yuzu tonic, served in a balloon glass

Nose Tweaker \$16
Martin Millers Gin, fresh jalapeños, coriander, Indian tonic, served in a balloon glass

Jungle Flora \$16
Gin Mare, kaffir lime, juniper berries, mediterranean tonic, served in a balloon glass

Hit me with your best pot \$22
Hendricks Gin Teapot-for-two
Hendricks Gin, Cynar, tiki bitters, dark ‘n stormy cider, mint, cucumber, pink grapefruit

Seedlip Garden *non-alcoholic* \$14
A non-alcoholic distilled spirit, orange, thyme & Indian tonic, served in a balloon glass

MULLED \$12
French Mulled Wine
French red infused with cognac, port & warming festive spices

Mulled Cider
Dark ‘N’ Stormy cider, New Zealand apples blended with real ginger, cinnamon, spices

PERUSE *Our* CLASSICS \$18

The Classic Negroni
Gin, Campari & Cocchi di Torino Vermouth

Yuzu Jalapeño Margarita
Arette Tequila, Yuzu purée, fresh jalapeños & lime

Espresso Martini
Vodka, Atomic espresso & coffee liqueur

Jammy Dodger
Plantation 3 star rum, boysenberry jam, Amaro Montenegro, hard shaken.

SPRITZ \$15
Aperol Spritz
Aperol, prosecco, soda & orange

Italicus Spritz
Italian bittersweet liqueur, prosecco, soda, olive & lemon

HOPPERS *street* FOOD FUSION

SMALL \$7
Prawn & snapper wonton Tom yum broth, chilli
Crab Toast Butter fried bread, aioli & avocado
Lamb Empanada Sherry aioli, rosemary snow & beetroot dust
Edamame beans V VG GF Edamame beans, sesame seeds, sea salt & chilli

BAOS \$12
Pork belly bao (2pc) Sweet pickled vegetables, chinese hoisin
Braised jackfruit bao (2pc) V Cos lettuce, salsa verde
Karaage Fried Chicken bao (2pc) Sweet pickled vegetables, kewpie mayo
Braised brisket bao (2pc) Garlic butter, salsa verde, pickled red onion, chilli
Soft shell crab bao (1pc) Charcoal bun, sweet pickled vegetables, sriracha mayo

CHEESE
Fried camembert V \$16
Served w. cranberry gel, pistachio crumb, aioli
Sizzling cheese dip V GF \$18
Port red cheddar & mozzarella served sizzling w. homemade corn chips

LARGER
Crunchy sweet & sour cauliflower V \$14
Sticky honey & sriarcha glaze, roasted sesame seeds (vegan option available)

Asian salad V VG GF \$16
Rock melon, cashews, mint, sesame dressing

Karaage fried chicken \$16
Served w. sriracha kewpie mayo

Buffalo chicken wings GF \$16
Served w. blue cheese dipping sauce

Hoppers Poppers V \$14
Jalapeños stuffed with cheddar served w. salsa verde & sour cream

SIDES
Beer battered fries & kewpie mayo V \$9
Shoestring truffle parmesan fries & truffle creme V GF \$10

DESSERT
Mini doughnuts white chocolate and pistachio sauce V \$13

V | VG |GF INDICATES DISHES THAT ARE PREPARED VEGETARIAN | VEGAN | GLUTEN FREE
WE ARE NOT AN ALLERGEN FREE KITCHEN. ITEMS SUCH AS;
MEATS, POULTRY, SEAFOOD, SHELLFISH, NUTS AND EGGS ARE PREPARED IN OUR KITCHEN

THIS CALLS *for* BUBBLES

Borgo Sanleo Prosecco - Italy 11/53
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 11/53
Ferraton Cotes Du Rhone - France 13/63

LOUD *and* COCKY WHITES
Steve Bird Sauvignon Blanc - Marlborough 11/53
Dog Point Sauvignon Blanc Organic - Marlborough 13/63
Big Bunch Chardonnay - Hawkes Bay 13/63
Muddy Water Chardonnay - Waipara 15/78
Te Mata Elston Chardonnay Organic - Havelock Hills 16/83

Steve Bird Pinot Gris - Gisborne 11/53
Mahi Pinot Gris - Marlborough 12/58

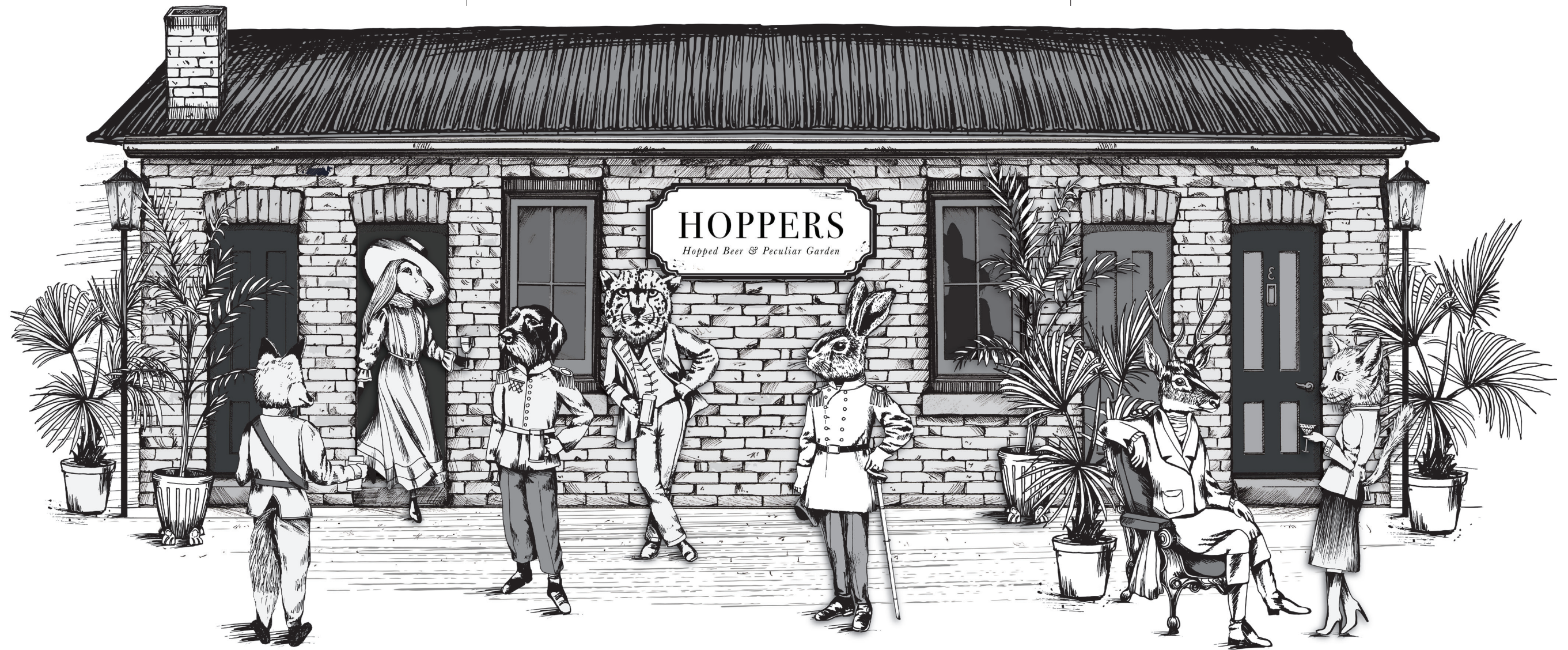
Milton Chenin Blanc Organic - Gisborne 13/63

CLUCKIE *and* ELEGANT REDS
Carmen Premier 1850 Carmenere - Chile 11/53
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 - Marlborough 13/63
Burn Cottage Pinot Noir Organic - 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 Ooganic 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

Welcome back to Hoppers

We are solely open this week for the purpose of dining.

We offer delectable tipples and sumptuous food using
amazing seasonal ingredients from local passionate suppliers.

Each table has a designated server who will look after you
all evening so you don't need to leave your seat.

We also recommend using our in-house ordering app
MNYOU, download the app on Apple or Android, check in,
enter the table number, order, pay and have your order
delivered contactless to your table.

Please enjoy a beverage, take your time and
peruse our food menu.

HOPPERS

Hopped Beer & Peculiar Garden