

You’re turning Violet Violet! \$17
Glendalough Gin, blueberries, mediterranean tonic, served in a balloon glass

Olive Leaf Gin \$17
Four Pillars Olive Leaf Gin, sicilian olive, rosemary, mediterranean tonic, served in a balloon glass

Butterfly Pea \$17
Glowing Ink Gin, thyme, lemon, yuzu tonic, served in a balloon glass

Strawberry Swing \$17
Martin Millers Gin, strawberries, black pepper, Quina Fina tonic, served in a balloon glass

Jungle Flora \$17
Elephant Gin, kaffir lime, pineapple, mediterranean tonic, served in a balloon glass

Hendricks Gin Summer Punch - *A teapot for two* \$22
Hendricks Gin, lemon, elderflower, maraschino liqueur, cloudy apple juice, soda

Seedlip Garden *non-alcoholic* \$15
A non-alcoholic distilled spirit, orange, thyme & elderflower tonic, served in a balloon

PERUSE

Our CLASSICS

The Classic Negroni \$20
Gin, Campari & Cocchi di Torino Vermouth

Charred Pineapple Margarita \$19
Arette Blanco, Gracias a Dios Espadin mezcal, lime, tajin chilli salt, charred pineapple

Espresso Martini \$19
Vodka, Atomic espresso & Quick Brown Fox Coffee Liqueur

Mai Tai \$19
Plantation 3 Star Rum, Cointreau, Orgeat syrup, lime, pineapple, orange, Skippers Dark Rum

PERUSE

Summer SPRITZ

Aperol Spritz \$17
Aperol, prosecco, soda & orange

Italicus Spritz \$17
Italian bittersweet liqueur, prosecco, soda, sicilian olive & lemon

Americano Spritzs \$17
Cocchi Americano Rosa, prosecco, soda, pink grapefruit, mint

COLD & RAW BAR

Seasonal Oysters - 4.50

Natural Oysters - shallot mignonette and chive oil

Baked Oysters - kilpatrick topping

Tuna Ceviche wonton crisp, ponzu, avocado, wasabi 12

Prawn Summer Rolls GF fresh vegetables, vermicelli, ponzu vinaigrette 14

Venison Tataki GF beetroot & horopito gel, crisp kumara, horseradish cream, pistachio 21

Prawn Toast butter fried bread, aioli & avocado 8

BAOS

13

Pork Belly Bao (2pc) sweet pickled vegetables, chinese hoisin

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

Baja Snapper Bao (2pc) cos lettuce, pickled vegetables, tartare sauce

Braised Jackfruit Bao (2pc) V VG cos lettuce, salsa verde

CHEESE

Fried Camembert V served w. cranberry gel, pistachio crumb, aioli 16

Sizzling Cheese Dip V GF port red cheddar, mozzarella sizzling w. homemade corn chips 18

Hoppers Poppers V jalapeños stuffed with cheddar served w. salsa verde & sour cream 14

SHARING PLATE

Edamame Beans V GF VG sesame seeds, sea salt & chilli 8

Karaage Fried Chicken served w. sriracha kewpie mayo 16

Buffalo Chicken Wings served w. blue cheese dipping sauce 19

Prawn & Chive dumplings *4pcs* - soy vinaigrette, crisp shallots, coriander, chilli 15

Crunchy Sweet & Sour Cauliflower V sticky honey & sriarcha glaze, roasted sesame seeds *(vegan option available)* 14

Caribbean Summer Salad GF charred jerk chicken, corn, romaine, spinach, onion, chilli, creamy lemon dressing *(vegan option available)* 22

EXTRAS

Beer battered fries served w. kewpie mayo V 10

Shoestring truffle parmesan fries served w. truffle crème fraîche V GF 12

GELATO

3 *scoop*

Panna con frutti - Cacao - Stracciatella topped with a pistachio crumble 13

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 - Gisborne 11/53

Ferraton Cotes Du Rhone - France 13/63

LOUD *and* COCKY WHITES

Steve Bird Sauvignon Blanc - Marlborough 12/58

Dog Point Sauvignon Blanc Organic - Marlborough 13/63

Soho Stella Sauvignon Blanc - 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 12/58

Mahi Pinot Gris - Marlborough 13/63

Amisfield Dry Riesling - Central Otago

13/63

CLUCKIE *and* ELEGANT REDS

Carmen Premier 1850 Carmenere - Chile 11/53

Craggy Range Merlot - Gimblett Gravels, Hawkes Bay 14/68

2018 Man O’ War Estate Island Blend - Waiheke Island 16/77

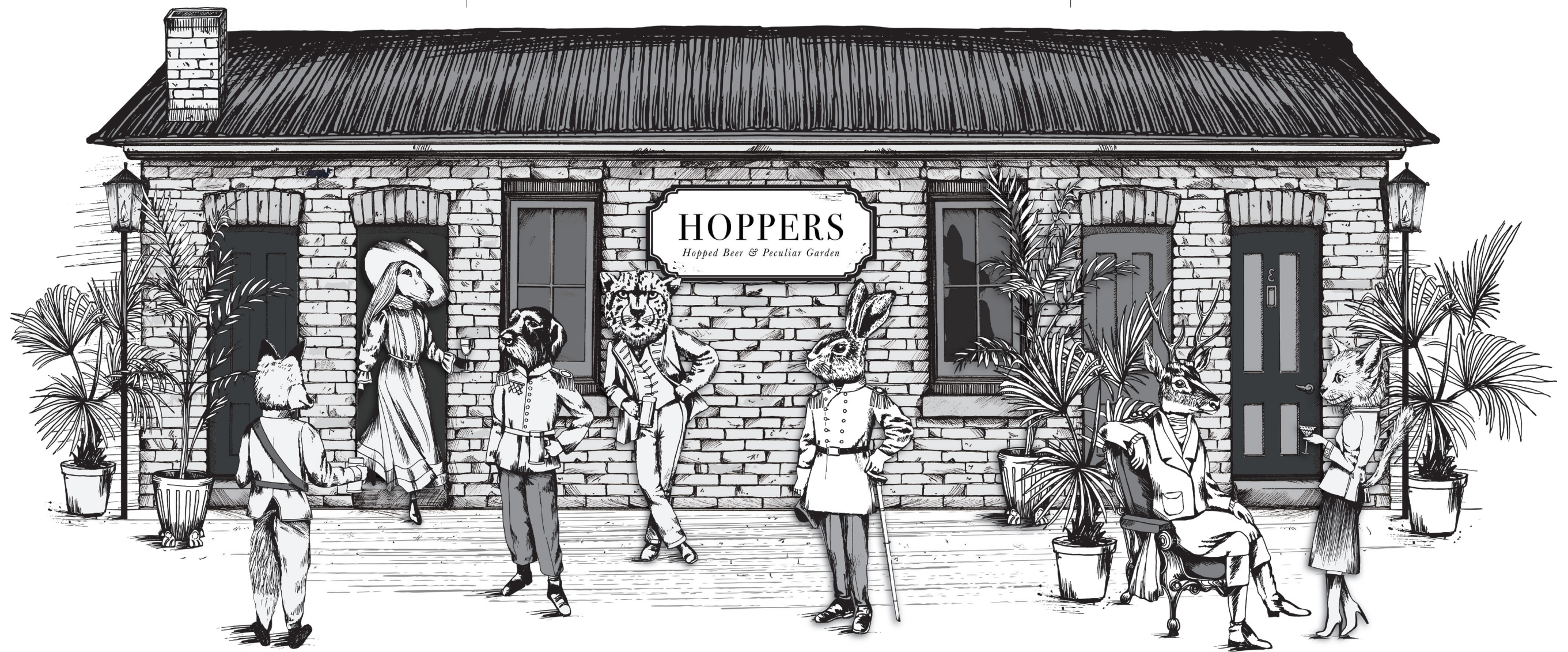
Réverie Cabernet Syrah - France 12/58

Serafino Shiraz - McLaren Vale, Australia 14/68

Steve Bird Pinot Noir - Malborough 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 Organic Kombucha

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

Soft drinks

Lemonade - Coke - Diet Coke - Ginger Ale \$5

Bottled Ginger Beer \$6 - Red Bull \$9

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

SCAN HERE TO SIGN-IN WITH
THE NZ COVID TRACER APP



134b Ponsonby Road

134B Ponsonby Road, Grey Lynn, Auckland

HOPPERS

Hopped Beer & Peculiar Garden