

# LITTLEWOLF

unforgettable events



## Elevate your next event with LittleWolf, Auckland's premier catering brand

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We are passionate about crafting an unforgettable culinary experience that elevates your wedding, private gathering or corporate function. Our on-trend menus showcase the freshest produce, impeccable service, and exceptional styling, whether you're hosting at home, your office, or a special venue.

Join us in creating memorable moments that are as meaningful as they are delicious.



# CANAPÉ

## LAND

Chicken beignet, lemon thyme and roasted garlic aioli	<b>\$6.5</b>
Karaage chicken, gochujang mayonnaise, sticky soy and pickled radish df nga	<b>\$6</b>
Truffle stuffed boneless chicken wing nga	<b>\$8</b>
Chicken thigh rillette, sweetcorn, tarragon, crispy chicken skin nga	<b>\$7</b>
Chicken liver parfait, Pedro Ximenez gel, crispy spiced bread	<b>\$7.5</b>
Shredded hoisin duck, sesame cracker, mandarin and coriander df	<b>\$6</b>
Smoked brisket croquette, American mustard mayonnaise	<b>\$6</b>
Beef fillet, truffle mayonnaise and parmesan nga	<b>\$6</b>
Beef cheek mini pie, Barossa shiraz	<b>\$7</b>
Dukkah lamb, squash puree, mint relish nga	<b>\$6</b>
Chorizo spring roll, saffron aioli df	<b>\$6</b>

## SEA

Beetroot salmon gravlax, squid ink lavosh, citrus mascarpone	<b>\$6</b>
Cured kingfish, miso and lime mayonnaise, pickled vegetables df nga	<b>\$6</b>
Tuna tartare, sesame, chilli, black rice cracker df nga	<b>\$6</b>
Pan seared tuna, sesame, green bean and salsa verde df nga	<b>\$7</b>
Snapper ceviche, rice paper and nori cracker, nuoc cham df nga	<b>\$6</b>
Black tiger prawn tostada, smoked tomato, and avocado df nga	<b>\$7</b>
Rare tuna spring roll, wasabi and coriander df	<b>\$7</b>

## GARDEN

Porcini and mozzarella arancini, truffle mayonnaise v	<b>\$6</b>
Slow roasted tomato, parmesan shortbread, parmesan crème v	<b>\$6.5</b>
Truffle brie, brioche toast, Rewa Rewa honey v	<b>\$8.5</b>
Za'atar rice cracker, coconut labneh, pomegranate nga vg	<b>\$5.5</b>
Goats' cheese, pinenut and semi dried tomato v	<b>\$6</b>
Compressed watermelon, feta crème and mint gel nga v	<b>\$6</b>
Homemade sunflower seed cracker, smoked tomato gel, crispy capers, olive dust nga vg	<b>\$5.5</b>
Blue cheese cheesecake, spiced pear chutney, pecan and rye crumb v	<b>\$7</b>
Whipped ricotta, truffle honey, parmesan and thyme shortbread nga v	<b>\$7.5</b>



# ROAMING

## HANDHELD

Cheeseburger slider, McClure's pickles, LittleWolf burger sauce (nga on request)	<b>\$9.5</b>
Buttermilk chicken slider, honey and garlic glaze (nga on request)	<b>\$9.5</b>
Lamb slider, cucumber and minted yoghurt (nga on request)	<b>\$9.5</b>
Smoked honey and chipotle pork belly slider, Japanese mayonnaise and crisp iceberg (nga on request)	<b>\$10.5</b>
Moroccan lamb kebab, rose labneh, pistachio, amaranth, homemade flat bread	<b>\$11</b>
Broad bean and lemon falafel, red onion, tzatziki, homemade flat bread v	<b>\$11</b>
Herb crusted lamb cutlet, salsa verde (nga on request)	<b>\$12</b>
Harissa salmon skewer, chilli and lime mayonnaise nga	<b>\$9</b>
Garlic and lemon chicken thigh skewer, herby garlic and parmesan butter nga	<b>\$9</b>
Buffalo cauliflower skewer, ranch dressing and fine herb nga vg	<b>\$9</b>

## FORK FOOD

Pan-roasted chicken breast, wild mushrooms, onion mash and point gris jus nga	<b>\$16</b>
Korean fried chicken, sticky rice, pickled cucumber, Japanese mayonnaise nga	<b>\$14.5</b>
Duck breast, cherry gel, micro sorrel and chive malto df nga	<b>\$17.5</b>
Chargrilled hanger steak, homemade wedges and bearnaise nga	<b>\$17</b>
Beef cheek, truffle, croissant bread and butter pudding, merlot jus	<b>\$17.5</b>
Bourbon smoked brisket, grits, jalapeno salsa nga	<b>\$18</b>
Grilled lamb backstrap, courgette, ricotta, lemon and mint nga	<b>\$16.5</b>
King salmon ceviche, leche de tigre, avocado, sweet potato crisps nga	<b>\$14</b>
Confit salmon, sea lettuce, sorrel and radish df nga	<b>\$15</b>
Line caught snapper, pan fried, sweetcorn puree, roasted polenta, tomato relish and herb oil nga	<b>\$18</b>
Prawn shumai, roasted sesame, fermented chili and soy df	<b>\$12.5</b>
Cauliflower risotto, beetroot and goats' cheese nga v	<b>\$13.5</b>
Shiitake mushroom gyoza, roasted sesame, chili and soy vg	<b>\$12.5</b>
Board bean and pecorino stuffed gnocchi, beurre blanc and pea v	<b>\$14.5</b>
Eggplant, tofu and seasonal vegetables, miso, ginger and soy nga vg	<b>\$14</b>



# SHARED TABLE

## BREAD

**\$4.5**

**Price includes one accompaniment**

Artisan bread roll v

Seed and nut cracker nga vg

**\$6**

**Price includes one accompaniment**

Homemade focaccia v

Homemade flat bread v

## BUTTERS AND DIPS

**Additional accompaniment \$2pp**

Raspberry balsamic and extra virgin olive oil nga vg

Butterbean hummus and dukkah nga v

Romesco and flaked almonds nga vg

Kiwi onion dip and burnt onion powder v

Sundried tomato pesto nga v

Truffle butter nga v

Fermented chilli and honey butter v

Whipped butter with flaky sea salt nga v

## STARTERS

**\$12.5**

Snapper ceviche, orange, fennel, chilli, mint and olive oil df nga

Fresh burrata, courgette crisps, mint and olive oil nga v

New York prawn cocktail, Marie rose sauce and gem lettuce nga

House cured Glory Bay salmon, cucumber, dill crème fraiche and caper nga

Antipasti platter, marinated artichoke, grilled aubergine, sundried tomato, lemon and thyme courgetti and Sicilian green olives df nga

Charcuterie platter, coppa riserva, prosciutto crudo, salami finocchiona, bresaola, cornichons and silver skin onions df nga

# SHARED TABLE

## MAIN

**Any two for \$35**

**Any three for \$43**

Chicken breast, wild mushrooms, thyme and confit garlic jus *df* *nga*

Roasted bone in chicken thigh, charred orange, fennel and Pernod *nga*

Angus beef cheeks, slow roasted, crispy carrot, carrot and star anise puree *nga*

Roasted beef sirloin, café de Paris butter, wilted greens *nga*

Hawkes Bay lamb shoulder, slow roasted, salsa verde and fine herbs *df* *nga*

Chargrilled lamb rump, confit garlic, butterbeans and rosemary jus *df* *nga*

Greek style pork sirloin with lemon, garlic and oregano *nga*

Glory Bay salmon, hickory smoked, maple and pomegranate glaze, preserved lemon, fine herb salad *df* *nga*

White market fish, tiger prawns, blistered cherry tomatoes and salsa verde *df* *nga*

Grilled portobello mushroom, roasted red onion, chimichurri *nga* *vg*

## SIDE

**Any three for \$23**

**Any four for \$28**

Garlic roasted potatoes, shaved parmesan and truffle aioli *nga* *v*

Crispy smashed new potatoes, caramelised red onion, smoked paprika and chive mayonnaise *nga* *v*

Roasted butternut squash, burnt aubergine and pomegranate molasses *nga* *vg*

Chargrilled cauliflower, tomato, dill and capers *nga* *vg*

Roasted parsnip, caper and olive vinaigrette *nga* *vg*

Balsamic beetroot, baked ricotta and sorrel *nga* *v*

Roasted red cabbage, purple beetroot, hazelnuts and sour cream *nga* *v*

Spiced baby carrots, coconut labneh, coriander *nga* *vg*

Miso, pink pepper and citrus glazed carrots, pistachio and maple labneh *nga* *v*

Charred broccolini, chilli, almond and confit shallot dressing *nga* *vg*

Courgette cannelloni, ricotta, lemon and spinach *nga* *v*

Courgette, tomato salsa, labneh and pinenut *nga* *v* (*vg* on request)

Tomato ceviche, Clevedon buffalo mozzarella, sherry and wild roquette *nga* *v*

Garden salad, fresh radish, toasted cashews, chardonnay vinaigrette *nga* *vg*

Watercress and pear, walnut vinaigrette *nga* *vg*

Couscous, herbs, preserved lemon and almonds *vg*

# SHARED TABLE

## DESSERT

**\$11**

Salted caramel banoffee pie v

Custard tart, macerated strawberries v

LittleWolf tiramisu v

Coconut and vanilla pannacotta, pineapple, kiwifruit and passionfruit nga vg

Fresh fruit platter nga vg

## PETIT FOUR

**\$5.5**

Lemon meringue pie v

Mini banoffee pie v

Orange chocolate brownie v

Seasonal macaron nga v

Chocolate truffle nga v (vg on request)

Raspberry pistachio vanilla custard tart v

Pineapple and passionfruit mini pavlova nga v

Orange blossom madeleine v

## SUPPER

**\$7.5**

Grilled cheese toasties v (nga on request)

Birria brisket and grilled cheese toasties (nga on request)

Inside out prawn toast, yuzu mayonnaise (nga on request)

Mini mince and cheese pie

Mini chicken and leek pie

Beef, cheddar and caramelised onion sausage rolls



# PLATED

## STARTER

Butternut squash carpaccio, whipped walnut, pickled enoki, wild roquette nga vg **\$21**

Burrata, savoury granola, heirloom tomatoes, flatleaf parsley pesto v **\$21**

Snapper crudo, tajin tomato petals, consommé and dill df nga **\$24**

House smoked salmon, heritage beetroot, apple and fresh horseradish nga **\$19**

Hawkes Bay lamb loin, tea smoked, parsnip skordalia, green olive dressing and parsnip crisps df **\$23**

Beef carpaccio, truffle mayonnaise, parmesan and wild herbs nga **\$21**

King scallops, gazpacho vinaigrette, avocado, crisp squid and basil nga **\$24**

Salt baked vegetables, Tete de Moine nga v **\$20**

Crab and smoked salmon salad, avocado, fennel and apple nga **\$23.5**

## MAIN

Ratatouille tatin, red pepper puree, grilled courgette, heritage tomato, basil pesto and vegan feta nga vg **\$36**

Shallot tarte tatin, heirloom baby beetroot, rose scented goats' cheese and wild roquette v (vg on request) **\$36**

Panfried snapper, broccolini, salt cod croquette and sauce vierge **\$39**

Lemon herb chicken, heirloom carrots, truffle pomme puree and pinot gris jus nga (df on request) **\$36**

Beef fillet, smoked brisket croquette, pomme anna, shiraz jus and watercress **\$48**

Beef short rib, wasabi pomme puree, bok choy, chili, garlic and coriander df nga **\$43**

Hawkes Bay lamb rump, braised shoulder croquette, potato pave, pea puree **\$41**

Grilled hanger steak, slow cooked cheek, spinach, pomme anna, heirloom carrots and jus nga **\$43**

Grilled hapuka, smoked celeriac, field mushroom puree, oxtail and red wine nga **\$44**

Roasted duck breast, grilled spring onion, almond puree, apricot tatin and duck cracker df nga **\$41**

# PLATED

## DESSERT

Chocolate delice, salted caramel dulce, whipped coconut and brownie crumb v	<b>\$22</b>
Custard tart, strawberry and vanilla tuile v	<b>\$20</b>
Pistachio sponge, pistachio gel, plum gel, roasted vanilla plum, whipped mascarpone v	<b>\$21</b>
Strawberries, mousse, jelly, compressed vanilla parfait v nga	<b>\$20</b>
Apple crumble tart, cinnamon and rum anglaise v	<b>\$18</b>

## PETIT FOUR

Bakewell tartlet v	<b>\$5.5</b>
Lemon meringue pie v	<b>\$5.5</b>
Mini banoffee pie v	<b>\$5.5</b>
Orange blossom madeleine v	<b>\$5.5</b>
Petit battenburg v	<b>\$5.5</b>
Gingerbread cookie sandwich, spiced cream v	<b>\$5.5</b>
Seasonal macaron nga v	<b>\$5.5</b>
Handmade chocolate truffle nga v	<b>\$5.5</b>



BEVERAGE MENU

*Champagne*

*10.00*

# PLATTERS

## ITALIAN ANTIPASTI

**\$195.65**

A selection of charcuterie including salami milano, coppa riserva, and bresaola. Accompanied by Clevedon Coast buffalo mozzarella, parmesan reggiano, lemon and garlic marinated Sicilian olives, giardiniera vegetables, marinated artichokes and freshly baked ciabatta

## PLOUGHMAN'S

**\$195.65**

Aged cheddar, blue cheese, smoked chicken and apricot and brandy glazed ham loin. Served with pickled onions, radishes, vine tomatoes, dill gherkins, fresh grapes, freshly baked baguette, piccalilli, and spiced green tomato chutney

## SPANISH TAPAS

**\$195.65**

A premium selection of tapas, including saffron-marinated prawns, chorizo, jamón ibérico, manchego, and blue cheese. Served alongside feta-stuffed piquillo peppers, rosemary & chilli Queen olives, spiced almonds, guindilla peppers, romesco and butterbean hummus, and garlic-rubbed crostini

## PREMIUM CHEESE

**\$195.65**

A selection of premium Kāpiti cheese, including Te Tihi cheddar, Kahikatea camembert, Kikorangi blue and two seasonal guest cheeses. Served with green tomato and apricot chutneys, freshly baked walnut loaf, and grapes

## VEGETABLE GARDEN

**\$156.52**

Cucumber, radish, and baby carrot crudites. Served with grilled aubergine and artichokes, confit fennel, marinated olives, smoked ash and cumin Savour plant-based cheese, beetroot and cashew hummus, babaganoush and freshly baked pumpkin seed rye bread



# GRAZING TABLES

## ITALIAN SELECTION

A carefully curated charcuterie table including prosciutto crudo, salami milano, LittleWolf hot smoked salmon, brie de Meaux, port and red wine aged cheddar, green Sicilian olives, marinated artichokes, stuffed pepper dews, basil pesto, extra virgin olive oil and balsamic. Served with freshly baked artisanal breads and crackers

<b>1.8m</b>	40-60 guests	<b>\$1,350</b>
<b>2.4m</b>	60-100 guests	<b>\$1,850</b>
<b>3.6m</b>	100-150 guests	<b>\$2,250</b>

## PLOUGHMAN'S PICNIC

Enjoy the rustic charm of a traditional ploughman's feast with rare roast beef, smoked chicken breast, shaved honey roast ham, aged cheddar, smoked havarti, pickled onions, artisan chutney, relish and piccalilli. Served with salad, tomato, cucumber and artisan breads

<b>1.8m</b>	40-60 guests	<b>\$1,250</b>
<b>2.4m</b>	60-100 guests	<b>\$1,750</b>
<b>3.6m</b>	100-150 guests	<b>\$2,150</b>

## INTERNATIONAL CHEESES, LA FROMAGERIE

**40-60 guests**

**\$1,425**

A curated selection of French cheeses. Served with honeycomb, fresh grapes, moscato soaked dried figs, walnuts, dried apricots, homemade chutney, quince paste, artisanal breads and crackers

Roquefort Papillon Black Label  
Fromager d'Affinois  
Comté Badoz Terroir  
Buche de Chevre Blanche  
Epoisses Germain

## LOCAL CHEESES, ARTISAN HUB

**40-60 guests**

**\$1,150**

LittleWolf's favourite New Zealand cheeses. Served with honeycomb, fresh grapes, moscato soaked dried figs, walnuts, dried apricots, homemade chutney, quince paste, artisanal breads and crackers

Mt Eliza Blue Monkey  
Cranky Goat Lynton  
Whitestone Lindis Pass Brie  
The Kingsmeade Sunset Blue  
The Little River Estate Wildfire washed rind  
Mercer Cheese Maasdam



# FOOD STATIONS

## YAKITORI

**50 guests**

**\$1,800**

**Cooked over hot coals - Please choose 4-5 options**

Teriyaki chicken and spring onion	Fermented chilli pork belly
Scallop with oyster sauce	Prawn, chili and lime mayonnaise
Salmon with honey and sichuan pepper	Broccoli with citrus butter and chilli
Confit garlic and soy beef with oyster mushroom	Miso ginger and sesame aubergine

## MACARONI AND CHEESE

**50 guests**

**\$1,150**

Home-style macaroni and cheese, with a selection of accompaniments;  
Braised beef short rib, red wine jus  
Butter poached prawns, white wine sauce  
BBQ pork ribs, spicy BBQ glaze  
Gremolata, parmesan and herb pangrattato, candied bacon crumb

## PAELLA

**50 guests**

**\$1,200**

**Choose two from the below selection**

Chicken, chorizo, roasted red peppers and baby peas nga  
Green lipped mussels, tiger prawns and squid nga  
Pork belly, tiger prawn, confit garlic and caramelized onion nga  
Marinated artichokes, roasted tomatoes, olives and green beans nga v

*Our interactive food stations are designed to complement your menu, not replace a full meal. Ideal when paired with other offerings, they bring a vibrant, street food-style experience to your event. Please note: pricing is for food only. Staff and equipment are additional and required for service*

## POKE BOWL

**50 guests**

**\$1,050**

Build your own poke bowl including poached chicken, prawns, smoked salmon and marinated tofu with a selection of accompaniments

## FRESH FROM TOKYO

**50 guests**

**\$1,650**

Tempura soft shell crab bao, hamachi & salmon sashimi, crying tiger glazed snapper, katsu chicken with tonkatsu sauce, crisp egg noodle nest with soy cured egg yolk

## CRUDO AND SASHIMI

**50 guests**

**\$1,400**

Kokoda bowl, gem lettuce, cherry tomato  
White market fish, tuna and salmon sashimi plates with tigre de leche, ponzu, soy, pickled ginger and wasabi  
Selection of handmade sushi

## SEAFOOD

**50 guests**

**\$2,400**

A fresh selection of seafood from around New Zealand. Featuring Glory Bay salmon, smoked in-house, Manuka smoked kahawai, house-cured yellow tail kingfish, Pacific oysters, mignonette, tabasco and fresh lemon, grilled black tiger prawns, marie rose sauce, poached green lipped mussels, line-caught snapper kokoda, LittleWolf crab rillettes and keta caviar. Served with lemon aioli, herb mayonnaise, salsa verde and artisanal crostini, blini & homemade breads

# FOOD STATIONS

## CARVERY

**50 guests**

**\$1,470**

Freshly roasted meats carved in front of your guests. Accompanied by homemade Yorkshire pudding, crusty dinner rolls, mustard, red wine gravy and relishes.

### Choose three;

Rare roast sirloin and Angus beef, creamed horseradish and garlic herb crust  
Free range chicken, lemon, thyme, and garlic glaze, sage and onion stuffing  
Glory Bay salmon, hot smoked in-house, lemon and herb crème fraiche nga  
Hawkes Bay lamb shoulder, slow-roasted, salsa verde nga  
Ham loin, muscovado and spiced rum glaze nga  
Porchetta, sage, onion, and garlic

## OYSTER BAR

**Price per dozen, unless otherwise specified**

Served with creamed horseradish, mignonette, bloody Mary, lemon and tabasco

Clevedon coast oysters, North Island's East Coast

*Available year-round, ordered by the 5 doz.*

**\$105**

Kawhia oysters, North Island's West Coast

*Available June-December*

**\$105**

Te Makutu oysters, Waiheke Island

*Available year-round*

**\$115**

Bluff oysters, South Island

*Available March-August*

**\$140**

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## CANDY BAR

**50 guests**

**\$1,150**

Treat your guests to a taste of childhood with our fun candy bar. Indulge the after-dinner sweet tooth with jars & bowls overflowing with sweets & lollies, and a selection of petit fours

## ICECREAM

**50 guests**

**\$960**

A selection of rolled gourmet icecream and sorbet, served in waffle cones & cups with seasonal accompaniments. Choose from the options below;

*Mango passionfruit sorbet vg  
Peppermint slice  
Boysenberry cheesecake  
Coffee chocolate rubble  
Cookies and cream  
Coconut caramel, sesame chocolate praline  
Vanilla bean  
Salted chocolate brownie*

## DESSERT

**Price per item**

**\$13.5**

Tiramisu  
Pannacotta, dark chocolate soil and cherry compote  
Buffalo yoghurt, white chocolate mousse, strawberry and broken meringue  
Deconstructed banoffee pie  
Pineapple and passionfruit eton mess



Le Contesse  
PROSECCO  
CANTALE  
FRANCE - BARROIS

Quels  
vins  
à  
boire  
en  
été

# BEVERAGE PACKAGES

## CLASSIC WINE, BEER AND CRAFT SODA

Rongopai Marlborough Pinot Gris  
Rongopai Marlborough Sauvignon Blanc  
Torea Martinborough Chardonnay  
Rongopai Marlborough Pinot Noir

Heineken  
Garage Project Fugazi Light  
Garage Project Tiny Hazy IPA 0%

Karma Soft Drinks  
Karma Juice

### STANDING

1-2 hours	<b>\$34</b>
2-3 hours	<b>\$43.5</b>
3-4 hours	<b>\$55</b>
4-5 hours	<b>\$63</b>

### SEATED

3-4 hours	<b>\$68.5</b>
4-5 hours	<b>\$78.5</b>

Pricing per person  
**Minimum 30 guests**

## FINE WINE, BEER AND CRAFT SODA

Mt Beautiful Rosé  
Main Divide North Canterbury Pinot Gris  
Nga Waka Sauvignon Blanc  
Brookfields Bergman Chardonnay  
Saddleback Pinot Noir

Heineken  
Garage project Garagista  
Garage project Fugazi Light  
Garage Project Tiny Hazy IPA 0%

Karma Soft Drinks  
Karma Juice

### STANDING

1-2 hours	<b>\$39.5</b>
2-3 hours	<b>\$51.5</b>
3-4 hours	<b>\$61.5</b>
4-5 hours	<b>\$73</b>

### SEATED

3-4 hours	<b>\$83</b>
4-5 hours	<b>\$90</b>

# CHAMPAGNE, SPARKLING AND WINE

## SPARKLING

	Bottle	Case (6)
Moët & Chandon, France		<b>\$660</b>
Piper Heidsieck, France		<b>\$570</b>
Pasqua Romeo and Juliet's Wall Prosecco DOC, Italy	<b>\$63</b>	
Allan Scott Cecilia Brut, Marlborough	<b>\$72</b>	

## ROSÉ

Chapoutier Pays d'Oc, France	<b>\$57</b>
Peregrine, Central Otago	<b>\$64.5</b>

## SAUVIGNON BLANC

Man O War Sidewinder, Waiheke	<b>\$58</b>
Mahi Alias, Marlborough	<b>\$66</b>

## CHARDONNAY

Te Mata Estate, Hawkes Bay	<b>\$58</b>
Peregrine, Central Otago	<b>\$69</b>

## PINOT GRIS

	Bottle
Man O War Exiled, Waiheke	<b>\$58</b>
Peregrine 2022, Central Otago	<b>\$68</b>

## RED WINE

Ata Rangī Crimson Pinot Noir, Martinborough	<b>\$62</b>
Peregrine Pinot Noir 2021, Central Otago	<b>\$85</b>
Mojo Cabernet Sauvignon, Australia	<b>\$59</b>
Trinity Hills Syrah, Hawkes Bay	<b>\$65</b>
Babich Black Label Syrah, Hawkes Bay	<b>\$70</b>
Tim Adams Cabernet Malbec, Australia	<b>\$78</b>
Yalumba 'The Cigar' Cabernet Sauvignon, Australia	<b>\$89</b>
Pask Gimblett Gravels Declaration Merlot 2019, Hawkes Bay	<b>\$97</b>
Te Mata Estate Cabernet Merlot, Hawkes Bay	<b>\$97</b>

# BEER, CIDER AND RTD'S

## BEER

	<b>Bottle</b>
Heineken	<b>\$9.5</b>
Heineken 0%	<b>\$9.5</b>
Garage Project Tiny Hazy IPA 0%	<b>\$10.5</b>
Garage Project Fugazi Light 2.5%	<b>\$10.5</b>
Garage Project 'Beer' 4.8%	<b>\$11</b>
Garage Project Bliss Lager 4.5%	<b>\$11</b>
Garage Project Chipper Hazy Pale Ale 5%	<b>\$11</b>
Garage Project Garagista IPA 5.8%	<b>\$12.5</b>
Epic Joose Party Hazy Pale Ale 5.3%	<b>\$12.5</b>
Epic Thunder APA 5.8%	<b>\$12.5</b>

## CIDER

	<b>Bottle</b>
Morningcider	<b>\$10</b>

## RTD'S

Pals Range	<b>\$10</b>
Zeffer Alcoholic Ginger Beer	<b>\$12.5</b>



# COCKTAILS

## OUR KEGGED RANGE

	<b>serves</b>	<b>per keg</b>
Chambord Spritz	<b>25</b>	<b>\$263</b>
Aperol Spritz	<b>25</b>	<b>\$263</b>
Cosmopolitan	<b>35</b>	<b>\$504</b>
Espresso Martini	<b>45</b>	<b>\$462</b>
Kentucky Royale	<b>40</b>	<b>\$452</b>
Mai Tai	<b>40</b>	<b>\$452</b>
Classic Margarita	<b>40</b>	<b>\$452</b>
Black Raspberry Margarita	<b>40</b>	<b>\$452</b>
Pineapple Chilli Margarita	<b>40</b>	<b>\$452</b>
Classic Mojito	<b>25</b>	<b>\$263</b>
Passionfruit Mojito	<b>25</b>	<b>\$350</b>
Mandarin Marmalade Mojito	<b>25</b>	<b>\$350</b>
Negroni	<b>55</b>	<b>\$784</b>
Old Fashioned	<b>55</b>	<b>\$784</b>
Strawberry Daiquiri	<b>50</b>	<b>\$525</b>

# ALCOHOL FREE

## SODA

	<b>Bottle</b>	<b>Case (24)</b>
Almighty Flavoured Sparkling Water		<b>\$140</b>
Almighty Blood Orange Sparkling Water		<b>\$140</b>
Almighty Yuzu Sparkling Water		<b>\$140</b>
Pals 0% - Central Otago Peach, Passionfruit & Soda		<b>\$140</b>
Karma Ethical Soda	<b>\$6</b>	
Fentimans Craft Soda	<b>\$6</b>	
Antipodes 1 Ltr Still/Sparkling	<b>\$11</b>	
Lyre's Amalfi Spritz Alcohol Free cocktail		<b>\$190</b>
Lyre's Dark & Spicy Alcohol Free cocktail		<b>\$190</b>
Lyre's Gin & Tonic Alcohol Free cocktail		<b>\$190</b>

## MOCKTAIL KEGS

	<b>per keg (serves 30)</b>
Cucumber, Elderflower, Mint & Lime Soda	<b>\$171</b>
Pina Colada Soda	<b>\$171</b>
Spiced Vanilla Lemonade	<b>\$171</b>
Wild Strawberry Lemonade	<b>\$171</b>

# LITTLE WOLF

unforgettable events