## THAT'S THE SPIRIT! - \$12

YOUR CHOICE OF A SPIRIT AND M\|XER, SERVED OVER \|CE
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

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PLEASE ORDER AT THE BAR
-THANKS!
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IT'S IN THE (CAN)CAN! - $12
THE MAGICIAN
KAWAKAWA GIN, LIMONCELLO, BLACKCURRANT, LIME & TONIC.
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## MISS SUNSET

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KAWAKAWA GIN, ORANGECELLO, ELDERFLOWER, LIME \& LEMONADE
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## MS COSMO

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VODKA, ORANGECELLO, RHUBARB, RASPBERRY, ROSEHIP \& TONIC
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## MR KĀPITI MULE

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kĀpiti COASt VODKA, brewed ginger, lemon, lime and ginger ale
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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\%
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NORTH END SUPER ALPHA

```PACIFIC PALE ALE - 5.0\%
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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
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## 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!

## KĀPITI ARTISAN BAKEHOUSE - RIVERBANK ROAD, OTAKI



MASTER BAKER DAVID WINTERBOTTOM CAMETO 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 WITHFOOD IS THE LOVECHILDOFA COUPLEOF EXPERIENCED AND PASSIONATE KIWICHEFS.

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 MADEFROMTHINGSIHADGROWN, HANDWRITTENLABELS, ANDSECOND-HANDJARS.

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 FAMILYAND FRIENDS, 2013 ROLLED AROUND AND SONE FINALLY DECIDED THAT THE WORLD WAS READY TO BE GRACED WITH THE DELICIOUS FLAVOURS OF HER KITCHEN MASTERPIECES.

