

# BRUNCH POP <sup>△</sup>

## Bacon & Eggs gf\* | df\*

Two eggs your way, smoked bacon and ciabatta 15

## Roasted Pumpkin on Toast

Hummus, romesco, dukkha and leaves 21

add poached eggs +5

## Eggs Benny gf\*

Served on hash browns with hollandaise and your choice of:

- ▶ Hot Smoked Salmon 21
- ▶ Bacon 21
- ▶ Spinach 20

## Buttermilk Waffles v

With berry compote, whipped cream, toasted almonds and maple syrup 21

add fried chicken +6

## COCKTAILS ON TAP

\$14

## \$7 BUBBLES MIMOSAS SATURDAYS!

All credit card payments and contactless debit will incur a 2% surcharge to cover bank fees. If you want to avoid this cost you can use cash, EFTPOS or insert your debit card.

## POP'N BOTTLES

### BRUNCH FOR 2 \$49

2 choice of mains

1 bottle of bubbles

Sidecar of OJ

Coffee & Non-Alcoholics

### BRUNCH FOR 4 \$98

4 choice of mains

2 bottle of bubbles

Sidecar of OJ

Coffee & Non-Alcoholics

Additional Bottles of Bubbles \$25

## Hail Caesar! v\*

Soft poached egg, bacon bits n' pieces, flour tortilla strips, garlic and anchovy dressing, cos and shaved parmesan 20  
add fried chicken or halloumi +6

## Nachos Con Carne gf\*

Crispy nachos smothered in smoked brisket chilli con carne, melted cheese, fresh salsa, pink onions and sour cream 20  
add avo +4

## Loaded Fries gf\*

With slow-roasted pulled pork shoulder, rich beef gravy and melted cheese 17

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | \* - by request

While our chefs do everything they can to ensure items are gluten free, some traces of gluten may be present.

# FOOD MENU POP<sup>△</sup>

## SHARING PLATES

**House Fries** gf\* | v  
With home-made aioli 11

**Loaded Fries** gf\*  
Slow-roasted pulled pork shoulder,  
rich beef gravy and melted cheese 17



**Grilled Garlic & Paprika Pita Bread** v | ve  
With hummus dip, dukkah and extra  
virgin olive oil 16

**Polenta Parmesan Chips**  
With black garlic aioli 15

**Halloumi Fries** gf\* | v  
Our special halloumi fries with chilli  
sour cream 19

**Salt & Pepper Squid** gf\* | df  
With nam jim dipping sauce 18



**KFC** gf\* | df | ve\*  
Korean fried chicken smothered in  
Korean inspired gochujang sauce 18  
▶ *Make it vegan with Seitan*

## COCKTAILS ON TAP

\$14

## PLATTERS

**Glorious Cheeses**  
A selection of New Zealand cheeses,  
pickles, olives, breads and dips 50  
*great for 4 people*

**Charcuterie**  
A selection of cured meats, pickles,  
onions, garnishes, olives, hummus,  
breads and dips 55  
*perfect for 3 people*

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## BIG PLATES

**Nachos Con Carne** gf\*  
Crispy nachos smothered in smoked brisket  
chilli con carne, melting cheese, fresh salsa,  
pink onions and sour cream 20  
▶ *Make it vege! Change to jackfruit tinga +6*

**Hail Caesar!**  
Soft poached egg, bacon bits n' pieces,  
flour tortilla strips, garlic and anchovy dressing,  
cos and shaved parmesan 20  
*add chicken or halloumi +6*

**Spiced Cauliflower Salad**  
Crispy kale, romesco, pickled cauliflower,  
chimichurri, dukkha and herb oil 21  
*add chicken or halloumi +6*

**250g Sirloin Steak** gf  
With fries, slaw and garlic butter 25

## TACOS 2 PER SERVE

**BBQ Pulled Pork**  
Herb slaw, pink onions and crackling dust 18

**Korean Fried Chicken** df  
Herb slaw, Korean buffalo and spring onions 18

**Cajun Halloumi** v  
Korean buffalo, leaves and pink onions 18

## BURGERS WITH FRIES & AIOLI

**Double Cheese** gf\*  
Two smashed brisket and chuck patties, double  
American cheese, sweet & spicy pickles, bacon  
& onion jam and house sauce 27

**Korean Fried Chicken** gf\*  
Tossed in fiery Korean BBQ sauce with iceberg  
lettuce, herb & chive mayo and pickles 27

**Veggie** gf\* | df | v  
Chipotle and hemp patty, iceberg lettuce,  
vegan cheese, spicy vegan jalapeño mayo,  
pickles and pink onions 26

## DESSERT

**Wooden Spoon Ice Cream**  
Ask for our flavours! 9

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# WINE

## METHODE & SPARKLING

	G	B
Canti Prosecco Veneto, Italy	13	65
Allan Scott Cecilia Brut Marlborough	15	70
Allan Scott Cecilia Rosé Marlborough	15	70
Piper Heidsieck Reims, France	-	90

## WHITE

	S	L	B
Four Bandits Sauv Blanc Marlborough	11.5	16.5	45
Saving Grace Sauv Blanc Waipara Valley	13	21	60
Rimu Grove Bronte Pinot Gris Nelson	13	21	55
Loveblock Organic Pinot Gris Marlborough	13	21	60
Four Bandits Chardonnay Marlborough	11.5	16.5	45
Nga Waka Chardonnay Martinborough	15	24	70

## RED

	S	L	B
Four Bandits Merlot Hawke's Bay	11.5	16.5	45
Pask Syrah Gimblett Gravels	13	21	60
Lake Chalice The Raptor Pinot Noir Marlborough	13	21	60
Madam Sass Pinot Noir Central Otago	15	24	70
Kilikanoon Killermans Run Shiraz Clare Valley	15	24	70

## ROSÉ

	S	L	B
Pask Berry Blush Rosé Hawke's Bay	11.5	17	50
Madam Sass Pinot Rosé Central Otago	15	24	70

# BEER & CIDER

## BOTTLED

Heineken Zero Non Alcoholic Lager / 0%	9
Heineken Light Low Alcohol Lager / 2.5%	9.5
Garage Project Fugazi Hoppy Session Ale / 2.2%	11
Panhead Supercharger APA / 5.7%	12
Corona Pale Lager / 4.5%	10
Double Vision Smooth Operator Cream Ale / 4.7%	12
Double Vision Repeat Offender NZ Pilsner / 5.1%	12
Baylands Mango & Guava Sour / 4%	12
Baylands Boysenberry Sour / 4%	12
Fortune Favours The Sunchaser Blueberry Cider / 4.3%	12
Whistling Sisters Ginger Rush Alcoholic Ginger Beer / 5.5%	12
Long White Vodka Pear & Apple / 4.8%	11

## ON TAP

	P	J
Ask our staff about our other rotational craft taps!	POA	
POP Lager / 4%	11	21
Heineken Lager / 5% / 500ml	14.5	25
Fortune Favours The Naturalist Pale Ale / 5.3%	12.5	26
Fortune Favours The Wellingtonian NZIPA / 6%	13	27
Fortune Favours The Sunchaser Blueberry Cider / 4.3%	12.5	26
Hazy Rotational	13	27

HOUSE WINE  
\$9 AND \$9  
HOUSE BEER  
EVERY DAY  
5-7PM

# COCKTAILS

## ALL 18

### Caipiroska

Haku Vodka, lime, sugar, crushed ice

### Whiskey Sour

Makers Mark Bourbon, lemon juice, egg white, simple syrup

### Blood Orange Negroni

Malfy Blood Orange Gin, sweet vermouth, Campari

### South Side

Roku Gin, lime, mint, simple syrup

### Piña Colada

Malibu, pineapple juice, coconut cream

### Bramble

Scapegrace Black Gin, blackberry liqueur, lemon juice, simple syrup

## TAP COCKTAILS ALL 14

### Espresso Martini

Vanilla vodka, coffee liqueur, cold brew

### Twisted Margarita

Tequila, triple sec, lime & a seasonal twist

### Rosebud Martini

Vodka, vanilla, cranberry, pineapple, lemon

### Rotating Offer

Ever changing cocktail creation

\$10  
COCKTAILS  
ON TAP  
EVERY DAY  
5-7PM

# BUILD YOUR GIN!

## GIN CHOOSE ONE

Malfy Lemon	14
Malfy Grapefruit	14
Malfy Blood Orange	14
Graham Norton Pink	14
Bombay Sapphire	14
The Botanist	14
Scapegrace Black	14
Roku	14
Hendrick's	14

## MIXER CHOOSE ONE

Burma Tonic
Grapefruit Tonic
Yuzu Tonic
Elderflower Sparkling
Rose Lemonade

## GARNISH CHOOSE ONE

- Lemon
- Lime
- Cucumber
- Juniper Berries
- Thyme
- Mint
- Grapefruit
- Blueberries

# NON ALCOHOLIC

## SOFT DRINKS

Coke / Coke No Sugar / Sprite	6
Ginger Beer	7
Lemon Lime & Biters	7
Red Bull / Mother	7
Fentimans Rose Lemonade	7
Fentimans Elderflower	7
Voyager Sparkling Water / 500ml	6

## JUICES

Apple / Orange / Cranberry / Pineapple / Tomato	6
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## MOCKTAILS ALL 13

- POP Ginger & Mango Mockito
- POP Watermelon Fizz



*for a good time*

# POP

*not a long time*

# DRINKS