

## 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.

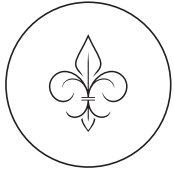
I was here when the first humans came. The Waitaha paddling their waka from Polynesia. Ngāti Māmoe and Ngāi Tahu built their pā and planted their gardens. I was here when Te Rauparaha bought fire and blood to the harbour. I watched the Ngāi Tahu chiefs Iwikau and Tikao sign Te Tiriti o Waitangi at Ōnuku 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 (4 Gins) ..... 20.00

Hector's Long Harbour Ocean Wash Gin

Hector's Little River Lemon Verbena Gin

Hector's Little Akaloa Pink Blossom 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 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

### HECTOR'S LITTLE AKALOA PINK BLOSSOM GIN

*Served with your choice of:*

Fever-Tree Light and Refreshing Tonic with Lime  
Fever-Tree Wild Raspberry Tonic with Lime  
Fever-Tree Mediterranean 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

## 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 LITTLE RIVER LEMON VERBENA GIN

*Served with your choice of:*

Fever-Tree Premium Soda with Lemon

### HECTOR'S LITTLE AKALOA PINK BLOSSOM GIN

*Served with your choice of:*

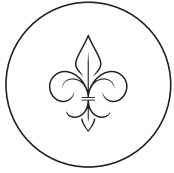
Fever-Tree Premium Soda with Lime

### 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

*All served with Juniper Berries and Ice*



# GIN COCKTAILS

**Long Harbour Soixante Quinze (French 75) ..... 20.00**

Hector's Long Harbour Ocean Wash Gin, Lemon Myrtle Syrup, Lemon Juice and Prosecco – *served with fresh orange and mandarin crumb & served in a champagne flute*

**Little River Gimlet ..... 20.00**

Hector's Little River Verbena Gin, Lemon Myrtle Syrup and Lemon Juice – *garnished with dehydrated lemon and grated nutmeg & served in a martini glass*

**Shackleton Gin Sling ..... 20.00**

Hector's Long Harbour Ocean Wash Gin, Lime Juice, Apple Juice, Ginger Beer and Mint – *garnished with fresh lime and juniper berries & served in a short glass*

**Children's Bay Tom Collins ..... 20.00**

Hector's Long Harbour Ocean Wash Gin, Lemon Myrtle Syrup, Lemon Juice and Soda – *garnished with fresh lemon & served in a tall glass*

**Settlers Hill Grapefruit Spritz ..... 20.00**

Hector's Long Harbour Ocean Wash Gin, Aperol, Grapefruit Bitters and Grapefruit Soda – *garnished with dehydrated grapefruit and pink peppercorns & served in a tall glass*

**Wainui Red Snapper (Bloody Mary) ..... 20.00**

Hector's Long Harbour Ocean Wash Gin, Worcestershire Sauce, Tabasco Sauce, Horseradish Sauce, Pickle Juice, Ground Pepper and Tomato Juice with a Celery Salt Rim – *garnished with a celery stick and fresh lemon & served in a tall glass*

**Fishermans Bay Raspberry Rush ..... 22.00**

Hector's French Farm Petit Pinot Gin, Raspberry Syrup, Berries, Wild Raspberry Tonic with a Raspberry Sherbert Sugar Rim – *garnished with fresh lime and juniper berries & served in a gin goblet*

**Stony Bay Blood Orange Fizz ..... 22.00**

Hector's Long Harbour Ocean Wash Gin, Passionfruit Syrup, Blood Orange Soda – *garnished with fresh orange, fresh lime and juniper berries & served in a gin goblet*

**Decanter Bay Pinkalicious ..... 22.00**

Hector's Little Akaloa Pink Blossom Gin, Passionfruit Syrup, Raspberry Syrup, Berries, Mint and Soda – *garnished with dehydrated orange and mint & served in a coupe glass*

**Akaloa Negroni ..... 22.00**

Hector's French Farm Petit Pinot Gin, Aperol, Italian Vermouth, Amaro, Orange Bitters and Lemon Myrtle Syrup – *garnished with dehydrated orange and orange zest & served in a short glass \*\*can be made into a spritz with Soda*

**Little Akaloa Harbourside ..... 22.00**

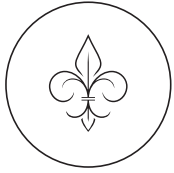
Hector's Little Akaloa Pink Blossom Gin, Campari, Passionfruit Syrup and Lime Juice – *garnished with fresh lime & served in a short glass*

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## BUBBLES

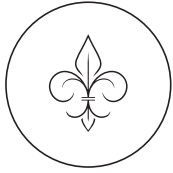
<b>Prosecco Glass</b> .....	11.00
Canti Prosecco DOC Millesimato	
<b>Méthode Traditionnelle Bottle</b> .....	65.00
No 1 Family Estate Assemblé Méthode Traditionnelle NV by Daniel Le Brun	

## WINE

<b>Montford Estate (Marlborough)</b> .....	10.00 / 45.00
Sauvignon Blanc, Pinot Gris, Rose, Chardonnay	
<b>Montford Estate (Marlborough)</b> .....	12.00 / 52.00
Pinot Noir	

## BEER

<b>Cassels &amp; Sons Brewing IPA</b> .....	10.00
<b>Cassels &amp; Sons Brewing APA</b> .....	10.00
<b>Steinlager Classic</b> .....	9.00
<b>Speights Gold</b> .....	8.00
<b>Speights Mid Ale</b> .....	8.00



## NON-ALCOHOLIC

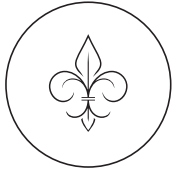
Orange Juice .....	6.00
Apple Juice .....	6.00
Old Fashioned Lemonade .....	6.00
Ginger Beer .....	6.00
Lemon, Lime & Bitters .....	6.00
Bavaria IPA 0.0% .....	6.00
Antipodes Sparkling Water (1 Litre) .....	10.00
Passionfruit Mocktail .....	16.00

## 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 .....	40 / 70
Warmed Olive Bowl .....	10.00
Spiced or Plain Nut Bowl .....	10.00



# HECTOR'S GIN



LONG HARBOUR  
OCEAN WASH GIN

LITTLE RIVER  
LEMON VERBENA GIN

LITTLE AKALOA  
PINK BLOSSOM GIN

FRENCH FARM  
PETIT PINOT 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

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

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