

TAP LIST



2°C

	ABV	150ml	285ml	440ml
Pickle Beer <i>Cucumber & Dill Pickle Sour</i>	4.3%	-	7.5	11
Dirty Water <i>Lemon & Lime Seltzer</i>	4.5%	-	6	9
BEER <i>Refreshingly Simple Lager</i>	4.8%	-	6	9
Crispy Club: Serpentes <i>Unfiltered Lager</i>	5.5%	-	6.5	10
Victory Air Drop <i>NZ hopped Pilsner</i>	5.5%	-	8.5	12.5

5°C

Tiny <i>Non- Alcoholic Hazy IPA</i>	0.5%	-	6	9
Hazy Daze Mosaic, Strata, Idaho 7 <i>Hazy Pale Ale</i>	5.8%	-	8.5	12.5
Nitro DBL Passionfruit & Lime Oat Cream IPA	6.8%	-	9.5	14.5
Fresh DEC <i>Monthly Hazy IPA</i>	7.0%	-	10	15
Aro Street <i>East Coast IPA w Trillium Brewing</i>	7.2%	-	10	15
V.P.A <i>Venusian Pale Ale</i>	7.5%	-	10	15
Broke Deck <i>West Coast IPA</i>	8%	-	10	15
Peached As <i>Peach Iced Tea Sour</i>	8.7%	6	10	-

8°C

Cereal Milk Stout <i>Breakfast of Champions!</i>	4.7%	-	7.5	11
Dr. Pete's <i>Fortifying Brown Ale</i>	5%	-	8.5	12.5
Campout Porter <i>Vanilla & Honey Smoked Porter</i>	7.7%	-	9	13.5
Surrender to the Void <i>Black Sesame Choc Miso Stout</i>	11.5%	9	13	-



TASTING FLIGHT

4 x 125ml pours - \$17

Build your own

Pick any four beers on tap, and curate your very own flight

Or ask the team for any recommendations

NATURAL WINE / WAINA



	ABV	150ml	750ml
Fairy Bread White <i>Field Blend White 2020</i>	12.5%	11	44
Fairy Bread Rose <i>Field Blend Rose 2020</i>	13.5%	11	-
Tropical Phantasm <i>Pinot Gris fermented on Sauv skins</i>	12.5%	13	55
Block Party <i>Nelson Homeblock Field Blend 2020</i>	13.5%	14	62
Sante Sangre <i>Cabernet Sauvignon Merlot</i>	13.5%	-	75
Sympatheia <i>Nelson Single Block Pinot Noir 2018</i>	13.5%	-	80

DIRTY WATER GIN-FUSIONS

Lemon & Lime Seltzer w Southward 'Mountain' Gin 14
served on ice with cucumber & black peppercorns

Pineapple & Passionfruit Seltzer w Southward 'Mountain' Gin 14
served on ice with orange & Angostura bitters

Raspberry & Yuzu Seltzer w Southward 'Mountain' Gin 14
served on ice with rhubarb & basil

Cherry & Peach Seltzer w Southward 'Mountain' Gin 14
served on ice with lemon & mint

TRY SOMETHING NEW / KIA KAHA

IN THE CHILLER



CANS

	ABV	\$
Fugazi <i>Hoppy Session Ale, 330ml</i>	2.2%	9
White Mischief <i>Salted white peach Sour, 330ml</i>	2.9%	10
Electric Dry Hop Acid Test <i>Dry hopped Kettle Sour, 330ml</i>	4.2%	9
Dirty Water Seltzer <i>Lemon Lime - Pineapple Passion - Raspberry Yuzu, 330ml</i>	4.5%	8
Bliss <i>Kiwi backyard Lager, 330ml</i>	4.5%	10
Hapi Daze <i>Pacific Pale Ale, 330ml</i>	4.6%	9
Cereal Milk Stout <i>Breakfast of Champions, 330ml (Nitro)</i>	4.7%	10
Beer <i>Refreshingly Simple Czech Style Lager, 330ml</i>	4.8%	9
Ghost Light <i>Hazy IPA, 330ml</i>	5.2%	10
Transit of Venus <i>Hazy IPA w Makrut Lime & Lemongrass, 330ml</i>	5.6%	9
Primal Stream <i>Sour Hazy IPA 440ml</i>	6.7%	18.5
Aro Noir <i>Friendly Roasted Stout, 330ml</i>	7%	11.5
Party & Bullshit <i>East Coast Anthem IPA, 440ml</i>	6.2%	14
Talk to the Hand <i>2021 NZSL Cold IPA, 440ml</i>	7.2%	15.5
Gold Reserve Lager <i>Barrel Aged Strong Lager 440ml</i>	10.7%	17
Surrender To The Void Rocky Road <i>Rocky Road Stout, 440ml</i>	11.5%	18.5

WILD WORKSHOP

Heels to Jesus <i>Brett-spiked Belgian Ale, 330ml Bottle</i>	5%	13
Wildflower: Blackberry <i>Foraged blackberry Sour, 375ml Bottle</i>	7.4%	19
Carillon <i>Oud Bruin, 375ml Bottle</i>	7.7%	19
Single Fruit: Blood Peach <i>Spontaneously fermented Blood Peach Sour</i>	7.2%	19
Thor's Cup <i>Norwegian Farmhouse Ale, 375ml Bottle</i>	7.7%	25
Chance, Luck & Magic <i>Spontaneous three-year blend, 375ml Bottle</i>	8.2%	42
Savoir Faire 2018 <i>Sauvignon Blanc beer/wine hybrid, 750ml Bottle</i>	9.3%	44
Single Barrel Series: Elderflower <i>Elderflower Spontaneous Ferment, 750ml Bottle</i>	4.8%	70
Single Barrel Series: Double Dip <i>Mixed Culture Apricot, 750ml Bottle</i>	7.1%	70
Feed the Beast <i>Vanilla Infused, Bourbon Aged Beast, 375ml Bottle</i>	13.8%	29

TRY SOMETHING NEW / KIA KAHA

NON-ALCOHOLIC / WAIPIRO-KORE



Six Barrel Soda <i>Raspberry Lemon - Orange Dandelion - Cherry Pomegranate - Hibiscus</i>	5
Karma Cola - <i>Lemmy Lemonade - Orangeade - Lemmy Lime Bitters - Gingerella</i>	6
Taha Sparkling Tonic <i>w Ginger, Manuka Honey & Kawakawa</i>	6

Sparkling water available free of charge at the water station

FOOD MENU / TAHUA KAI

SNACKS / KAI TIMOTIMO

Proper Crisps <i>Sea Salt, Salt & Vinegar, Paprika, Rosemary & Thyme</i>	5.5
Add Kiwi Dip	4.5
House Roasted Nuts <i>Sweet & Salty Peanuts OR Honey Chai Cashews (GF, VG)</i>	6
Cheerio's <i>Free Range from Island Bay Butchery w Tomato Sauce</i>	10
Hummus <i>Roasted Garlic & Sundried Tomato Hummus w Honey Ciabatta (VG)</i>	10
Butterbean & Miso Dip <i>w Dukkah & Honey Ciabatta (VG)</i>	10

SMALL PLATES / NGĀ PERETI ITI

Goopy Cheese <i>Baked Saint-Marcellin Soft Cheese w Toasted Honey Ciabatta</i>	16
NZ Cheeses <i>Aged Linkwater Cheddar, Mt Eliza Blue Monkey & Chilli Jam</i>	10
Meat Plate <i>Prosciutto Filo, Chorizo Orzo & Aro Noir Caramelised Onions</i>	10
Bread Side <i>Toasted Honey Ciabatta</i>	2.5

TOASTED CHEESE MELTS / HANAWITI TŌHI TĪHI

Honey Ham <i>w Pickles, Dijonnaise, Swiss & Cheddar</i>	12
Kimchi <i>w Chilli Peanut Butter, Cream Cheese & Smoked Cheddar</i>	12
Spiced Chickpea <i>w Tomato Chutney & Vegan Mozzarella (VG)</i>	12

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