

STRAWBERRY SWING \$16
Martin Millers Gin, strawberries, black pepper, quina fina tonic, served in a balloon glass

TICKLED PINK \$16
Four pillars, blood orange, pink grapefruit, mediterranean tonic, served in a balloon glass

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

FORBIDDEN FORAGE \$16
Botanist Gin, cucumber, olive, thyme, mediterranean 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 & quina fina tonic, served in a balloon glass

Summer **SPRITZ \$15**

APEROL SPRITZ
Aperol, prosecco, soda & watermelon

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

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

LILLET ROSE SPRITZ
Lillet Rose a full-fruity aperitif, prosecco, soda, strawberries, cucumber

PERUSE *Our* **CLASSICS \$18**

THE CLASSIC NEGRONI
Gin, Campari & Cocchi di Torino Vermouth

WATERMELON & JALAPENO MARGARITA
Arette Tequila, watermelon & jalapeno

ESPRESSO MARTINI
Vodka, Atomic espresso & coffee liqueur

JAMMY DODGER
Plantation 3 star rum, boysenberry jam, Amaro Montenegro, hard shaken.

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*
BRAISED BEEF BAO *Garlic butter, salsa verde, pickled red onion, chilli,*

CHEESE
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

SMALL *bites* & **TASTES**

EDAMAME BEANS \$7 V|VG
Edamame beans, sesame seeds, sea salt & chilli
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
BEER BATTERED FRIES \$9 V *Served w. kewpie mayo*
SHOESTRING TRUFFLE PARMESAN FRIES \$10 V *Served w.truffle creme*

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

(V) Dishes are VEGETARIAN. (VG) Dishes are VEGAN
If you have any food allergies or dietary requirements please let us know.

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 12/58
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 78

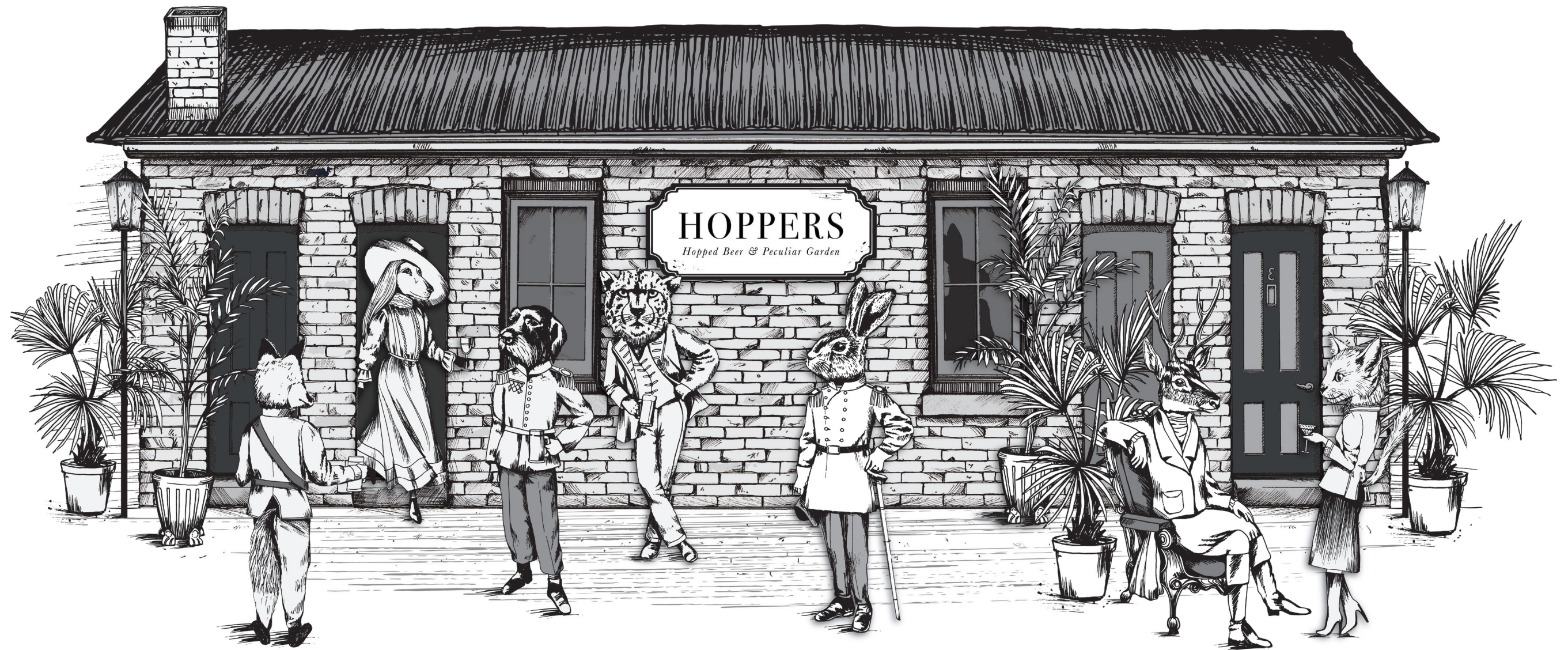
CLUCKIE *and* **ELEGANT REDS**

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 - 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