

APPLICATION FOR ON-LICENCE OR RENEWAL OF ON-LICENCE

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

Received by
Kāpiti Coast District Council
at Paraparaumu
11 AUG 2022
By SEL Time 2.00



Receipt Attached
\$200 + \$116.25
= 316.25

For Council use
File #

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

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:

1. Application Type

<input type="checkbox"/> New On-Licence	<input checked="" type="checkbox"/> Renewal of On-Licence Licence number: <u>138222</u>	<input type="checkbox"/> Renewal of On-Licence with variation of conditions Licence number:
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2. Endorsements

Tick the appropriate box if you want an endorsed licence only

<input checked="" type="checkbox"/> Allow BYO	<input checked="" 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)

3. Details of Applicant

Full legal name or names to be on licence (if a company, must be company name):
R & R INVESTMENTS LTD

Whether licence already held for premises or conveyance concerned: Yes No, and if 'Yes' state kind of licence
ON LICENCE

4. Applicant Status: by reference to section 28 of Sale and Supply of Alcohol Act 2012

<input type="checkbox"/> Natural person(s)	<input checked="" type="checkbox"/> Private Company
<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: **RA R INVESTMENTS LTD**

Any aliases (and/or maiden name): **TERITTORIA & DELI**

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 Not a Natural Person(s), Details of Contact Person:

Name: **RAHU REZA GHADAMI**

Designation/Position: **DUTY MANAGER**

Telephone: **048920010**

Email: **MEDI FOODS KAPITI@GMAIL.COM**

Mobile:

Preferred mode of contact:

8. Postal Address for Service:

Number/Street/PO Box: **SHOP 901**

Suburb: **PARAPARAUMU COASTLANDS SHOPPING CENTER**

City:

Postcode: **5032**

9. Business Details:

Describe principal business, any other businesses

CAFE

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). Yes 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:

RAHUL RAHU ✓

12. For a Private Company Incorporated under the Companies Act 1993:

Authorised capital:	Paid up capital:
Name: <i>Rahul Rahul</i>	Address: Street number
Street: <i>7/9 Britannia St</i>	Suburb:
City: <i>Wellington</i>	Postcode:
Date of birth: <i>06/02/91</i>	Place of birth:
Designation: <i>Director</i>	Face value of shares held:

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 <i>901</i>	Street: <i>COASTLANDS SHOPPING CENTER</i>	
Suburb:	City:	Postcode:
Trading Name: <i>MEDITERRANEAN FOODS KAPITI</i>		

If not Owned by Applicant:

Tenure: (state whether to be held as leasehold, or under tenancy agreement or licence)		
Full legal name of owner: <i>COASTLANDS SHOPPING TOWN</i>		
Address: Number	Street:	
Suburb:	City:	Postcode:

Is the licence conditional on completion of building work: Yes 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)

If not Owned by Applicant:		
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 checked="" type="checkbox"/> No, and if "Yes", state details:		
<p>16. Details of Duty Manager(s)/Proposed Manager(s) <i>If more than two certified managers please attach details separately</i></p>		
Full legal name: MOHAMMAD REZA GHADAMI SADRA BADI		
Number of manager's certificate: 45/CERT/304/2015	Expiry Date: 03/10/22	
Full legal name: RAHUL RAHUL		
Number of manager's certificate: APPLIED	Expiry Date:	
17. Business Details		
State the general nature of the business to be conducted by applicant in the premises if licence granted: (for example, hotel, tavern, restaurant, entertainment/nightclub)		
Restaurant, SHOPPING WITH GOODS BAR, CAFE		
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 (for example: sale of alcohol, sale of food; entertainment; accommodation).		
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 checked="" 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.		
Water, pizza, cakes, any food we provide		

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

- MONDAY to Sunday
8am to 12 midnight

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:

Manager certificate

Yes / No
#.....

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

Pizza, Counter food for Cafe and shop

Yes / No
#.....

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

Soft drink, Mineral water
tap water

Yes / No
#.....

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

low alcohol beer
2.5%

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):

Water Made be available
to all Patrons sit at table

Yes / No
#.....

<p>Describe the steps proposed to be taken to prevent the sale and supply of alcohol to prohibited people:</p> <p><i>Signage displayed, training staff assess using SCAB</i></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><i>host responsibility is all about providing good customer service and taking care of customer, creating safe environment with licenced premises that pre mates responsible liquor consumption</i></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><i>Signage, training staff to check ID, proof NZ driver license, passport, HANZIS + Every license required to appoint a manager and all the appointments must be recorded.</i></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"> • reduced, by more than a minimal extent, by granting the licence; or • increased, by more than a minimal extent, by the refusal to renew the licence. <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><i>The restaurant is away from any school and there is no intention of advertising for alcohol to public.</i></p>	<p>Yes / No #.....</p>
<p>For Licence Renewal Only: 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><i>Same</i></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>

<p>Full reasons for variation or cancellation:</p> <p style="text-align: center;">MON - SAT 6 MONDAY to Sunday</p>	
<p>19. Attachments (if Not a Conveyance)</p> <ul style="list-style-type: none"> When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....' 	<p>Doc attached? Number.</p>
<p>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. Refer to Declaration form on Page 10.</p>	<p>Yes / No #.....</p>
<p>Copy of planning consent: Please attach certificate that proposed use meets the requirements of the Resource Management Act 1991. Not required for renewal unless the business activity or type has changed since the last version.</p>	<p>Yes / No #.....</p>
<p>Copies of all relevant building certificates consents: Please attach certificates that show the premises meet the requirements of Building Code 2004. Not required for renewal unless structural changes have been undertaken since the last issue or renewal.</p>	<p>Yes / No #.....</p>
<p>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. Not required for renewal unless changes have been made since the last issue or renewal.</p>	<p>Yes / No #.....</p>
<p>For body corporate applicant, please attach a copy of certificate of incorporation (or equivalent document). Not required for renewal unless changes have occurred since the last issue or renewal.</p>	<p>Yes / No #.....</p>
<p>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 checked="" 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).</p>	<p>Yes / No #.....</p>
<p>Please attach a photograph or artist's impression of the exterior of the premises or proposed premises. Not required for renewal unless major changes have been undertaken since the last issue or renewal.</p>	<p>Yes / No #.....</p>
<p>Please attach a map showing the location of the premises. Not required for renewal.</p>	<p>Yes / No #.....</p>
<p>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.</p>	
<p>Please attach a copy of your Host Responsibility Policy. Not required for a renewal unless there have been significant changes since the last issue or renewal.</p>	<p>Yes / No #.....</p>
<p>Please attach a copy of a sample menu. 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.</p>	<p>Yes / No #.....</p>
<p>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. Not required for a renewal unless the lease or ownership arrangements have changed.</p>	<p>Yes / No #.....</p>

20. Attachments (Conveyance)		Doc attached? Number.
<ul style="list-style-type: none"> When including attachments please number the hard copies, and in the first column circle 'Yes box and write the document number on '#.....' For renewal applications you only need to attach copies if there have been changes from the last version you provided to the DLC 		
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 #.....
21. Further Details where Applicant is a Company		
<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: RAHUL RAHUL	Address: 7-19 Britannia St	
Suburb: PETONE / CO	City: Wellington	
Postcode: 5012	Date of birth: 06-02-91	
Place of birth: INDIA	Designation: Director / OWNER	
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:	Rahul Rahul	
Date:	11/8/22	Signature: 
Dated at location:		

Privacy Statement

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.

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.

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:	
For premises known as:	Mediterranean Foods Kapiti
Located at:	901 Coastlands Shopping area

I, (applicant) Rahul Rahul (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: 11/8/22

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

MUST BE CONFIRMED BY AUTHORISED FIRE SAFETY OFFICER

Signed:

Name: (please print)

Date:

Guidance for Completing On-Licence Application Form

Background

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.

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.

Before lodging application

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.

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.

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)	<p>All applicants must complete either 14 or 15.</p> <p>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.</p> <p>A 'premise - not a conveyance', is any other type of premise for which you are seeking a Licence.</p>
15	Details of Conveyance	
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.

CLASSIC NEAPOLITAN PIZZA

TRATTORIA & DELI

V Vegetarian GF Gluten free

11A - 2:30

ROSSE

Tomato & Oregano base

+ GLUTEN FREE PIZZA BASE \$3

BIANCHE

Without tomato base

ALL 29.5

MARGHERITA V

tomato, oregano, basil, mozzarella

22.5

ROMA

zucchini, thyme, goat's cheese, smoked pancetta, mozzarella

28.5

BUFFALO MARGHERITA V

tomato, oregano, basil, buffalo mozzarella

26

ORTOLANA V

basil, roasted pepper, zucchini, artichokes, eggplant, mozzarella

28.5

CAPRICCIOSA

tomato, mushroom, ham, artichokes, olives, mozzarella

28.5

CINQUE TERRE

sundried tomato, olives, rocket, prosciutto, buffalo mozzarella

28.5

CALZONE (FOLDED PIZZA) V

tomato, artichokes, peppers, mushroom, olives, mozzarella

28.5

AMATRICE

basil, wine braised onions, guanciale, mozzarella

29

ITALIA

tomato, oregano, prosciutto, rocket, mozzarella

28.5

POLO PLEASURE

roasted chicken, ricotta cheese, sundried tomato pesto, rocket, mozzarella

29

NAPOLI

tomato, oregano, basil, anchovies, capers, mozzarella

28.5

BOLOGNESE PIZZA

pork & beef mince, olives, basil, mozzarella, paremesan

29

SICILIA V

basil, cherry tomatoes, grilled eggplant, provolone, mozzarella

28.5

CALABRESE

hot salami, roasted peppers, olives, mozzarella, chilli oil

29

PANOZZI SANDWICHES

Sandwich made with our pizza dough

ALL 21.5

PORCHETTA

porchetta, apple & mustard spread and rocket

RICOTTA V

roasted capsicum, ricotta and slow roasted tomato

OMELETTE

prosciutto di Parma and buffalo mozzarella

@MEDIFOODS

WHAT DID YOU ORDER?
SHARE YOUR DISH & TAG US!

BRUNCH MENU

10AM - 2:30PM

TRATTORIA & DELI

V Vegetarian VE Vegan GF Gluten free DF Dairy free

BRUNCH

On Crostone Italian Loaf

roast pepper, cannellini beans and fennel Island Bay sausages **DF** 21.50

creamy wild and button mushrooms with prosciutto and parmigiano 21.50

bolognese and emmental cheese 21.50

house marinated salmon gravalax, poached eggs, rocket and slow roasted tomatoes **DF** 21.50

2 barn eggs (your way: poached, fried or scrambled) **DF** 14.50

EXTRAS

ALL 6.50

poached egg

grilled tomato

mushrooms

black pudding

pork & fennel sausage

smoked pancetta

roast potatoes

PASTA

GLUTEN FREE PASTA \$3 EXTRA

ALL 29.50

SPAGHETTI ALLO SCOGLIO

garlic, chilli, cockles, mussels, shrimps, prawn, fillet of white fish, cherry tomatoes and Italian parsley

HOMEMADE PAPPARDELLE

with braised pork shoulder ragout

SPAGHETTI BOLOGNESE

pork & beef mince, homemade pasta sauce, parmesan cheese, parsley

MEDI VEG

penne, homemade pasta sauce, selected mediterranean vegetables, parmesan cheese

FETTUCINE

chicken roasted, portabello mushrooms, pancetta creamy sauce, blue cheese

SALADS

ALL 18

CESARE CARDINI V

with cos lettuce, Grana Padano, crispy pancetta, shredded roasted free range chicken breast, croûtons and caesar dressing

CAPRESE V GF

with buffalo mozzarella, tomato, basil and greens

CLASSIC NEAPOLITAN PIZZA

Dinner menu 5pm - 8:30pm

ROSSE

Tomato & Oregano base

- gluten free pizza base \$3
- half and half pizzas extra \$2

MARGHERITA V tomato, oregano, basil, mozzarella	22.5	ROMA zucchini, thyme, goat's cheese, smoked pancetta, mozzarella	28.5
BUFFALO MARGHERITA V tomato, oregano, basil, buffalo mozzarella	26	ORTOLANA V basil, roasted pepper, zucchini, artichokes, eggplant, mozzarella	28.5
CAPRICCIOSA tomato, mushroom, ham, artichokes, olives, mozzarella	28.5	CINQUE TERRE sundried tomato, olives, seasonal green, prosciutto, buffalo mozzarella	28.5
CALZONE (FOLDED PIZZA) V tomato, artichokes, peppers, mushroom, olives, mozzarella	28.5	AMATRICE basil, wine braised onions, guanciale, mozzarella	29
ITALIA tomato, oregano, prosciutto, seasonal green, mozzarella	28.5	POLO PLEASURE roasted chicken, ricotta cheese, sundried tomato pesto, seasonal green, mozzarella	29
NAPOLI tomato, oregano, basil, anchovies, capers, mozzarella	28.5	BOLOGNESE PIZZA pork & beef mince, olives, basil, mozzarella, parmesan	29
SICILIA V basil, cherry tomatoes, grilled eggplant, provolone, mozzarella	28.5	CALABRESE hot salami, roasted peppers, olives, mozzarella, chilli oil	29

BIANCHE

Without tomato base

ALL 29.5

QUATTRO FORMAGGI V four cheeses: taleggio, provolone, fontina, gorgonzola	
CHORIZO chorizo, blue cheese, caramelised onion, mozzarella	
SALMONE smoked salmon, capers, crème fraîche, chives, lemon zest, seasonal green, mozzarella	
GAMBERETTI garlic, zucchini, fresh chilli, Italian parsley, shrimp, mozzarella	
GARLIC PIZZA BREAD \$12/ CHEESY \$16 with fresh crushed garlic, Italian parsley, flaky salt, extra virgin olive oil	

CONTORINI

sides

SICILIAN SALAD with tomato, cucumber, marinated olives, capers and bocconcini mozzarella	18
ROCKET & PARMIGIANO with balsamic syrup	12.5
RUSTIC FRIES homemade tartare sauce & tomato sauce	12
MIXED OLIVES marinated mixed kalamata and sicilian olives	12
ROASTED POTATO pancetta, caramelised onion, Italian parsley	12

Allergy: please let our staff know if you have any allergies or dietary requirements (dairy, gluten, nuts, seafood)

TRATTORIA MENU

Dinner menu 5pm - 8:30pm

V Vegetarian
VE Vegan
GF Gluten free

BRUSCHETTE

ALL 16.9

Two slices of sourdough bread

PROSCIUTTO DI PARMA

freshly sliced parma ham, buffalo mozzarella, roasted tomato, sundried tomato pesto

WHITE ANCHOVIES

marinated white anchovies, roasted tomato, black olive tapenade

VEGETERIAN V

falafel, roasted tomato, sundried tomato pesto, buffalo mozzarella

SALUMERIA

ALL 26.5

Antipasti from our deli, perfect to share

SALMON BUFFALO

smoked salmon, buffalo mozzarella, fresh tomato, fresh basil

MIXED PLATTER

selection of meats, cheese, dips, sourdough

VEGETERIAN MIXED PLATTER V

selection of mediteranean cheese, pickles, bread, dips, red onion jam

PASTA + RISO

ALL 29.5

please ask our staff about gluten free options

SPAGHETTI ALLO SCOGLIO

garlic, chilli, mussels, prawn, fillet of white fish, cherry tomatoes and Italian parsley

SPAGHETTI BOLOGNESE

pork & beef mince, homemade pasta sauce, parmesan cheese, parsley

ORECCHIETTE ALLA MATERANA

'Alla Materana' with shredded slow roasted lamb, pecorino and mozzarella

HOMEMADE PAPPARDELLE

with braised pork shoulder ragout

MEDI VEG

penne, homemade pasta sauce, selected mediterranean vegetables, parmesan cheese

FETTUCINE

chicken roasted, roasted portobello mushrooms, pancetta creamy sauce, blue cheese

RAVIOLI OF THE DAY V

cooked in white wine creamy sauce

RISOTTO

freshly sliced parma ham, truffle mushroom paste, drizzling of vincotto (cooked wine) dressing

MAINS

ALL 37.5

FISH OF THE DAY...

MEDI LAMB

grilled lamb rump, mediterranean salad, roasted potato, homemade chickpea hummus, beetroot relish

Allergy: please let our staff know if you have any allergies or dietary requirements (dairy, gluten, nuts, seafood, etc.)

Cocktails

Bellini	12.00
Peach nectar & Prosecco	
Malfi Gin & Tonic	13.00
Lemon infused gin, tonic & fresh thyme	
Americano	13.00
Campari, vermouth & soda	
Gin Giardino	15.00
Gin, elderflower syrup, prosecco & apple juice	
Negroni	15.00
Gin, campari & vermouth	

Spritz

Classico Aperol Spritz	12.00
Aperol, Prosecco, soda, a slice of orange, an olive	
Milanese Campari Spritz	12.00
Campari, prosecco, soda, a slice of orange, an olive	
Hugo Spritz	12.00
Elderflower liqueur, prosecco, soda, mint	

Sparklings

Lumbrusco	40.00 bt
Prosecco dry	10.00gl 45.00 bt
Prosecco extra dry 200cc	11.00gl

ROSE'

Organic Rose' La Pergola 11.00gl 50.00 bt
Made with Gropello grapes. Creamy texture with a dry finish.

White Wines

Chardonnay	10.00gl 40.00 bt
nice acidity, freshness and crispness, pair well with vegetable and any kind of seafood	
Pinot Grogio	11.00gl 45.00 bt
light bodied, dry relatively high acidity. it is complemented by aromas of lemon, lime, green apple and blossoms. Pair well with fish	
Vermentino Aragosta	11.00gl 45.00 bt
Mineral and dry from Sardinia. Perfect with seafood.	
Verdicchio	48.00 bt
Nice texture, salty not and pleasant, perfect with any kind of fish and white meat, can match with and red sauce pasta	
Organic Grillo Lamura	45.00 bt
Vibrant and slightly aromatic white grape from Sicily. Citrus and orange blossom notes.	

Varvaglione Bianco Puglia 45.00 bt
From Puglia a silky texture white with a slight floral nose.

Red Wines

Montepulciano Montecampo	10.00gl 40 bt
House wine. Soft and versatile red from Abruzzo.	
Chianti Classico	11.00gl 45.00 bt
Produced from the best Sangiovese grapes, Chianti Classico has a dry & sapid flavour with a good level of tannin. Pairs well with lamb, beef and pizza	
Nero Di Alova	12.00gl 45.00bt
made from 100% organically grown Sicily Grapes, Nero d'Avola is a soft, smooth wine packed with red berry flavours. It is the perfect accompaniment to pasta, or simply delicious on its own.	
Primitivo Domodo	11.00gl 45.00 bt
Rich and juicy red from Puglia. Plums and spices.	

Governo DUca di Saragnano 11.00gl 45.00 bt
A classic wine from Toscana. Made with Sangiovese with a light appassimento.

Syrah Minini Tank 11.00gl 45.00 bt
Spicy and full body Syrah from Sicily.

Beer draught

Tuatara Pilsner	12.00
Tuatara APA	12.00

Beer bottle

Peroni Lager (5.1%)	8.50
Steinlager Light (2.5%)	8.50
Menabrea Bionda Lager (4.8%) Italy	12.00
Menabrea 'Rossa' Double Malt (7.5%) Italy	12.00
Birra Moretti (0%)	8.50

Soft drinks

Ginger beer (Schweppes bottle) 5.00

Coke (bottle) 4.80

Coke Zero Sugar (bottle) 4.80

Sprite (bottle) 4.80

Lemon, Lime & Bitters (schweepes) 5.00

Santa Vittoria Aranciata (bottle) 5.00

Santa Vittoria Chinotto (bottle) 5.00

Santa Vittoria Limonata 5.00

Water

Sparkling mineral water 250ml 3.00

Sparkling mineral water 5.00

Sparkling mineral water 8.00

Juice

Peach nectar (bottle 125ml) 4.00

Apricot nectar (bottle 125ml) 4.00

Pear nectar (bottle 125ml) 4.00

Apple juice (glass) 4.50

Orange juice (glass) 4.50

Apple & Feijoa (bottle) 5.50

Apple, Orange & Mango 5.50

Apple & Blackcurrant (bottle) 5.50

Spritz (non alcoholic)

Elderflower Spritz 6.00

Elderflower syrup and sparkling water

Amalfi Citrus & Rosemary Spritz 6.00

Homemade lemon and rosemary syrup

and sparkling water

MEDITERRANEAN
Est. 1996
FOODS

TRATTORIA MENU

Lunch menu 11am - 2:30pm

V Vegetarian

VE Vegan

GF Gluten free

PASTA + RISO

ALL 29.5

please ask our staff about gluten free options

SPAGHETTI ALLO SCOGLIO

garlic, chilli, mussels, prawn, fillet of white fish, cherry tomatoes and Italian parsley

SPAGHETTI BOLOGNESE

pork & beef mince, homemade pasta sauce, parmesan cheese, parsley

ORECCHIETTE ALL MATERANA

'Alla Materana' with shredded slow roasted lamb, pecorino and mozzarella

HOMEMADE PAPPARDELLE

with braised pork shoulder ragout

MEDI VEG

penne, homemade pasta sauce, selected mediterranean vegetables, parmesan cheese

FETTUCINE

chicken roasted, roasted portabello mushrooms, pancetta creamy sauce, blue cheese

Panino

Freshly baked sandwich

ALL 21.5

OMELETTE

Prociutto, buffalo cheese, and eggs

PORCHETTA

porchetta, seasonal green, apple mustard

RICOTTA

roasted capsicum, tomato, seasonal green, mushroom

SALUMERIA

ALL 26.5

Anipasti from our deli, perfect to share

MIXED PLATTER

Selection of meats, cheese, dips, sourdough

VEGETERIAN MIXED PLATTER

selection of mediterranean cheese, pickles, bread, dips, red onion jam

CONTORINI

sides

CESARE CARDINI

with cos lettuce, Grana padano, crispy pancetta, shredded roasted free range chicken breast, croutons and ceasar dressing

18

CAPRESE SALAD

with buffalo mozzarella, tomato, basil, and greens

18

SICILIAN SALAD

with tomato, cucumber, marinated olives, capers and bocconcini mozzarella

18

ROCKET & PARMIGIANO

with balsamic syrup

12.5

RUSTIC FRIES

homemade tartare sauce & tomato sauce

12

Allergy: please let our staff know if you have any allergies or dietary requirements (dairy, gluten, nuts, seafood, etc.)

CLASSIC NEAPOLITAN PIZZA

Lunch menu 11am - 2:30pm

ROSSE

Tomato & Oregano base

- gluten free pizza base \$3
- half and half pizzas extra \$2

MARGHERITA V tomato, oregano, basil, mozzarella	22.5	ROMA zucchini, thyme, goat's cheese, smoked pancetta, mozzarella	28.5
BUFFALO MARGHERITA V tomato, oregano, basil, buffalo mozzarella	26	ORTOLANA V basil, roasted pepper, zucchini, artichokes, eggplant, mozzarella	28.5
CAPRICCIOSA tomato, mushroom, ham, artichokes, olives, mozzarella	28.5	CINQUE TERRE sundried tomato, olives, seasonal green, prosciutto, buffalo mozzarella	28.5
CALZONE (FOLDED PIZZA) V tomato, artichokes, peppers, mushroom, olives, mozzarella	28.5	AMATRICE basil, wine braised onions, guanciale, mozzarella	29
ITALIA tomato, oregano, prosciutto, seasonal green, mozzarella	28.5	POLO PLEASURE roasted chicken, ricotta cheese, roasted onion, sundried tomato pesto, seasonal green, mozzarella	29
NAPOLI tomato, oregano, basil, anchovies, capers, mozzarella	28.5	BOLOGNESE PIZZA pork & beef mince, olives, basil, mozzarella, parmesan	29
SICILIA V basil, cherry tomatoes, grilled eggplant, provolone, mozzarella	28.5	CALABRESE hot salami, roasted peppers, olives, mozzarella, chilli oil	29

BIANCHE

Without tomato base

ALL 29.5

QUATTRO FORMAGGI V four cheeses: taleggio, provolone, fontina, gorgonzola	
CHORIZO chorizo, blue cheese, caramelised onion	
SALMONE smoked salmon, capers, crème fraîche, chives, lemon zest, seasonal green, mozzarella	
GAMBERETTI garlic, zucchini, fresh chilli, Italian parsley, shrimp, mozzarella	

Bambino

kids menu

Please ask our staff for our bambino menu

Allergy: please let our staff know if you have any allergies or dietary requirements (dairy, gluten, nuts, seafood etc.)

Host Responsibility Policy

- It is against the law to serve minors. If we are in doubt as to your age, we will ask for ID. Acceptable forms of proof of age are a current NZ photo driver's licence, HANZ 18+ card or a current Passport.
- NO ID NO SERVICE NO EXCEPTIONS
- We will not serve intoxicated persons.
- We operate within the requirements of the Sale & Supply of Alcohol Act 2012.
- Our Policy is to serve you in a friendly, responsible & professional manner.

Management
Mediterranean Foods Kāpiti

Host Responsibility Policy



existing 100 wide ramp
existing glazed area

On License?

5300 to c of trees
parallel to stream

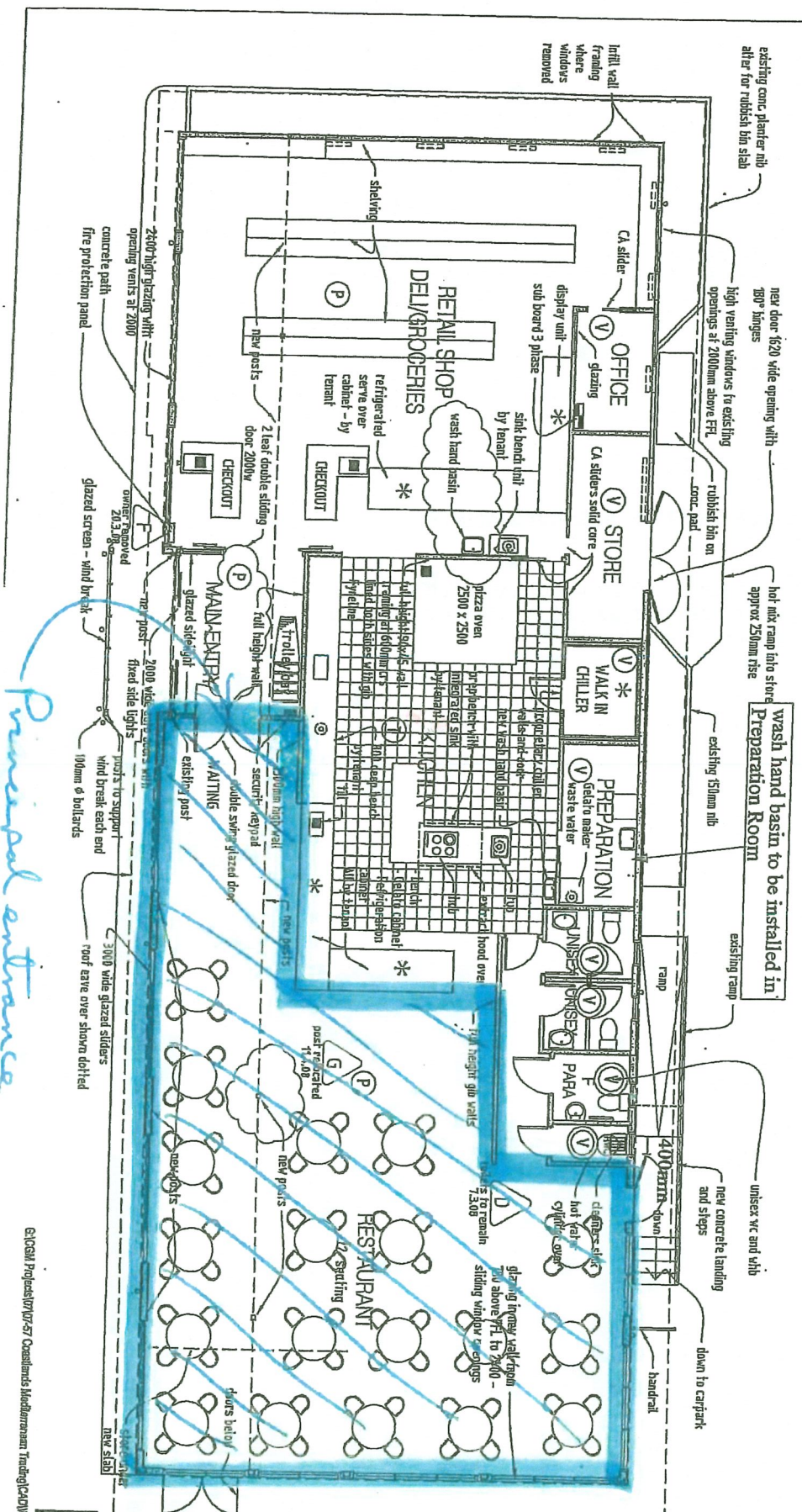
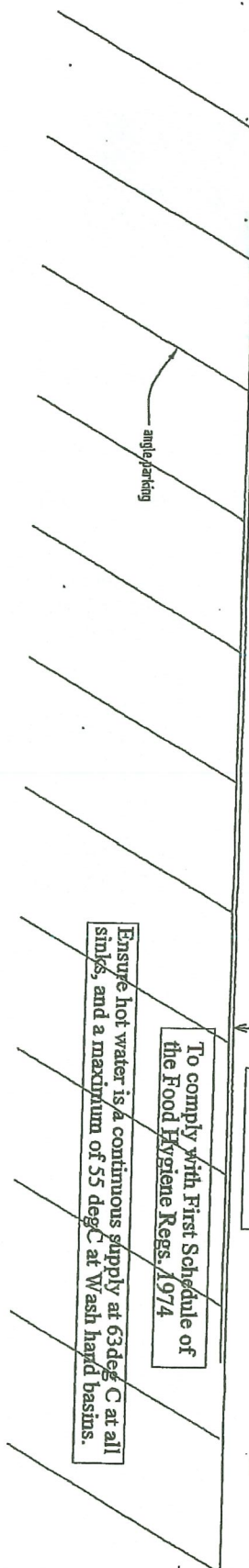
APPROVED
Linda Keary
ENVIRONMENTAL
HEALTH
17/04/08

To comply with First Schedule of
the Food Hygiene Regs. 1974

Ensure hot water is a continuous supply at 63deg C at all
sinks, and a maximum of 55 deg C at wash hand basins.

- G 114.08 post relocated
- F 202.04 holes updated
- E 143.08 kitchen updated
- D 72.09 tables to remain

NOTE
Pizza oven has chimney to
exterior - no internal smoke



* under slab pvc/dra
 @ drain waste
 (V) vinyl floor
 (V) vinyl floor by owner
 (P) grind and sealed concrete floor
 (T) tiled floor
 (F) Not updated 20.3.08

address: Mediterranean Foods Coastlands Paraparumu
 Building redevelopment
 draught title: Proposed Ground floor plan Tenants plan
 scale: 1:100
 down PHS
 date: 15.04.2008
 CGM ARCHITECTS LTD
 tel: 64 4 398751
 fax: 64 4 398750
 odd: P.O. Box 16 019 Wellington

sheet no. A1.004
 job no. G
 REV 07-57



Coastlands Shoppingtown Limited
PO Box 99, Paraparaumu 5254, New Zealand // Phone (04) 902 9899 // Fax (04) 902 9891 // coastlands.co.nz

8th March 2021

To whom it may concern,

Re: LIQUOR LICENSE APPLICATION- R&R INVESTMENTS

This letter is to confirm the support from the landlord, Coastlands Shoppingtown, for the on -license liquor application in respect to Tenancy 901, trading as Mediterranean Foods, Coastlands.

Yours sincerely
Coastlands Shoppingtown Ltd

Jan Forrest
Centre Manager

Mediterranean Foods Trattoria & Deli



See nearby restaurants

17°



Mediterranean Foods Trattoria & Deli, Kapiti

4.5 ★★★★★ (325)

Soft drinks

Ginger beer (Schweppes bottle)	4.80
Coke (bottle)	4.80
Coke Zero Sugar (bottle)	4.80
Sprite (bottle)	4.80
Lemon, Lime & Bitters (schweepes)	4.80
Santa Vittoria Aranciata (bottle)	4.80
Santa Vittoria Chinotto (bottle)	4.80
Santa Vittoria Limonata	4.80
Water	
Sparkling mineral water 250ml	3.00
Sparkling mineral water	5.00
Sparkling mineral water	8.00
Juice	
Peach nectar (bottle 125ml)	3.00
Apricot nectar (bottle 125ml)	3.00
Pear nectar (bottle 125ml)	3.00
Apple juice (glass)	4.50
Orange juice (glass)	4.50
Apple & Feijoa (bottle)	5.50
Apple, Orange & Mango	5.50
Apple & Blackcurrant (bottle)	5.50
Spritz (non alcoholic)	
Elderflower Spritz	6.00
Elderflower syrup and sparkling water	
Amalfi Citrus & Rosemary Spritz	6.00
Homemade lemon and rosemary syrup and sparkling water	

MEDITERRANEAN
Est. **FOODS** 1990