

# HOPPERS BURGERS

*Served on a glazed brioche bun - Gluten free bun available \$1*

### Big Hop Cheeseburger

Double Awahi Brisket and Short Rib smashed patty, American cheese, iceberg lettuce, McClure’s Sweet & Spicy pickles, Hoppers “Big Mac” sauce 22

### The Mother Clucker

Buttermilk fried chicken, American cheese, housemade ranch, chipotle mayo, crispy pancetta bacon, McClure’s Sweet & Spicy pickles, iceberg lettuce 22

### Smokey Robinson

Crispy pork belly, hot smoky BBQ, sweet red onion, fennel creole slaw 21

### Filet O’ Snapper

Beer battered fresh snapper, American cheese, iceberg lettuce, tartare sauce, McClure’s Sweet & Spicy pickles, sweet red onion 20

### Beyond Burger

Plant based patty, American cheese, McClure’s Sweet & Spicy pickles, Hoppers “Big Mac” sauce, iceberg lettuce V \* 21

**Add a burger dip - Cheese Dip | Pork Gravy 6**

## Sharing Plates

**American Fried Chicken, pickles, housemade ranch 16**

### Strawberry Summer Salad

Crunchy cos, strawberries, red onion, candied almonds, creamy poppy seed dressingV GF \* 18

### Sizzling Cheese Dip

Port red cheddar & mozzarella served with housemade corn chipsV GF 18

### Hoppers Poppers,

Jalapeños stuffed with cheddar served with salsa verde & sour creamV 14

### Fish and Chips

IPA battered fresh snapper, McClure’s Sweet & Spicy pickles, homestyle chips, tartare sauce 20

## Fries

**Poutine, homestyle chips, gravy, pork belly candy, Massimo cheese curd GF 14**

**French Fries, rosemary salt, ketchup V GF VEGAN 12**

## Dessert

### Duck Island Smores Sammie

Honey Graham Cracker Cookies, Toasted Marshmallow Ice Cream, Milk Chocolate Dip 12

# GIN

### Olive Leaf 18

Four Pillars Olive Leaf Gin, sicilian olives, lemon

### Nose Tweaker 18

Martin Millers Gin, fresh chilli, coriander, Fever-Tree Indian tonic

### Little Biddy 18

Little Biddy Gin, rosemary, lemon, East Imperial yuzu tonic

### Butterfly Pea 18

Glowing Ink Gin, thyme, lemon, East Imperial yuzu tonic

### Hit Me With Your Best Pot! Teapot for two 24

Hendricks Gin, Cynar, tiki bitters, Mount Brew Co. dark ‘n stormy cider, mint, blood orange

# TEQUILA

### Coconut Margarita 20

Arette Blanco Tequila, Cointreau, coconut milk nectar, fresh lime juice, blood orange

### Paloma 18

Arette Blanco Tequila, grapefruit juice, grapefruit soda, fresh lime juice

### Tommy’s Margarita 20

Arette Reposado Tequila, fresh lime juice, agave syrup

# MULLED

### Mulled Cider 13

Dark ‘N’ Stormy cider, New Zealand apples blended with real ginger, cinnamon, vanilla, spices

### French Mulled Wine 13

French red infused with cognac, port, warming festive spices

### Classic Hot Toddy 16

Starward whiskey, Wild Flower Honey, fresh lemon

# SPRITZ

### Aperol Spritz 17

Aperol, prosecco, soda, orange

### Italicus Spritz 17

Italian bittersweet liqueur, prosecco, soda, sicilian olives, lemon

### Virgin Aperol Spritz 15

Lyre’s Italian orange, soda, orange - *non alcoholic*

# CLASSICS

### Espresso Martini 19

Vodka, Atomic espresso, Quick Brown Fox Coffee Liqueur

### Porn Star Martini 19

Vodka, vanilla bean, passion fruit, lime juice, prosecco

### Negroni 20

Gin, Campari, Cocchi di Torino Vermouth

# BUBBLES

WINE G/B

### Borgo Sanleo Prosecco - Italy

11/53

### G.H. Mumm Champagne 375ml

19/55

### G.H. Mumm Champagne 750ml

115

### G.H. Mumm Rosé Champagne 750ml

120

### Laurent Perrier Ultra Brut Nature NV 750ml

160

### Perrier Jouét Belle Époque Brut champagne 750ml

350

# SHY *yet* EXCITABLE ROSÉ

### Manu Rosé - Gisborne

13/63

### Rameau D’or Petit Amour Rosé - France

14/68

# LOUD *and* COCKY WHITES

### Steve Bird Sauvignon Blanc - Marlborough

13/63

### Dog Point Sauvignon Blanc Organic - Marlborough

14/68

### Soho Stella Sauvignon Blanc - Marlborough

14/68

### Tapiz Alta Collection Chardonnay 2019 - Argentina

14/68

### Te Mata Elston Chardonnay Organic - Havelock Hills

16/77

### Steve Bird Pinot Gris - Gisborne

13/63

### Man O’ War Exiled Pinot Gris - Waiheke Island

14/68

### Amisfield Dry Riesling - Central Otago

13/63

# CLUCKIE *and* ELEGANT REDS

### Carmen Premier 1850 Carmenere - Chile

12/58

### 2018 Man O’ War Estate Island Blend - Waiheke Island

16/77

### Penny’s Hill Cabernet Sauvignon - McLaren Vale AU

15/73

### Two Hands Angels Share Shiraz - McLaren Vale AU

16/77

### Steve Bird ‘Big Barrel’ Pinot Noir - Malborough

15/73

### Rockburn Pinot Noir 2020 - Central Otago New Zealand

18/88

### Tapiz Alta Collection Malbec - Argentina

13/63

Each \* means this dish can be ordered in its delicious VEGAN or VEGETARIAN version. (v) Dishes are VEGETARIAN. (vegan) Dishes are VEGAN. Gluten Free burgers are available. Dairy Free, options available. If you have any food allergies or dietary requirements please let us know. We are not an allergen free kitchen, items such as; meat, poultry, seafood, shellfish, nuts, eggs are prepared in our kitchen



## 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

#### Low-alcoholic / Low carb beer

Epic Blue Low Carb Pale Ale 4.8% 330ml can 10  
Mcleod's Northern Light Lager 2.3% 330ml can 10  
Fugasi IPA 2.5 % 330ml can 10  
Heineken 0.0% 330ml bottle 10

#### Cold Pressed Juice 6

Orange | Apple | Pineapple | Tomato | Cranberry

#### Craft Organic Kombucha

NEW LEAF \$8 Gunpowder Green 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 5

English breakfast - Classic Earl Grey - Imperial Sencha  
Peppermint Breeze

# HOPPERS

*Hopped Beer & Peculiar Garden*