

THIS IS MY STORY FIRST

THE STORY OF A PLACE.

WHANGAROA. HAKAROA. AKAROA.

But my tale begins millions of years before names, when two mighty volcanoes rose from the sea. Flows of lava spilled down their flanks, forming land. Over time my fire ceased. Wind and water ground down my vast volcanoes. The rising ocean flooded my extinct calderas, forming the harbours of Akaroa and Lyttelton. My island became a peninsula, connected to Te Wai Pounamu by rocks and sands washed down from the Southern Alps.

THE LAND & THE SEA

My slopes became green and thickly forested. My hills rang with the songs of kiwi, kākāpō, parakeets and tūi. Moa roamed. My oceans thronged with dolphins, whales, penguins and kai moana in abundance.

GODS & PEOPLE

I sat with Maui as he fished up Te Ika a Maui. He buried a troublesome giant under my mountains. I feel him stir from time to time.

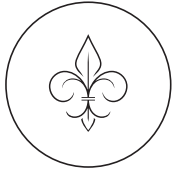
I was here when the first humans came. The Waitaha paddling their waka from Polynesia. Ngāti Māmoe and Ngāi Tahu built their pā and planted their gardens. I was here when Te Rauparaha bought fire and blood to the harbour. I watched the Ngāi Tahu chiefs Iwikau and Tikao sign Te Tiriti o Waitangi at Ōnuku Marae. I saw the British plant their flags and the disappointment on Capitaine Langlois' face as he returned too late to claim me for the French crown.

THE ESSENCE OF AKAROA

Many have told my story. But only one has distilled the essence of this place to make poems that run over your tongue. Songs that sing in your mouth. Every bottle is a taste of this place. Kelp gathered in Wainui, lavender from Little River, blossoms from Little Akaloa, wild thyme from the Peninsula. Locally grown grapes, lemons, and botanicals for gins that are a true evocation of this beautiful place.

AKAROA CRAFT DISTILLERY
Tales of the harbour told in gin.

EST. 2021
AKAROA
CRAFT DISTILLERY
NEW ZEALAND



GIN TASTING

Per Person (3 Gins) 15.00

Hector's Long Harbour Ocean Wash Gin

Hector's Little River Lemon Verbena Gin

Hector's French Farm Petit Pinot Gin

GIN & TONIC

13.00

HECTOR'S LONG HARBOUR OCEAN WASH GIN

Served with your choice of:

Fever-Tree Light and Refreshing Tonic with Lime

Fever-Tree Premium Indian Tonic with Lime

Fever-Tree Wild Raspberry Tonic with Lime

HECTOR'S FRENCH FARM PETIT PINOT GIN

Served with your choice of:

Fever-Tree Light and Refreshing Tonic with Lime

Fever-Tree Wild Raspberry Tonic with Lime

HECTOR'S LITTLE RIVER LEMON VERBENA GIN

Served with your choice of:

Fever-Tree Light and Refreshing Tonic with Lemon

Fever-Tree Mediterranean Tonic with Lemon

Fever-Tree Elderflower Tonic with Lemon

GIN & SODA

13.00

HECTOR'S LONG HARBOUR OCEAN WASH GIN

Served with your choice of:

Fever-Tree Premium Soda with Lime

Fever-Tree Grapefruit Soda with Lime

Fever-Tree Blood Orange Soda with Lime

HECTOR'S FRENCH FARM PETIT PINOT GIN

Served with your choice of:

Fever-Tree Grapefruit Soda with Lime

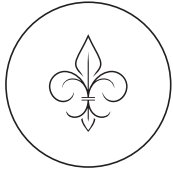
Fever-Tree Blood Orange Soda with Lime

HECTOR'S LITTLE RIVER LEMON VERBENA GIN

Served with:

Fever-Tree Premium Soda with Lemon

All served with Juniper Berries and Ice



GIN COCKTAILS

Long Harbour Soixante Quinze (French 75) 20.00
Hector's Long Harbour Ocean Wash Gin, Botanical Syrup,
Lemon Juice and Prosecco – *served in a champagne flute*

Little River Gimlet 20.00
Hector's Little River Verbena Gin, Botanical Syrup
and Lemon Juice – *served in a martini glass*

Shackleton Gin Sling 20.00
Hector's Long Harbour Ocean Wash Gin, Lime Juice,
Apple Juice, Ginger Beer, Mint and Lime
– *served in a short glass*

Settlers Hill Grapefruit Spritz..... 20.00
Hector's Long Harbour Ocean Wash Gin, Aperol,
Botanical Syrup, Fever-Tree Grapefruit Soda,
Grapefruit and Lime– *served in a gin coupe*

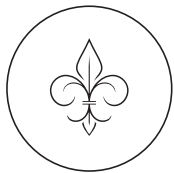
Purple Peak Elderflower Spritz..... 20.00
Hector's Little River Lemon Verbena Gin, Botanical
Syrup, Fever-Tree Elderflower Tonic, Mint and Lemon
– *served in a tall glass*

Wainui Red Snapper (Bloody Mary) 22.00
Hector's Long Harbour Ocean Wash Gin, Tomato Juice,
Worcestershire Sauce, Tabasco, Horseradish Sauce,
Celery – *served in a tall glass*

Fishermans Bay Raspberry Rush 22.00
Hector's French Farm Petit Pinot Gin, Botanical Syrup,
Fever-Tree Wild Raspberry Tonic, Lime with a
Raspberry Sherbert Sugar Rim – *served in a gin goblet*

Stony Bay Blood Orange Fizz..... 22.00
Hector's Long Harbour Ocean Wash Gin, Botanical Syrup,
Fever-Tree Blood Orange Soda, Orange and Lime
– *served in a gin goblet*

Akaroa Negroni 22.00
Hector's French Farm Petit Pinot Gin, Sweet vermouth,
Aperol, Orange – *served in a short glass*



BUBBLES

Prosecco Glass	11.00
Canti Prosecco DOC Millesimato	
Méthode Traditionnelle Bottle	65.00
No 1 Family Estate Assemblé Méthode Traditionnelle NV by Daniel Le Brun	

BEER

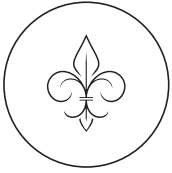
Cassells & Sons Brewing IPA/APA	12.00
Speights Gold	10.00
Speights Mid Ale	10.00

NON-ALCOHOLIC

Orange Juice	6.00
Old Fashioned Lemonade	6.00
Ginger Beer	6.00
Lemon, Lime & Bitters	6.00
Bavaria IPA 0.0%	6.00
Antipodes Sparkling Water (1 Litre)	10.00
Passionfruit Mocktail	16.00

TO EAT

Antipasto Platter for 2 or 4 (we can cater for larger group numbers) Akaroa Salmon, Barry's Bay Cheese, Locally Grown Olives, Deli Meats Crackers, Dried Fruit and nuts	35 / 65
Olive Bowl with Goats Feta	10.00
Spiced Nut Bowl	10.00



HECTOR'S GIN



LONG HARBOUR
OCEAN WASH GIN



FRENCH FARM
PETIT PINOT GIN



LITTLE RIVER
LEMON VERBENA GIN

AVAILABLE TO PURCHASE **\$79.95**
AT THE TASTING HOUSE



A portion of proceeds from the sales of Hector's Gin from the Tasting House are proudly donated to NZ Whale and Dolphin Trust

For bookings, please phone 0800 OUR GIN (687 446)

EST. 2021
AKAROA
CRAFT DISTILLERY
NEW ZEALAND