

# APPLICATION FOR ON-LICENCE OR RENEWAL OF ON-LICENCE



## Form 3, Sections 100 and 127(2), Sale and Supply of Alcohol Act 2012

Send or deliver your application to:

The Secretary  
 District Licensing Committee  
 Kāpiti Coast District Council  
 Private Bag 60601, Paraparaumu 5254  
 175 Rimu Road, Paraparaumu 5032  
 Telephone (04) 296 4700 Toll Free: 0800 486 486

For Council use
File #

Once this application is complete you may make an appointment for a pre-lodgement meeting with a Licensing Inspector at the numbers given above.

Application forms cannot be accepted by the District Licensing Committee (DLC) over the counter until they have been signed off as complete by the Inspector and a fee category has been calculated. **Instructions on how to complete this application are attached at the back of the form.**

This application is made in accordance with the particular set out below:		
<b>1. Application Type</b>		
<input type="checkbox"/> New On-Licence	<input checked="" type="checkbox"/> <b>Renewal of On-Licence</b> Licence number: 45/ON/008/2019	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number:
<b>2. Endorsements</b>		
Tick the appropriate box if you want an endorsed licence only		
<input type="checkbox"/> Allow BYO	<input type="checkbox"/> On-Licence plus Caterer's On-Licence	
<input type="checkbox"/> BYO Licence only	<input type="checkbox"/> Caterer's On-Licence only (no restaurant)	
<b>3. Details of Applicant</b>		
Full legal name or names to be on licence (if a company, must be company name): The Sicilian Ltd T/A Passo		
Whether licence already held for premises or conveyance concerned: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and if 'Yes' state kind of licence On-licence		
<b>4. Applicant Status; by reference to section 28 of Sale and Supply of Alcohol Act 2012</b>		
<input type="checkbox"/> Natural person(s)	<input checked="" type="checkbox"/> <b>Private Company</b>	
<input type="checkbox"/> Body Corporate	<input type="checkbox"/> Public Company	
<input type="checkbox"/> Partnership	<input type="checkbox"/> Other (please specify).....	

5. For Applicant that is a Natural Person(s):		
Full legal name:		
Any aliases (and/or maiden name):		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
Sex:	Occupation:	
Date of birth:	Place of birth:	
Telephone:	Mobile:	
Email:	Preferred mode of contact:	
6. For Applicant that is a Body Corporate, Authority under which Incorporated:		
7. For Applicant that is <u>Not</u> a Natural Person(s), Details of Contact Person:		
Name: Michele Passarello	Designation/Position: Owner/Operator	
Telephone: 021 023 16288	Email: michele.passarello@gmail.com	
Mobile:	Preferred mode of contact: email	
8. Postal Address for Service:		
Number/Street/PO Box: 8 Queens Road	Suburb: Waikanae Beach	
City:	Postcode: 5036	
9. Business Details:		
Describe principal business, any other businesses		
Cafe and restaurant		
10. Criminal Convictions:		
Does the applicant(s) have any criminal convictions (other than convictions for offences against provisions of the Land Transport Act 1998 not contained in Part 6, and offences to which the Criminal Records (Clean Slate) Act 2004 applies). <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and if "Yes", then please provide nature of the offence, details of conviction, and penalty imposed.		
11. For a Company: whether Incorporated under the Companies Act 1993 or Equivalent Foreign Legislation		
Full Legal Names of Directors:		

12. For a Private Company Incorporated under the Companies Act 1993:		
Authorised capital: 120	Paid up capital: 120	
Name: Michele Passarello	Address: Street number 8	
Street: 8	Suburb:	
City: Waikanae Beach	Postcode: 5036	
Date of birth: 13/03/1977	Place of birth: Milan	
Designation: Director	Face value of shares held: 120	
13. For a Partnership:		
Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
Full legal name of partner:		
Usual residential address: Number	Street:	
Suburb:	City:	Postcode:
14. Details of Premises (if not a Conveyance)		
Address: Number 159	Street: Kāpiti Road	
Suburb:	City: Paraparaumu	Postcode: 5236
Trading Name: Passo Pasta Pizza Caffè		
<b>If not Owned by Applicant:</b>		
Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)		
Full legal name of owner: Templeton Group Ltd		
Address: Number Level 28, PWC Tower	Street: 188 Quay Street	
Suburb:	City: Auckland	Postcode: 1010
Is the licence conditional on completion of building work: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and if "Yes", state details:		
15. Details of Conveyance		
Kind: (eg, ship, railway carriage, bus, etc)		
Tenure: (state whether owned by applicant, or to be operated under charter, lease, or licence)		

<b>If not Owned by Applicant:</b>		
Full legal name of owner:		
Address: Number	Street:	
Suburb:	City:	Postcode:
Any registration number:		
Any home base address:		
Any name used or proposed for conveyance:		
Is the licence conditional on completion of construction work: <input type="checkbox"/> Yes <input type="checkbox"/> No, and if "Yes", state details:		
<b>16. Details of Duty Manager(s)/Proposed Manager(s) <i>If more than two certified managers please attach details separately</i></b>		
Full legal name: MICHELE PASSARELLO		
Number of manager's certificate: 45/CERT/321/2023	Expiry Date: 28/03/2027	
Full legal name: Namita Gurung		
Number of manager's certificate: 45/CERT/1019/2022	Expiry Date: 24/04/2028	
<b>17. Business Details</b>		
State the general nature of the business to be conducted by applicant in the premises if licence granted: <i>(for example, hotel, tavern, restaurant, entertainment/nightclub)</i>		
Cafe and restaurant		
Is the sale of alcohol intended to be the principal purpose of business: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No, and advise the intended principal purpose of business <i>(for example: sale of alcohol, sale of food; entertainment; accommodation).</i>		
sale of food		
Is the applicant engaged, or intending to be engaged, in the sale or supply of any goods other than alcohol, non-alcoholic refreshments and food, or in the provision of any services other than those directly related to the sale or supply of alcohol and non-alcoholic refreshments, and food: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No - and if "Yes", advise the nature of other goods or services. This is to assess whether other goods and services provided are compatible with the sale of alcohol.		

State the days and hours proposed for sale of alcohol (this is your current licensed hours not trading hours):

Monday to Sunday 10am to 1am

Do you have an encroachment licence to consume alcohol on footpath:  Yes  No If 'Yes', please attach and number #.....

**18. Conditions**

Doc attached?  
Number.

- Write answer below or attach relevant documents that demonstrate compliance.
- When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....'

Describe experience and training of applicant:

25 years experience in hospitality sector, previously owned and operated bar/restaurant/cafe.  
Runs the front of house and bar. Extensive training provided to all staff to support them in meeting the host responsibility policies of Passo.

Yes / No

#.....

Describe the type and range of food intended to be available for purchase:

Breakfast, lunch and dinner, 7 days/week including pizza, pasta, mains and entrees.

Yes / No

#.....

Describe the type and range of non-alcoholic beverages intended to be available for purchase:

Wide range of non alcoholic beverages including juices, soft drinks, sparkling water, zero alcohol beer and wine

Yes / No

#.....

Describe the type and range of low-alcohol beverages intended to be available for purchase:

Steinlager light, petit luna

Yes / No

#.....

Describe to what extent, and where, drinking water is intended to be freely available to patrons (if no access to mains water supply, also advise the potability of water intended to be available):

Free water available at all times and provided to each table

Yes / No

#.....

...Conditions contd-	...Conditions contd-
<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p>Asking for ID if the person looks under 25 years of age, assessing the level of intoxication of any customer and not serving anyone who looks intoxicated.</p>	<p>Yes / No #.....</p>
<p>Describe any other steps the applicant proposes to promote the responsible consumption of alcohol (for instance host responsibility practices):</p> <p>Food is available at all times, offering no and lower alcohol options, always providing water, encouraging customers to order food with drinks, removing any intoxicated people from the premises, offering to arrange taxis for anyone who is unable to drive, if the person refusing to leave the premises call the Police. Training all staff in our host responsibility policy.</p>	<p>Yes / No #.....</p>
<p>Describe any other systems (including training systems), and staff in place (or to be in place) for compliance with the Act:</p> <p>training for all staff as part of orientation and ongoing, all staff are provided with a copy of Passo's Host Responsibility Policy, encourage staff to ask for ID for anyone looking under 25, notice updated daily with the legal age to purchase alcohol.</p>	<p>Yes / No #.....</p>
<p>Describe any actions that have been taken to ensure the good order and amenity of the locality would not be likely to be:</p> <ul style="list-style-type: none"> <li>reduced, by more than a minimal extent, by granting the licence; or</li> <li>increased, by more than a minimal extent, by the refusal to renew the licence.</li> </ul> <p><i>This includes issues such as noise (including amplified music, people in outdoor areas or arriving or leaving premises), the effects on sensitive users within locality such as pre-schools, schools and medical centres:</i></p> <p>Training staff to make sure that the music is always at an appropriate level, especially later in the evening. Paying close attention to any customers seated outdoors and ensuring that they are not disturbing anyone in the vicinity.</p>	<p>Yes / No #.....</p>
<p><b>For Licence Renewal Only:</b> Describe any conditions of the licence the applicant seeks to vary or cancel: <i>To be filled in for each condition the applicant seeks to vary or cancel – attach additional pages as necessary</i></p> <p>Terms of condition at present:</p> <p>Action sought: <input type="checkbox"/> Variation    <input type="checkbox"/> Cancellation. If Variation, in what respect does the applicant seek to vary the condition?</p>	<p>Yes / No #..... #..... #..... #.....</p>

Full reasons for variation or cancellation:	
<b>19. Attachments (if Not a Conveyance)</b>	
<ul style="list-style-type: none"> <li>When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....')</li> </ul>	<b>Doc attached? Number.</b>
A statement, or signed declaration, regarding the premises need for an evacuation scheme, as set out in section 100(d) of the Act for new applications, or section 127(e) of the Act for renewals. <i>Refer to Declaration form on Page 10.</i>	Yes / No #.....
Copy of planning consent: Please attach certificate that proposed use meets the requirements of the Resource Management Act 1991. <i>Not required for renewal unless the business activity or type has changed since the last version.</i>	Yes / No #.....
Copies of all relevant building certificates consents: Please attach certificates that show the premises meet the requirements of Building Code 2004. <i>Not required for renewal unless structural changes have been undertaken since the last issue or renewal.</i>	Yes / No #.....
A scale floor plan showing each area to be designated as a supervised area or restricted area, and indicating whether supervised or restricted area; and the principal entrance. <i>Not required for renewal unless changes have been made since the last issue or renewal.</i>	Yes / No #.....
For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>	Yes / No #.....
Advise if a Crime Prevention Through Environmental Design (CPTED) assessment has been undertaken or any improvements to the design and layout in accordance with CPTED. <input type="checkbox"/> Yes <input type="checkbox"/> No, and if 'Yes' attach a copy, and if 'No' complete a CPTED checklist (see HPA and the Ministry of Justice websites for more information).	Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the premises or proposed premises. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>	Yes / No #.....
Please attach a map showing the location of the premises. <i>Not required for renewal.</i>	Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the Yes and repeat the document number you have given it.	
Please attach a copy of your Host Responsibility Policy. <i>Not required for a renewal unless there have been significant changes since the last issue or renewal.</i>	Yes / No #.....
Please attach a copy of a sample menu. <i>Not required for a renewal unless there has been a significant change in the range and nature of the food offered since the last issue or renewal.</i>	Yes / No #.....
If the premises are owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this premise. <i>Not required for a renewal unless the lease or ownership arrangements have changed.</i>	Yes / No #.....

<b>20. Attachments (Conveyance)</b>		<b>Doc attached? Number.</b>
<ul style="list-style-type: none"> <li>When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....'</li> <li>For renewal applications you only need to attach copies if there have been changes from the last version you provided to the DLC</li> </ul>		
Floor plan showing each area to be designated as a supervised area or restricted area, and indicating whether supervised or restricted area. <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>		Yes / No #.....
For body corporate applicant, copy of certificate of incorporation (or equivalent document). <i>Not required for renewal unless changes have occurred since the last issue or renewal.</i>		Yes / No #.....
Please attach a photograph or artist's impression of the exterior of the conveyance. <i>Not required for renewal unless major changes have been undertaken since the last issue or renewal.</i>		Yes / No #.....
For the following documents, if they are already attached in response to a previous section you do not need to provide twice. Just circle the Yes and repeat the document number you have given it.		
Please attach a copy of your Host Responsibility Policy. <i>Not required for a renewal unless there have been significant changes since the last issue or renewal.</i>		Yes / No #.....
Please attach a copy of a sample menu. <i>Not required for a renewal unless there has been a significant change in the range and nature of the food offered since the last issue or renewal.</i>		Yes / No #.....
If the conveyance is owned by another party, please attach an owner's statement or copy of lease to show there is no objection from the owner to the issue of licence to this conveyance. <i>Not required for a renewal unless the previous lease has expired.</i>		Yes / No #.....
<b>21. Further Details where Applicant is a Company</b>		
<i>Include full details of each person who holds 20% or more of the shares, or of any particular class of shares, issued by the company.</i>		
Name: Michele Passarello	Address: 8 Queens Road	
Suburb:	City: Waikanae Beach	
Postcode: 5036	Date of birth: 13/03/1977	
Place of birth: Milan	Designation: Director	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Designation:	
Are additional sheets attached? Yes / No - Doc number #.....		

22. Further Details where Applicant is a Partnership		
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Name:	Address:	
Suburb:	City:	
Postcode:	Date of birth:	
Place of birth:	Date:	Signature:
Are additional sheets attached? Yes / No - Doc number #.....		
23. Signature of Applicant (this must be signed by applicant not their agent):		
I authorise New Zealand Police to disclose any personal information it considers relevant to my application to the Medical Officer of Health and/or the Licensing Inspector for the purpose of assessing my suitability.		
Name:	Michele Passarello	
Date:	16.3.26	Signature: Michele Passarello
Dated at location:	Paraparaumu	
Privacy Statement		
<p>Information contained in your application and any supporting information will be held by Kapiti Coast District Council to enable your application to be processed under the Sale and Supply of Alcohol Act 2012. This information will be made available to the public on request. The information will be provided to the Kapiti Coast District Licensing Committee, the NZ Police, the Medical Officer of Health and Council's Licensing Inspectors. This information may form part of a public hearing of your application before the Kapiti Coast District Licensing Committee and may be used in the Committee's decision for your application. Decisions will be made publically available.</p> <p>Council is required to keep a statutory register of all applications and the District Licensing Committee's decisions on them. Council is required to report statistics about applications to the Alcohol Regulatory and Licensing Authority. Any member of the public may request access to this information under the Local Government Official Information and Meetings Act 1987. This information may also be used under the Privacy Act 1993. You have the right to see and correct personal information that Council holds about you.</p>		

**Method of payment (must be made at time of application)**

- I have paid at a Kāpiti Coast District Council Service Centre when I delivered this application.
- I have paid by electronic transfer (Council Bank Account Number: 03-0732-0306101-00) and quoted my name and "alcohol" in the reference fields; and
  - I have included proof of electronic payment with this application.
- I have enclosed a cheque with this form.

**How I would like to receive my alcohol licence (please select one only)**

- I will collect my alcohol licence – please contact me when it is ready by  Phone or  Email
- OR
- Please post my alcohol licence to me.

**Next Step:** Once your application is complete, if you would like to make an appointment for an optional pre-lodgement meeting with the Licensing Inspector then please Telephone (04) 296 4700 or Toll Free: 0800 486 486.

- 1 This form must be accompanied by the prescribed fee.
- 2 This form must be accompanied by the required attachments (refer Points 19 or 20).
- 3 Within 20 working days after filing your application with the District Licensing Committee (or 10 working days if it is an application for renewal), the application must be publically notified. The public notice template will be provided on receipt of your application by the Alcohol Licensing Team.

**For Office Use: Application Fee Risk Categories**

- Very Low
- Low
- Medium
- High
- Very High

Application Fee Payable: \$ \_\_\_\_\_ Signature of Licensing Inspector \_\_\_\_\_

Name of Licensing Inspector: \_\_\_\_\_ Date: \_\_\_\_\_

# DECLARATION OF EVACUATION SCHEME



To be used with applications for New, or Renewal of, On, Off and Club Alcohol Licences

(Sale and Supply of Alcohol Act 2012 sections 100 & 127)

Licence number:	45/ON/008/2019
For premises known as:	Passo Pizza Pasta Caffè
Located at:	159 Kāpiti Road, Paraparaumu

I, (applicant) ..... Michele Passarello ..... (please print)

Herewith state that: (Please delete whichever does not apply)

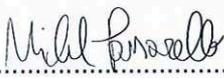
(i) The owner of the building in which the premises are situated provides and maintains an evacuation scheme as required by section 76 of the Fire and Emergency New Zealand Act 2017.

OR

(ii) Because of the buildings current use, the owner is not required to provide and maintain such a scheme.

OR

(iii) Because of the nature of the building, its owner is exempt from the requirement to provide such a scheme.

Signed: .....  ..... (applicant)

Date: ..... 13 March 2026 .....

Please include this declaration with your application for forwarding to NZ Fire Service.

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## **MUST BE CONFIRMED BY AUTHORISED FIRE SAFETY OFFICER**

Signed: .....

Name: ..... (please print)

Date: .....

## Guidance for Completing On-Licence Application Form

Background		
<p>The object of the Sale and Supply of Alcohol Act 2012 is that the sale, supply, and consumption of alcohol should be undertaken safely and responsibly; and the harm caused by the excessive or inappropriate consumption of alcohol should be minimised.</p> <p>It is a legal requirement of the Sale and Supply of Alcohol Act 2012 that you must have a licence before you can sell or supply alcohol.</p>		
Before lodging application		
<p>Once this application is complete then you must ring and make an appointment for a pre-lodgement meeting with the Licensing Inspector. Please Telephone (04) 296 4700 or Toll Free: 0800 486 486. The application form cannot be accepted by the DLC over the counter until it has been signed off as complete by the Inspector and a fee category has been calculated.</p> <p>If your application is regarding a 'premise - not a conveyance', you should also apply for certificate of compliance with the Resource Management Act and the Building Act from the Kapiti Coast District Council. A 'conveyance' means an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle, used to transport people.</p>		
Completing your application	Who should complete which fields	
1	Type of Application	All applicants to complete.
2	Endorsements	Only complete if seeking an endorsement for BYO or Caterer. This is for restaurants who only allow BYO and caterers who only cater.
3	Details of Applicant	All applicants to complete. If a company receives profits then apply in company name.
4	Applicant Status	All applicants to complete
5	For Applicant that is Natural Person(s)	Only complete if applicant is a natural person. A natural person is an individual. Complete all sections.
6	For Applicant that is Body Corporate	Only complete if applicant is a body corporate.
7	For Applicant that is <u>not</u> a Natural Person(s)	Only complete if applicant is a body corporate, partnership, private company or public company. Complete all sections.
8	Postal Address for Service	All applicants to complete.
9	Business Details	What is your principal business? For example restaurant/entertainment centre/sale of alcohol (ie tavern).
10	Criminal Convictions	All applicants to complete.
11	For a Company full legal names of directors	Only complete if applicant is a public or private company.
12	For a Private Company	Only complete if applicant is a private company incorporated under the Companies Act 1983.
13	For a Partnership	Only complete if applicant is a partnership.
14	Details of Premises (if not a conveyance)	All applicants must complete either 14 or 15. A 'conveyance' is a <i>premise</i> which is used to transport people such as an aircraft, coach, ferry, hovercraft, ship, train, or other vehicle.
15	Details of Conveyance	A 'premise - not a conveyance', is any other type of premise for which you are seeking a Licence.
16	Details of Duty Manager(s)/Proposed Managers	All applicants to complete. If more than 2 please attach details separately.

17	Business Details	All applicants to complete.
18	Conditions	All applicants to complete.
19	Attachments (if not a conveyance)	All applicants must complete either 19 or 20 (see 14/15).
20	Attachments (conveyance)	
21	Further Details where Applicant is a Company	Only complete if private or public company.
22	Further Details where Applicant is a Partnership	Only complete if a partnership.
23	Signature of Applicant	All applicants to complete.

#### After your Application is Lodged

#### Public Notices

You are responsible for giving notice in the Kapiti Observer or Kapiti News within 20 working days of the Council formally accepting your application (or 10 working days if it is an application for renewal) and the Council will send you a template to complete this, along with further information. Unless notified otherwise by a Licensing Inspector, the notice must be published twice and there must not be less than five days and not more than 10 days between the two dates of publication. The notices must be worded according to Form 7 (and in compliance with regulations 36, 37 and 38 of the Sale and Supply of Alcohol Regulations 2013). A Form 7 notice must also be displayed in a conspicuous place on the premises or conveyance to which this application relates for 10 days from the first newspaper notification.

# VINO

GLASS POUR 125ML

## ON TAP

	GLS	½ LITRE	ONE LITRE
TRE MONTI SANGIOVESE ORGANIC RED	12	31	59
EMILIA-ROMAGNA, ITALY 2017			
HOUSE PINOT GRIGIO, ITALY	12	31	59
HOUSE PROSECCO, ITALY	12	31	59

## BIANCHI/WHITES

	GLS	BTL
CONTRADA FIANO CAMPANIA IGT		70
CAMPANIA, ITALY, 2022 Manually harvested. Balanced in the mouth with a strong minerality on the palate lead to flavors of apricot, orange peel and a long finish of toasted hazelnuts which is typical of this varietal.		
CUVAR IRIS SAUVIGNON BLANC	12	60
MARLBOROUGH, NZ 2023 From Sir George Fistonich family vineyards. This beautiful Sav has a flavours reminiscent of limes and nettle flowers with hints of green melon all wrapped around a delicious acidity and natural fruit ripeness		

**CUVAR IRIS SAUVIGNON BLANC** 12 60  
MARLBOROUGH, NZ 2023 From Sir George Fistonich family vineyards. This beautiful Sav has a flavours reminiscent of limes and nettle flowers with hints of green melon all wrapped around a delicious acidity and natural fruit ripeness

**KELLY WASHINGTON SAUVIGNON BLANC** - 70  
WAIRAU VALLEY, NZ 2025 Organic wine, hand picked, fermented on a French oak. A stunning, classic vintage The palate is vibrant and defined, yet complex and textured. Overall, a very grown up and delicious Sauvignon Blanc! There is a beautiful elderflower note that is felt on both the nose and palate

**CAVIT BOTTEGA VINAI PINOT GRIGIO DOC** - 65  
TRENTINO, ITALY 2022 100% Pinot Grigio, from Trento DOC - the Home of Pinot Grigio! It has a delicate, yet intense bouquet with marked floral notes. Its taste is elegant but discreet, with a pleasantly fresh flavour due to the light acidity which exalts the sensations.

**LA MONELLA AMBRATO ORGANIC RIESLING** - 70  
PISA REGION CENTRAL OTAGO, NZ 2023 A playfully bad girl, un-conforming, wild and natural. Hand-harvested, A fresh, vibrant, aromatic example of a minimal intervention wine. Ripe Citrus notes combine with a very attractive savoury character. The palate is rich, textured and multilayered, Delicious drinking!

**ALPHA DOMUS COLLECTION CHARDONNAY** 12 60  
GISBORNE, NZ 2021 A fresh Chardonnay with appealing oak influences, pure ripely scented citrus and crunchy stone fruit characters.

**DONNA DI VALIANO CHARDONNAY** - 75  
TUSCANY, ITALY 2021, This Chardonnay offers aromas of prickly pear, pink grapefruit, wild grasses and herbs. Grapefruit, jelly candy and Haribo sour peaches on the palate contrast with nuttiness and toasted spices for a fun play between sweet and salty, pointed up by bouncy acid. Fantastic Chardonnay

## DESSERT WINE

	GLS	BTL
LA TOSA L'ORA FELICE MALVASIA	13	60
EMILIA ROMAGNA, ITALY 2021 aromas of ripe apricot, candied citrus, and hon		
VISNER WILD CHERRYWINE	13	65
MARCHE, ITALY 2016 One of the most fascinating dessert wines we carry! It is rich and dense with almond and wild cherry notes		
CHURCHILL'S RESERVE PORT	15	70
Red fruits, plum and chocolate, smooth, rich and complex		

## ROSSI/REDS

	GLS	BTL
MONT'ALBANO NERO D'AVOLA DOC	12	58
SICILY, ITALY 2019 An intense forest-berry bouquet sits alongside hints of violets & spice		
CANTINA ORSONA MONTEPULCINANO D'ABRUZZO RISERVA	80	
ABRUZZO, ITALY 2015 Organic ruby-red wine with spicy, woody aromas and smooth, sweet tannins – one of the best Montepulcianos we've tried at Passo.		

**ALPHA DOMUS COLLECTION SYRAH** 12 65  
HAWKE'S BAY, NZ 2021 Bright, aromatic and completely delicious, with vibrant floral aromas of violet and spice. The fresh palate of ripe red berries make this a moreish wine

**BLEASDALE FLOODGATE SHIRAZ** 65  
LANGHORNE CREEK, AUSTRALIA 2022 notes of florals and a sweet core of an array of red fruits. This is delicious, focused and balanced, and it exhibits excellent length.

**CHIANTI BORGO ALLA TERRA** 13 65  
TUSCANY, ITALY 2019 Silky smooth with juicy black fruit and caramel aroma

**TERRA SANCTA ESTATE THE ITALIAN** 85  
BANNOCKBURN, OTAGO NZ 2022. Limited release of NZ-grown Dolcetto, Barbera, and Lagrein – a vibrant, elegant red with bright cherry, subtle spice, and fine tannins. One of Passo's best.

**CANTINE RIONDO VALPOLLICELLA RIPASSO SUPERIORE 70**  
VENETO, ITALY 2021 this wine is rich and full bodied with notes of black fruits and mocha on the nose and plum and black cherry on the palate that culminates in a pleasantly warm spiced finish

**ANT MORE α+ PINOT NOIR** 13 65  
MARLBOROUGH, NZ 2022 Earthiness and minerality enlighten the senses, hints of red cherry with clove and spice. Cooked cherry and red fruit balances with cedar and chocolate.

**MOUNT EDWARD PINOT NOIR** - 85  
CENTRAL OTAGO, NZ 2022 Organic, single-vineyard Pinot Noir elegantly aromatic, superbly balanced, and irresistibly fine. Internationally acclaimed for its finesse and depth

**ALPHA DOMUS COLLECTION MERLOT** 12 65  
HAWKE'S BAY, NZ 2017 Intense aromatics of black doris plum and blackberries

## BUBBLES

	BTL
BEATRIX SPARKLING ROSÉ 250ml	can 19
Fresh, dry and delicious. Lower Alcohol 8.9%	
ALPHA DOMUS CUMULUS METHOD TRADITIONELLE	69
HAWK'S BAY The Aotearoa pro-secco!!! A dry, handcrafted Blanc de Blanc with fine bubbles, green apple, brioche, and a crisp citrus finish.	
CHAMPAGNE	120

## NON ALCOHOLIC BUBBLES

	BTL
Zonin NV Cuvee zero alcohol sparkling	55
VENETO, ITALY Notes of pear, green apple and citrus, with light floral hints	

# BIRRA

## LOCALS ON TAP HALF/PINT

DOUBLE VISION PILSNER	11/13
DOUBLE VISION HAZY PALE ALE	11/13
HOUSE LAGER	11/13
DUNCAN'S IPA (seasonal)	12/14

## BOTTLED

ITALIANS	
MENABREA LAGER	11
MENABREA ROSSA	11
MENABREA ZERO ALCOHOL	10

KĀPITI SELECTION	
NORTH END PALE ALE	
FIELDWAY 5.8%	11
NORTH END PETIT LUNA 2.5%	
HIBISCUS & LIME SOUR ALE	10
DUNCAN'S YUZU LAGER	12
DUNCAN'S COCO HUSK STOUT	13

NZ BEERS	
DOUBLE VISION APA 5.6%	12
DOUBLE VISION CHILLAX XPA 5%	12
PANHEAD SUPER CHARGER 5.7%	11
EMERSON'S PILSNER 330ML 4.9%	12
PURE BLOND LOW CARB 3%	9

## INTERNATIONALS

CORONA	9
HEINEKEN	9
STEINLAGER LIGHT	9
HEINEKEN ZERO	9

## CIDER, GINGER BEER & SANGRIA

HAWKE'S BAY APPLE CIDER PINT	12
HAWKE'S BAY BREWING CO.	
GINGER FUSION 4%	11
HOUSE-MADE SANGRIA	20

## ROSÉ

	GLS	BTL
CUVAR IRIS ROSÉ	12	60
MALBOROUGH 2022 sunny aromas of rose petals and creaming soda lead to a raspberry cream fruit on the palate, finishing with a wonderfully balanced acidity with a whisper of natural fruit sweetness		

**LEONE DE CASTRIS FIVE ROSES ROSATO IGT** 70  
PUGLIA, ITALY 2022 Beautiful rose, it is juicy with scents of cherry and pomegranate. On the palate it hits the perfect balance between freshness and dryness balance between freshness and dryness.

# ALCOLICI

## COCKTAILS

APERITIVI	
APEROL SPRITZ	18
CAMPARI SPRITZ	19
LEMONCELLO SPRITZ	19
Lemoncello, prosecco, soda water, mint, lemon	
PASSOPPINO	18
Prosecco, lemon sorbet, vodka, limoncello - blend!	
BELLINI	15
MARTINI	
Imagination gin or Bond Store vodka.	
Do you like dry, dirty or with a twist?	20
ESPRESSO MARTINI	20
BERRY MARTINI	19
Vodka, Chambord, pineapple juice, berry coulis	

## THE CLASSICS

Ask your bartender to make up your favourite cocktail. 20-25

## PASSO SPECIALITIES

KĀPITI KISS	20
Vanilla vodka, Limoncello, black doris plum puree	
BERRY ZINGER	21
Maker's Mark whiskey, mixed berries, lemon juice, sugar syrup, orangebitter, ginger beer	
KAPITI 75	21
Rhubarb & Raspberry Gin, Lemon juice, sugar syrup, prosecco	
THE THYMEKEEPER	21
Whiskey, St hermaine, Orange juice, thyme infused honey syrup and orange bitters	

**SHADOW OF ETNA** 21  
Amaro Averna, Bond store vodka, port, blood orange syrup, lime juice and orange bitters

**FLOAT AWAY** 19  
Vodka, Triple Peach, citrus, Sangiovese float

**"RUM O MIA"** 21  
Sailor Jerry spiced rum, lime, apple cider, ginger, cinnamon

**LEMONCELLO BASIL MARGARITA** 21  
Basil infused tequila, limoncello, lime, sugar syrup and basil

## MOCKTAILS

Add: House spirit of your choice \$6	
VIRGIN KĀPITI KISS	14
Black doris plum puree, lemon juice, vanilla syrup	
INNOCENT MOJITO	14
Falernum syrup, ginger ale, lime juice, mint, lime, soda	
VIRGIN ROSEBUD	14
Pineapple, cranberry, elderflower, passionfruit	
PASSIONFRUIT ELDERFLOWER SPRITZ	14
Passionfruit syrup, elderflower syrup, mint, lime, soda	
PASSION OF MANGO	13
Mango puree, soda, fresh mint, lemon, lime wedges	
ESPRESSO MOCKTINI	14
Coffee, cream, milk, hazelnut syrup, vanilla	

## SPIRITS

GIN	
THE BOND STORE KAWAKAWA	12
IMAGINATION RANGE	14
MALFY (blood orange)	13
BOMBAY SAPPHIRE	14
HENDRICKS	16

BOURBON	
JIM BEAM	12
JACK DANIEL'S	12
MAKERS MARK	14

WHISKEY	
JAMESON'S IRISH	12
CANADIAN CLUB	12
LAPHROAIG	15
BALVENIE	17

BRANDY/COGNAC	
ST REMY BRANDY	15

RUM	
CORUBA	12
BACARDI	12
KRAKEN	14
MALIBU	11

LIQUORI	
TEQUILA	12
BOND STORE VODKA	12
GRAND MARNIER	13
COINTREAU	12
AMARETTO	12
FRANGELICO	12
BAILEY'S	12
DRAMBAUE	12

DIGESTIVI (after dinner digestif)	
GRAPPA	12
AMARO MONTENEGRO	12
AMARO AVERNA	12
FERNET BRANCA	12
LIMONCELLO	12



# CAFFÈ

BLACK	4.8	WHITE	5.3/6/6.7
MOCHA			5.8/6.5/7
SELECTION OF TEAS			4.8
LEMON, HONEY & GINGER			7
HOT CHOCOLATE			4.5/5/5.5
ITALIAN THICK HOT CHOCOLATTE			7/9
KID'S HOT CHOCCY			3.5
FLUFFY			2

## ADD ONS 1.2

- Syrup
- Non-dairy milk
- Cream
- Extra shot
- Decaf



## SPECIALITY

<b>AFFOGATO WITH LIQUOR</b>	22
Gelato, espresso, choice of: grappa, bailey's, Frangelico, drambuie.	
<b>AFFOGATO NAKED</b>	12
Gelato, espresso	
<b>HOT TODDY</b>	15
<b>IRISH COFFEE</b>	18

## FREDDO



ICED COFFEE/MOCHA	12.5
ICED CHOCOLATE/CHAI	11
KID'S ICED CHOCOLATE	7

## BEVANDE FREDDE



LEMON, LIME & BITTERS	8
GINGER BEER	6
GOOD BUZZ KOMBUCHA (seasonal)	6
KARMA COLA ORGANIC	6
SAN PELLEGRINO - LIMONATA, GRAPEFRUIT, ARANCIATA	6
JUICES - APPLE, FEIJOA, PINEAPPLE, CRANBERRY, TOMATO AND ORANGE	6
SOFT DRINKS - COKE, COKE ZERO, FANTA, SPRITE, GINGER ALE, SODA WATER, DRY LEMONADE	5
SPARKLING WATER large	10



Passo means to pass, to stop by, to drop in. It's also a footprint. Just like feet in the sand, Passo will leave an indelible mark.

# DRINKS

# LUNCH / BRUNCH

## ANTIPASTI

### AVAILABLE ALL DAY

**CHARCUTERIE PLATTER 43** 🥗\*🥗\*🥗\*  
selection of Italian cured cuts, pickle, olives, sundried tomatoes, house bread

**BRUSCHETTA 15** 🥗\*🥗\*🥗\*  
garlic & cannellini pesto, fresh tomatoes, herbs

**GARLIC PIZZA BREAD 15** 🥗  
parsley, garlic, e.v. olive oil, parmesan

**HOUSE FOCACCIA 11** 🥗🥗  
1 of: garlic & cannellini pesto / basil pesto / e.v. olive oil, balsamic (all three add 5)

**MARINATED OLIVES 13** 🥗🥗🥗

## FRITTURE

### AVAILABLE ALL DAY

**ARANCINI ALLA NORMA 15** 🥗  
carnaroli rice, eggplant, provolone cheese, pomodoro, pesto

**CROQUETTE DI LASAGNA 14**  
crumbed house lasagna poppers, spiced pomodoro

**CALAMARI FRITTI 19** 🥗🥗  
lemon, rock sugar dressing

**PESCE FRITTO 18** 🥗  
fresh battered fish bites, lemon, mayo

**PORK BELLY STRIPS 19**  
3 strips, roasted cauliflower and saffron puree

**FRIES 12** 🥗🥗🥗  
aioli or tomato sauce

## INSALATA

### TILL 3PM

**CAPRESE SALAD 19** 🥗🥗  
buffalo mozzarella, fresh tomatoes, e.v. olive oil, basil, balsamic reduction | add focaccia 4 | add parma ham 8

**ROCKET SALAD 13/19** 🥗🥗\*  
rocket, pears, pickled red cabbage, walnuts, parmesan

**WARM ROASTED VEGES SALAD 25** 🥗🥗🥗  
kumara, carrots, rocket, caramelized apple, cannellini puree, sunflower seeds, goat chevre | add smoked salmon 7

**ITALIAN BEEF TAGLIATA SALAD 34** 🥗🥗  
With rocket, red onion, cherry tomatoes, capers, pinenuts, pecorino cheese, balsamic glaze



## COLAZIONE

### TILL 2PM

**FUNGHI CON PANNA 18** 🥗🥗\*  
creamy mushrooms, thyme, parmesan, focaccia

**PORK BELLY HASH 26** 🥗\*  
lardons, cannellini puree, kumara & pickle red cabbage hash, fried egg

**ITALIAN BIG BREAKFAST 30** 🥗\*  
bacon, pork belly, black pudding, poached eggs, grilled tomato, mushrooms, toasted house bread

**PASSO VEGGIE BIG BREAKFAST 28** 🥗🥗\*🥗\*  
veggies of the day, grilled tomatoes, eggs, mushrooms, toasted house bread

**EGGS ON HOUSE BREAD 13**  
poached/scrambled/fried

### SIDES

- bacon, pork belly, black pudding, smoked salmon, sausage meat, prosciutto **8 each**

- eggs, goats cheese, buffalo mozzarella, creamy mushrooms, tomato, potatoes, spinach, broccoli **6 each**

- house bread (or gluten free), butter **6**

## SECONDI

**POLLO AL MARSALA 37** 🥗  
pan seared chicken thighs, baby potatoes, mushrooms, creamy marsala sauce

**PESCE DEL GIORNO p.o.a**  
market fish of the day

**PANCIA DI MAIALE ARROSTO 37** 🥗\*🥗  
Twice cooked pork belly, roasted cauliflower and saffron puree, baby potatoes, caramelised apples, pickled cabbage, red wine jus

## FORMAGGI

dried fruit, nuts, crostini, with one or three: provolone, gorgonzola, goat cheese **14/26**

## DOLCI

### AVAILABLE ALL DAY

**CREAM CARAMEL 16** 🥗🥗  
earl grey poached blue berries, almond brittle

**TIRAMISU 16** 🥗

**DARK CHOCOLATE-COCONUT MOUSSE 15** 🥗🥗  
raspberry coulis, pistachio tuille

**PASSO GELATO TRIO 14** 🥗🥗\*🥗\*  
3 scoops of the day with almond praline

Doggy Bags **50c**



## PIZZA

14"

### AVAILABLE ALL DAY

**MARGHERITA 20** 🥗🥗\*  
tomato, mozzarella, parmesan, basil

**BURRATA MARGHERITA 26** 🥗  
tomato, mozzarella, burrata mozzarella, basil

**BAMBINI 23** 🥗\*  
tomato, mozzarella, shaved ham

**SALAMINA 24** 🥗\*  
tomato, mozzarella, salami

**4 STAGIONI 27** 🥗\*  
tomato, mozzarella, ham, mushrooms, olives, red onions

**MEDITERRÁNEA 25** 🥗\*🥗\*  
tomato, mozzarella, olives, anchovies, capers, oregano

**VEGANA 24** 🥗🥗  
pomodoro, spinach, capsicum, kumara, red onion, olives

**FUNGHI 26** 🥗  
tomato, mozzarella, mushrooms, gorgonzola, spinach

**SALMONE 29** 🥗\*  
tomato, salmon, prawns, feta, rocket, thousand island sauce

**GORGONZOLA 26** 🥗  
white base, mozzarella, gorgonzola, walnuts, honey, rocket, pears

**FORMAGGI PICCANTE 26** 🥗\*  
white base, mozzarella, gorgonzola, provolone, parmesan, hot salami

**SALSICCIA 25** 🥗\*🥗\*  
white base, mozzarella, sausage, potato, rosemary, balsamic glaze

**VOLCANO 27** 🥗\*🥗\*  
tomato, mozzarella, spicy salami, 'nduja salami paste, capsicum, chilli

**CARNE 30** 🥗\*  
tomato, mozzarella, salami, ham, sausage, braised red onion

**AGNELLO 30** 🥗\*  
tomato, mozzarella, braised lamb shoulder, roasted potatoes, red onion, rosemary

**CALZONE DIAVOLA 26** 🥗\*  
folded pizza, tomato, mozzarella, calabrese salami, olives

**SPECIALE p.o.a**

**HALF & HALF 25**  
Any pizza can be done as a calzone, please ask your server.

### ADD ONS

- anchovies, olives, mushrooms, spinach, capsicum, potatoes, rocket **4 each regular 5 each family**

- buffalo mozzarella, goat feta, ham, hot salami, sausage meat, prosciutto, smoked salmon, burrata mozzarella, vegan mozzarella **7 each regular 8 each family**

gluten free pizza base add 6



## PASTA

### AVAILABLE ALL DAY

**CASERECCO ARRABBIATA 24** 🥗🥗\*  
pomodoro, spinach, chilli, parsley, parmesan

**CASERECCO AL PESTO 27** 🥗🥗\*  
kale and avocado pesto, broccoli, pinenuts, rocket and pecorino cheese

**CASERECCO QUATTRO FORMAGGI 29** 🥗  
gorgonzola, mozzarella, provolone, parmesan, rocket, walnuts

**CASERECCO STRACCIATELLA 29** 🥗\*  
sundried tomatoes, capsicum, baby spinach, artichoke, leek, garlic, basil, stracciatella of burrata mozzarella

**PAPPARDELLE CON AGNELLO 30** 🥗\*  
slow-cooked lamb ragout, parmesan

**PAPPARDELLE PUTTANESCA 31** 🥗\*🥗\*  
pomodoro, fresh fish of the day, leeks, capers, olives, garlic, dill, pangrattato

**TAGLIATELLE CON MAIALE 30** 🥗\*🥗\*  
crispy pork belly, mushrooms, garlic, chilli, white wine cream sauce

**TAGLIATELLE CON GAMBERI 30** 🥗\*  
prawns, leeks, garlic, sundried tomatoes, creamy basil pesto

**HOUSE-MADE CLASSIC LASAGNA 30**  
our classic beef and pork lasagna

**RISOTTO AI FUNGHI 32** 🥗\*🥗  
mixed mushrooms & porcini, black garlic, leeks, provolone, parmesan, roquette, | add crispy parma ham **8**

**gluten free pasta add 3**  
**extra parmesan add 2**

Our fresh house made pasta contain eggs

As our food is lovingly hand-made onsite we can not guarantee items will be allergen free - traces of gluten/wheat, soy, egg, milk, fish, shellfish, sulphites, peanuts, sesame and various tree nuts may be present.



vegetarian 🥗 dairy free 🥗 gluten free 🥗  
dietary requirement available \*

### OPEN 7 DAYS A WEEK

**MONDAY - FRIDAY**  
11.30AM TILL LATE

**SATURDAY - SUNDAY**  
10AM TILL LATE

# DINNER

5:30PM TILL LATE

## ANTIPASTI

**CHARCUTERIE PLATTER 41** 🍷\*🌿\*  
selection of Italian cured cuts, pickle, olives, sundried tomatoes, house bread

**SEAFOOD PLATTER 49** 🍷\*🌿\*  
smoked salmon, fish cakes, calamari, fish bites, fresh crudo FOD, house pickle, olives, sundried tomatoes, mayo, house bread

**BRUSCHETTA 15** 🍷\*🌿\*  
garlic & cannellini pesto, fresh tomatoes, herbs

**GARLIC PIZZA BREAD 15** 🌿  
parsley, garlic, e.v. olive oil, parmesan

**HOUSE FOCACCIA 11** 🌿  
1 of: garlic & cannellini pesto / basil pesto / e.v. olive oil, balsamic (all three add 5)

**MARINATED OLIVES 12** 🌿🍷🌿

## FRITTURE

**PORK BELLY STRIPS 19**  
3 strips, roasted cauliflower and saffron puree

**ARANCINI ALLA NORMA 15** 🌿  
carnaroli rice, eggplant, provolone cheese, pomodoro, pesto

**CROQUETTE DI LASAGNA 15**  
crumbed house lasagna poppers, spiced pomodoro

**CALAMARI FRITTI 19** 🍷🌿  
lemon, rock sugar dressing

**PESCE FRITTO 18** 🍷  
fresh battered fish bites, lemon, mayo

**FRIES 12** 🌿🍷🌿  
aioli or tomato sauce

## FORMAGGI

dried fruit, nuts, crostini, with one or three: provolone, gorgonzola, goat cheese **14/26**

Doggy Bags 50c



## SECONDI

**BISTECCA GRIGLIATA 40** 🍷\*🌿  
grilled 250g scotch fillet, duck fat baby potatoes, sautéed greens, café de Paris butter, jus

**ITALIAN BEEF TAGLIATA SALAD 34** 🍷🌿  
With rocket, red onion, cherry tomatoes, capers, pinenuts, pecorino cheese, balsamic glaze

**PANCIA DI MAIALE ARROSTO 37** 🍷\*🌿  
Twice cooked pork belly, roasted cauliflower and saffron puree, baby potatoes, caramelised apples, pickled cabbage, red wine jus

**POLLO AL MARSALA 37** 🌿  
Pan seared chicken thighs, baby potatoes, mushrooms, creamy marsala sauce

**PESCE DEL GIORNO p.o.a**  
market fish of the day

## CONTORNI

**PASSO SAUTÉED VEGGIES OF THE DAY 14** 🍷🌿  
lemon butter

**CAPRESE SALAD 19** 🌿  
buffalo mozzarella, fresh tomatoes, e.v. olive oil, basil, balsamic reduction | add focaccia 4 | add parma ham 8

**ROCKET SALAD 13/19** 🌿🍷  
rocket, pears, pickled red cabbage, walnuts, parmesan

## DOLCI

**CREAM CARAMEL 16** 🌿🌿  
earl grey poached blue berries, almond brittle

**TIRAMISU 16** 🌿

**DARK CHOCOLATE-COCONUT MOUSSE 15**  
raspberry coulis, pistachio tuille

**PASSO GELATO TRIO 14** 🌿🍷\*🌿\*  
3 scoops of the day with almond praline

**PASSO LIQUEUR AFFOGATO 22**

**NAKED AFFOGATO 12** 🌿🌿  
1 scoop of gelato, espresso coffee, almond praline, liqueur of your choice



## PIZZA

14"



### AVAILABLE ALL DAY

**MARGHERITA 20** 🌿🍷\*  
tomato, mozzarella, parmesan, basil

**BURRATA MARGHERITA 26** 🌿  
tomato, mozzarella, burrata mozzarella, basil

**BAMBINI 23** 🍷\*  
tomato, mozzarella, shaved ham

**SALAMINA 24** 🍷\*  
tomato, mozzarella, salami

**4 STAGIONI 27** 🍷\*  
tomato, mozzarella, ham, mushrooms, olives, red onions

**MEDITERRÁNEA 25** 🌿\*🍷\*  
tomato, mozzarella, olives, anchovies, capers, oregano

**VEGANA 24** 🌿🍷  
pomodoro, spinach, capsicum, kumara, red onion, olives

**FUNGHI 26** 🌿  
tomato, mozzarella, mushrooms, gorgonzola, spinach

**SALMONE 29** 🍷\*  
tomato, salmon, prawns, feta, rocket, thousand island sauce

**GORGONZOLA 26** 🌿  
white base, mozzarella, gorgonzola, walnuts, honey, rocket, pears

**FORMAGGI PICCANTE 26** 🌿\*  
white base, mozzarella, gorgonzola, provolone, parmesan, hot salami

**SALSICCIA 25** 🌿\*🍷\*  
white base, mozzarella, sausage, potato, rosemary, balsamic glaze

**VOLCANO 27** 🌿\*🍷\*  
tomato, mozzarella, spicy salami, 'nduja salami paste, capsicum, chilli

**CARNE 30** 🍷\*  
tomato, mozzarella, salami, ham, sausage, braised red onion

**AGNELLO 30** 🍷\*  
tomato, mozzarella, braised lamb shoulder, roasted potatoes, red onion, rosemary

**CALZONE DIAVOLA 26** 🍷\*  
folded pizza, tomato, mozzarella, calabrese salami, olives

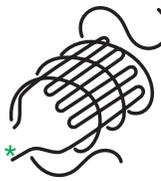
**SPECIALE p.o.a**

**HALF & HALF 25**  
Any pizza can be done as a calzone, please ask your server.

**ADD ONS**  
anchovies, olives, mushrooms, spinach, capsicum, potatoes, rocket **4 each regular 5 each family**

buffalo mozzarella, goat feta, ham, hot salami, sausage meat, prosciutto, smoked salmon, burrata mozzarella, vegan mozzarella **7 each regular 8 each family**  
**gluten free pizza base add 6**

## PASTA



### AVAILABLE ALL DAY

**CASERECCO ARRABBIATA 24** 🌿🍷\*  
pomodoro, spinach, chilli, parsley, parmesan

**CASERECCO QUATTRO FORMAGGI 29** 🌿  
gorgonzola, mozzarella, provolone, parmesan, rocket, walnuts

**CASERECCO AL PESTO 27** 🌿🍷\*  
kale and avocado pesto, broccoli, pinenuts, rocket and pecorino cheese

**CASERECCO STRACCIATELLA 29** 🍷\*  
sundried tomatoes, capsicum, baby spinach, artichoke, leek, garlic, basil, stracciatella of burrata mozzarella

**PAPPARDELLE CON AGNELLO 30** 🍷\*  
slow-cooked lamb ragout, parmesan

**PAPPARDELLE PUTTANESCA 31** 🌿\*🍷  
pomodoro, fresh fish, leeks, capers, olives, garlic, dill, pangrattato

**TAGLIATELLE CON MAIALE 30** 🌿\*🍷\*  
crispy pork belly, mushrooms, garlic, chilli, white wine cream sauce

**TAGLIATELLE CON GAMBERI 30** 🍷\*  
prawns, leeks, garlic, sundried tomatoes, creamy basil pesto

**HOUSE-MADE CLASSIC LASAGNA 30**  
our classic beef and pork lasagna

**RISOTTO AI FUNGHI 32** 🍷\*🌿  
mixed mushrooms & porcini, black garlic, leeks, provolone, parmesan, roquette, | add crispy parma ham 8  
**gluten free pasta add 3**  
**extra parmesan add 2**

Our fresh house made pasta contain eggs

As our food is lovingly hand-made onsite we can not guarantee items will be allergen free – traces of gluten/wheat, soy, egg, milk, fish, shellfish, sulphites, peanuts, sesame and various tree nuts may be present.



vegetarian 🌿 dairy free 🍷 gluten free 🌿  
dietary requirement available \*

### OPEN 7 DAYS A WEEK

**MONDAY – FRIDAY**  
11.30AM TILL LATE

**SATURDAY – SUNDAY**  
10AM TILL LATE

# TRIAL EVACUATION ASSESSMENT REPORT



**Building Name:** Building 1D- Super Liquor/Burger Fuel  
**Address:** 159 Kapiti Road, Paraparaumu, Paraparaumu  
**EV Ref** EV-2016-216064-01  
**Building Owner:** Pandion  
**Postal Address:**  
**Contact Person Details:** Alina Croad, Safety First

Trial Evacuation Details		
<b>Date Of Trial Evacuation:</b>	30/01/2026	
<b>Start Time:</b>	12:00 pm	
<b>Time Taken to Evacuate:</b>	01 min 02 sec	
<b>Anyone Injured?</b>	No	
<b>Section A - Pre-Trial Evacuation Inspection</b>		
1	Was an inspection carried out of assembly area/s and outside escape routes from the building?	Yes
2	Were contractors in the building for the purpose of the trial evacuation accounted for?	NA
<b>Section A - Trial Evacuation Outcome</b>		
1	Were any injuries reported as occurring during this trial evacuation?	No
2	Was a 111 Call made to FENZ?	No
The 111 calls are the responsibility of the chief warden and whoever discovers smoke or fire should that be the situation. All Wardens are to query whether a 111 call has been made when reporting clearance to the chief warden. We recommend that you make the call outside the building using a mobile phone.		
3	Did occupants use the correct fire egress routes (i.e. nearest exit, not lifts)?	Yes
4	Was the building evacuated immediately?	Yes
5	Were occupants carrying drinks/food/large items?	No
6	Are there procedures in place for anyone who cannot self-evacuate, and if so, were the procedures followed?	Yes
There are procedures in place for anyone who cannot self-evacuate, but at the time of the trial evacuation no one needed assistance.		
7	Were the Chief Wardens duties carried out correctly?	Yes
8	Did Wardens carry out their duties correctly (e.g. Clear designated area, Report, Remain Available)?	Yes
9	Was the building determined to be clear in accordance with the evacuation scheme (i.e all areas reported as physically checked or otherwise including toilets)?	Yes
All areas were physically checked and reported as clear.		
10	Was Chief Warden/Warden ID worn (e.g. hardhats, armbands, vests)?	Yes
11	Was the correct assembly area/s used?	Yes
Occupants are reminded that the assembly areas shown on the notices displayed in the building are the closest point they should be to the building during an evacuation. If necessary, occupants should assemble further away to keep a clear path for pedestrians passing by and enough space for all occupants to assemble safely. Wardens once having reported clearance you are to assist in ensuring occupants are using the correct assembly areas.		

<b>Section A - Trial Evacuation Outcome</b>		
12	Were building and/or vehicle entrances and carparks monitored?	Yes
13	Was the method of accounting for areas cleared ( e.g evacuation board/tags/folder) used correctly and re-instated following the evacuation?	No
Verbal clearances were exchanged for the purpose of the trial evacuation. An evacuation folder is going to be supplied to BurgerFuel for future clearance reporting.		
14	If an assistance register is in use, was it available during the evacuation?	NA
15	Did any equipment to assist with the evacuation work as intended?	NA
<b>Section B - Building Assessment</b>		
1	Were emergency procedures/fire action notices displayed in the building?	Yes
2	Was the fire alarm/method of alerting clearly heard in all areas of the building?	Yes
3	Were there any hazards or obstructions in exit ways noted during the trial evacuation?	No
4	Were all doors (including fire/smoke stop) closed during the evacuation?	Yes
<b>Section C - General Comments</b>		
1	Are there any further observations/comments regarding the trial evacuation?	Yes
We take this opportunity to congratulate the chief warden and wardens on a very efficient trial evacuation.		
5	When was the last training session (trial evacuation) for permanent occupants held?	Yes
The last scheduled trial evacuation and wardens debrief was held on 15/04/25.		

# Fire Evacuation Statement

This statement must be accompanied with all new or renewal applications for on-licence (including BYO licences), off-licence, special and club licences in accordance with section 100 and 127 of the Sale and Supply of Alcohol Act 2012.

## 1. Applicant details

Premises name: | PASSO + THE SICILIAN LTD

Applicants name:  
(Individual or Company) | MICHELE PASSAROLLO

Premises address: | 159 Kaiti Road - Paparua

Contact phone: | Home: | Mobile: 02102316288

Contact email: | MICHELE.PASSAROLLO@GMAIL.COM

## 2. Fire evacuation scheme

Most commonly a building requires an evacuation scheme because it is used for the following purposes:

- The gathering together, for any purpose of 100 or more persons;
- Providing employment facilities for 10 or more persons;
- Providing accommodation for more than 5 persons (other than in 3 or fewer household units);
- Storing or processing hazardous substances in quantities exceeding the minimum amounts prescribed in Schedule 3 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018.

See Fire and Emergency New Zealand Act 2017 section 75 and 76 for further information.

If you are unsure that the building has or requires an approved evacuation scheme, check with the building owner. For the requirements of an evacuation scheme or to apply for an evacuation scheme, refer to Fire and Emergency New Zealand web site. [www.fireandemergency.nz](http://www.fireandemergency.nz) or Contact Fire and Emergency New Zealand, [wellingtondistrict-rteams@fireandemergency.nz](mailto:wellingtondistrict-rteams@fireandemergency.nz).

## Statement

I hereby state that (tick one):

the owner of the building in which the premises are situated provides and maintains an evacuation scheme as required by section 76 of the Fire and Emergency New Zealand Act 2017;

OR

because of the building's current use, its owner is not required to provide and maintain such a scheme;

OR

because of the nature of the building, its owner is exempt from the requirement to provide and maintain such a scheme.

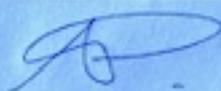
### NOTE:

*If an approved evacuation scheme is not required, the building must have evacuation procedures that meet Part 1 of the Fire and Emergency New Zealand (Fire Safety, Evacuation Procedures, and Evacuation Schemes) Regulations 2018 – this does not require approval by Fire and Emergency New Zealand.*

Name:

MICHAEL PASSARIELLO

Signature:



Date:

16.3.26

## Submitting applications

Email completed forms to: [licence.application@kapiticoast.govt.nz](mailto:licence.application@kapiticoast.govt.nz)

Post to:

Alcohol Licensing Team  
Kāpiti Coast District Council  
Private Bag 60601  
Paraparaumu 5254

or deliver to:

Kāpiti Coast District Council  
175 Rimu Road  
Paraparaumu

