

THAT'S THE SPIRIT! -\$12

YOUR CHOICE OF A SPIRIT AND MIXER, SERVED OVER ICE

SPIRITS

KAWAKAWA GIN

SMOOTH AND OILY ON THE PALETTE WITH SUBTLE JUNIPER ON THE FINISH. WAIRARAPA KAWAKAWA, HAWKES BAY CORIANDER.

DOWN THE GARDEN PATH GIN

CRAFTED FOR THE FRIENDS OF THE WELLINGTON BOTANIC GARDEN, LONDON DRY STYLE. COMPLEX AND BOTANIC. LADY NORWOOD ROSEHIP.

TĪNI RĒMANA GIN (LEMON GIN)

ZESTY AND SWEET AND EXCEPTIONALLY DELICATE. UNDERLYING HINT OF LIQUORICE AND ORANGE. GISBORNE LEMONS.

KĀPITI COAST VODKA

SMOOTH AND CREAMY. FRESH WITH A HINT OF VANILLA.

MIXERS

STRANGE LOVE NO.8 TONIC

CLASSIC TONIC.

STRANGE LOVE COASTAL TONIC

WITH A HINT OF SEA SALT, CITRUS AND COASTAL HERBS.

STRANGE LOVE YUZU & LIME SODA

IT'S COMPLEX, NUANCED, TART, SWEET AND REFRESHING.

STRANGE LOVE VERY MANDARIN SODA

YOU'RE NOT HALF THE MANDARIN YOU USED TO BE.

MIXERS CAN BE PURCHASED BY THEMSELVES TOO - \$5

OR WHY NOT TRY OUR GIN TASTING TRAY? KAWAKAWA, TINI REMANA AND DOWN THE GARDEN PATH WITH CLASSIC TONIC -\$15

PLEASE ORDER AT THE BAR -THANKS!

IT'S IN THE (CAN)CAN! - \$12

THE MAGICIAN

KAWAKAWA GIN, LIMONCELLO, BLACKCURRANT, LIME & TONIC.

MISS SUNSET

KAWAKAWA GIN, ORANGECELLO, ELDERFLOWER, LIME & LEMONADE

MS COSMO

VODKA, ORANGECELLO, RHUBARB, RASPBERRY, ROSEHIP & TONIC

MR KĀPITI MULE

KĀPITI COAST VODKA, BREWED GINGER, LEMON, LIME AND GINGER ALE

LIMONCELLO! - \$10

KOAKOA LIMONCELLO (28% ABV)

KOAKOA LIMONCELLO CREAM (20% ABV)

KOAKOA ORANGE LIQUEUR (28% ABV)

FOR THE LOVE OF BEER! - \$10

NORTH END FIELDWAY

AOTEAROA PALE ALE - 5.8%

NORTH END PACIFIC

BLOND HELLES LAGER - 4.5%

NORTH END NGAIO ROAD

NZ PILSNER - 5.0%

NORTH END SUPER ALPHA

PACIFIC PALE ALE - 5.0%

LOW AND NON ALCOHOLIC BEER

GARAGE PROJECT FUGAZI

HOPPY SESSION ALE - 2.2%

GARAGE PROJECT TINY

NON ALC HAZY IPA - 0.5%

SOFTLY DOES IT! - \$5

NON ALCOHOLIC DRINKS

KARMA COLA
LEMMY LEMONADE
RAZZA RASBERY & LEMONADE
KARMA ORGANIC APPLE JUICE
KARMA ORGAINC ORANGE JUICE

PLEASE ORDER AT THE BAR -THANKS!



MARGARITA PIZZA -\$20

STONEBAKED PIZZA BASE, TOMATO AND HERB SAUCE, AUTHENTIC MOZZARELLA CHEESE, FRESH BASIL AND CHERRY TOMATOES

PEPPERONI PIZZA - \$22

FEATURING BASECAMP SMOKED VENISON SALAMI (KATIKATI, NZ)

STONEBAKED PIZZA BASE, TOMATO AND HERB SAUCE, AUTHENTIC MOZZARELLA CHEESE, PEPPERONI

HOT BREAD - \$15

MADE BY KAPITI ARTISAN BAKEHOUSE HOT BREAD(KAPITI COAST, NZ)

BALSAMIC ROASTED ONION & PARMESAN FOCACCIA

MADE USING A BIGA STARTER WHICH IS FERMENTED OVERNIGHT. TOPPED WITH BALSAMIC ROASTED ONIONS, PARMESAN AND TASTY CHEESE, FINISHED WITH FRESH HERB BUTTER

POMODORO AND WHIPPED FETA HOT BREAD

TOPPED WITH FRESH POMODORO SAUCE, STONE BAKED AND FINISHED WITH CREAMY WHIPPED FETA TOPPING.

OLDE BEACH MINI PIE -\$7.50

MADE BY THE OLDE BEACH BAKERY (PAEKAKARIKI, NZ)

MINCE AND CHEESE W/ F*NK WITH FOOD BACON JAM

CREAMY MUSHROOM W/ APOSTLE KIWIFRUIT & KAWAKAWA VERDE

FUNK WITH FOOD AND APOSTLE HOT SAUCES ARE BOTH FROM THE KAPITI COAST

THE BOND STORE SHARING PLATTER - \$40

KIWI ARTISAN KITCHEN MANUKA SMOKED OLIVES (OTAGO, NZ)
ALAMIR BAKERY HUMMUS (WGTN, NZ)
GLAM FOODS ZUCCHINI MUSTARD PICKLES (KAPITI COAST, NZ)
RUTHERFORD & MEYER FIG & CARDAMON GRAIN CRISPS (WGTN, NZ)
MEYER TASTY GOUDA & CUMIN CHEESE (WAIKATO, NZ)
KAPITI ARTISAN BAKEHOUSE BALSIMIC ROASTED ONION FOCACCIA (KAPITI COAST NZ)

MEXIANO CORN CHIPS AND SALSA (WGTN, NZ) - \$10

SOUTH AFRICAN PANTRY BILTONG (KAPITI COAST, NZ) - \$10

PLEASE ORDER AT THE BAR
-THANKS!

The Kapiti Producers

KĀPITI ARTISAN BAKEHOUSE - RIVERBANK ROAD, OTAKI



MASTER BAKER DAVID WINTERBOTTOM CAME TO NEW ZEALAND FROM THE UK IN 2004 AFTER A STELLAR CAREER WHICH BEGAN AS A CHEF AT 16.

OLDE BEACH BAKERY - HOLTOM BUILDING, PAEKAKARIKI



BASED IN PAEKĀKĀRIKI'S LOVINGLY RESTORED HOLTOM - ONE OF THE REGION'S MOST BEAUTIFUL HISTORIC BUILDINGS. OLDE BEACH STARTED WITH A SCONE AT LONG BEACH WAIKANAE!

F*NK WITH FOOD - PARATA STREET, WAIKANAE



LOCATED IN WAIKANAE, F*UNK WITH FOOD IS THE LOVECHILD OF A COUPLE OF EXPERIENCED AND PASSIONATE KIWI CHEFS.

APOSTLE HOT SAUCE - MAGRATH AVENUE, PARAPARAUMU



APOSTLE HOT SAUCE WAS CONCEIVED IN 2018 FOLLOWING A MOVE TO PAEKĀKĀRIKI. MAT HAD BEEN CONCOCTING DELICIOUS SAUCES FOR YEARS, SO IN AN ATTEMPT TO GET TO KNOW THEIR COMMUNITY, THEY STARTED SELLING THEM AT THE LOCAL MARKET.

GLAM FOODS. PARAPARAUMU



GLAM FOODS STARTED A FEW YEARS BACK AS A TABLE IN A CHURCH HALL MARKET, WITH PRESERVES MADE FROM THINGS I HAD GROWN, HANDWRITTEN LABELS, AND SECOND-HAND JARS.

SOUTH AFRICAN PANTRY - RIMU ROAD, PARAPARAUMU



IN 2016, CINDY & THEO CROSSED BORDERS AND LEFT THE HOME THEY'D ALWAYS KNOWN FOR A NEW HOME IN NEW ZEALAND WHERE THEY ESTABLISHED THE SOUTH AFRICAN PANTRY.

SONE'S SAUCES. PARAPARAUMU



SONE'S SAUCES IS A HUMBLE, FAMILY-RUN BUSINESS. AFTER YEARS OF ONLY SHARING HER DELICIOUS CREATIONS WITH FAMILY AND FRIENDS, 2013 ROLLED AROUND AND SONE FINALLY DECIDED THAT THE WORLD WAS READY TO BE GRACED WITH THE DELICIOUS FLAVOURS OF HER KITCHEN MASTERPIECES.