



PUBLIC NOTICE

Section 101(a), Sale and Supply of Alcohol Act 2012

AND Catering Limited has made application to the District Licensing Committee at Dunedin for the renewal of an on licence number ON-21-2024 in respect of the premises situated at 117 Stuart Street Dunedin and known as Pizza Bar

The general nature of the business conducted under the licence is Restaurant

The applicant seeks the licence on the following hours:

Monday to Sunday 11.00 am to 1.00 am the following day.

First publication date: Wednesday, 26 November 2025

Second publication date: Wednesday, 3 December 2025

Objections Close 5:00 pm Tuesday, 27 January 2026

- The application may be inspected during ordinary office hours at the office of the Dunedin District Licensing Committee at 50 The Octagon, Dunedin, or on-line at <https://www.dunedin.govt.nz/services/licensing/alcohol-licence-applications>
- No objection to the issue of a licence may be made in relation to a matter other than a matter specified in section 105(1) of the Sale and Supply of Alcohol Act 2012
- Any person who is entitled to object and who wishes to object to the issue of the application may, not later than 25 working days after the date of the first publication of this notice, file a notice in writing of the objection with the Secretary of the Dunedin District Licensing Committee at 50 The Octagon, PO Box 5045, Dunedin 9058



APPLICATION FOR ON-LICENCE RENEWAL

Incomplete applications will not be processed

The application must be accompanied by the correct fee (see page 2).

The District Licensing Committee (DLC) will notify the public of this application via the Dunedin City Council website and the Otago Daily Times (the advertising cost is included in the application fee).

The contact person will be emailed a copy of the public notice to be displayed on the premises.

Please use separate pages to provide extra information where necessary.

If you have any questions while completing this form, please contact Dunedin DLC staff on 03 474 3481 or email dla@dcc.govt.nz.

Please read and complete the following checklist before submitting the application

A copy of both the food and drinks menus

Map showing location of 'sensitive' locations, e.g. schools, early childhood facilities, hospitals and churches

Copy of host responsibility policy – for high risk premises please also include an alcohol management plan explaining how you will implement the points of the policy

Letter of authorisation if a consultant is completing this form on your behalf

Office use only

Date received:

Calculate your application fee

- **Class 1 restaurants** – restaurants with a significant separate bar area which, in the opinion of the DLC, operate that bar at least one night a week in the nature of a tavern (such as serving alcohol without meals to tables situated in the bar area)
- **Class 2 restaurants** – restaurants that have a separate bar (including small bar areas) but which, in the opinion of the DLC, do not operate that area in the nature of a tavern at any time
- **Class 3 restaurants** – restaurants that only serve alcohol to tables and do not have a separate bar area

Select your premises type:

Type of premises	Points
Class 1 restaurant, nightclubs, taverns, adult premises	15
Class 2 restaurant, hotels, function centres, universities, polytechnics	10
Class 3 restaurant, other premises not specified	5
Theatres, cinemas, BYO restaurants, cellar doors	2

Premises points:

Select the latest time you intend to sell alcohol:

Latest alcohol sales time	Points
2am or earlier	0
Between 2.01am and 3am	3
3am onwards	5

Trading hours points:

Select the number of enforcement findings:

Number of enforcement findings in the last 18 months	Points
None	0
One	10
Two or more	20

Enforcement points:

Add the premises points, trading hours points and the enforcement points together to get the total:

Premises points: Trading hours points: Enforcement points: Total points:

Use the table below to work out the fee payable:

Total points	Risk rating	Application fee (GST inc)	Annual fee (GST inc)	Total fee required
0 – 2	Very low	\$368.00	\$161.00	\$529.00
3 – 5	Low	\$609.50	\$391.00	\$1000.50
6 – 15	Medium	\$816.50	\$632.50	\$1449.00
16 – 25	High	\$1,023.50	\$1,035.00	\$2058.50
26 plus	Very high	\$1,207.50	\$1,437.50	\$2645.00

APPLICATION FOR ON-LICENCE RENEWAL

Section 127 (2), Sale and Supply of Alcohol Act 2012

TO the Secretary, Dunedin District Licensing Committee

Application for the renewal of an on-licence is made in accordance with the particulars set out below:

Contact person

Name:

Phone:

Email:

Postal address for service:

Postcode:

Applicant details

Applicant status (please select from the below options)

Individual

Partnership

Body corporate

Public company

Private company

Club

Trustee

Local authority

Licensing trust

Government department or other instrument of the Crown

Manager under the Protection of Personal Property Rights Act 1988

Board, organisation or other body

Full legal name or names to be on the licence:

Legal name(s) of the person(s) or organisation that will receive any proceeds from alcohol sales. Include any other names you may be known by.

Address:

Occupation:

Phone:

Email:

Applicant's place and date of birth (if an individual):

Gender (if an individual):

Have there been any changes to the licensee status? Yes No

A change would include a change of any shareholders, directors or partners.

If yes, please outline the changes:

Is this your principal business? Yes No

Please state any other businesses:

Criminal convictions

Has the applicant or any director or shareholder been convicted of an offence? Yes No

Please state all criminal convictions other than convictions for offences against provisions of the Land Transport Act 1998 not contained in part 6, and convictions for offences to which the Criminal Records (Clean Slate) Act 2004 applies.

Full Name	Conviction	Date of Conviction
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Details of premises

Trading name:

Name of the building (if applicable):

Address of the premises:

Postcode:

Does the building have a current building warrant of fitness (BWOF)? Yes No

What is the maximum occupancy of your premises including outside areas?

Please describe in detail the number and nature of the toilet arrangements, e.g. number of male and female toilets, number of urinals, unisex facilities and accessible facilities:

Fire evacuation declaration – Fire and Emergency Act 2017

Which of the following fire evacuation statements applies to you?

If unsure, check with Fire and Emergency New Zealand.

The owner of the building in which the premises is situated provides and maintains an evacuation scheme as required by section 76 Fire and Emergency Act 2017

Because of the building's current use, the owner is not required to provide and maintain an evacuation scheme

Because of the nature of the building, the owner is exempt from the requirement to provide and maintain an evacuation scheme

Signed: 

Date:

Details of conveyance

Type of conveyance (e.g. ship, bus or train):

Trading name of conveyance:

Registration number:

Address where based:

Postcode:

Business details

What is the general nature of the business to be conducted under the licence?

☐ Tavern/bar ☐ Café/restaurant ☐ Hotel ☐ Nightclub ☐ Entertainment ☐ Other (specify)

On which days and during which hours do you sell alcohol:

Day Mon Tues Wed Thurs Fri Sat Sun

Start time

End time

Are there any changes to the current licensed hours? Yes No

An extension to the existing hours may require resource consent, check with City Planning staff.

If yes, describe changes:

What designations apply to the premises?

☐ Undesignated (people of any age are permitted)

☐ Supervised (people under 18 years must be accompanied by a parent or legal guardian)

☐ Restricted (people under 18 years not permitted)

Is the applicant seeking any changes to the current licensed areas or designations?

Yes No If yes, provide details:

Is accommodation provided? Yes No

Is the sale of alcohol the principal purpose of the business? Yes No

If no, provide details:

Does the applicant supply or sell any goods other than alcohol and food?

Yes No If yes, provide details:

Does the applicant provide any services other than those related to the sale or supply of alcohol or food?

Yes No If yes, provide details:

Manager details

Provide the below details for each manager or proposed manager.

Full name	Date of birth	Manager's certificate number	Expiry date
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Conditions

- 1) What provision does the applicant make for the sale and/or supply of:
 - i. food (describe type and range and when it will be served, attach menu)
 - ii. non-alcoholic drinks (describe type and range)
 - iii. low-alcohol drinks (2.5% alcohol by volume or less, describe type and range)
- 2) To what extent, and where, will drinking water be freely available to patrons?
- 3) If no access to mains water supply is available, how will clean drinking water be made available?
- 4) What steps are taken to provide help with, and information about, transport options from the premises?

- 5) What steps are taken to prevent the sale and supply of alcohol to prohibited people? (minors and intoxicated people)
- 6) What other steps does the applicant take to promote the responsible consumption of alcohol?
- 7) How does the applicant staff the premises to ensure compliance with the Act? Please provide the number of staff and their experience.
- 8) For high risk premises, what arrangements will be made for security staff?
- 9) How does the applicant train staff to ensure compliance with the Act?

Signed: 

Date:

Place:

Privacy statement

The information you provide in this application, and any supporting documents, will be used by the Dunedin City Council to process your application under the Sale and Supply of Alcohol Act 2012. The information will be shared with the Dunedin District Licensing Committee (DLC), Dunedin District Licensing Inspectors, Police and the Medical Officer of Health as part of the approval process. If required, the information may form part of a public hearing before the DLC and may be used in any subsequent decision relating to your application. The decision will be publicly available.

If your application is publicly advertised, the associated information will be publicly available.

The DCC is required to keep a statutory register of all alcohol licence applications and anyone can request a copy of that information under the Local Government Official Information and Meetings Act 1987. This information may also be used or shared for other purposes in line with the Privacy Act 2020. If you would like a copy of the personal information we hold about you, or to have the information corrected, please contact us at privacy@dcc.govt.nz or 03 477 4000.

BEER AND CIDER		
TAP	McLeod's LONGBOARDER LAGER 4.2%	13
	Parrot dog BIRDSEYE Hazy IPA 5.8%	13
	Rhyme x Reason FRUITY PATOOTIE Hazy IPA 5%	13
	Parrot dog BITTERBITCH IPA 5.8%	13
	8 Wired LUPPOLO Pilsner 5.0%	13
LOW/NON-ALC	Urbanaut JACO Hazy Pale Ale 2.5%	10
	Garage Project FUGAZI Hoppy Session Ale 2.2%	10
	Garage Project WHITE MISCHIEF Salted White Peach Sour 2.9%	11
	Garage Project TINY Hazy IPA 0.5%	9
	Garage Project TINY XPA 0.5%	9
	Parrot dog WATCHDOG Non-Alch IPA 0.5%	9
CAN	b.effect DAYWALKER Ginger Beer 4.2%	12
	VB Lager 4.9% (375mL)	6
	Parrot dog LAGER 4.5%	10
	Garage Project TREEHUGGER NZ Pilsner 4%	11
	Garage Project RASPBERRY CABARET Raspberry Sour 4%	12
	Garage Project ELECTRIC DRY HOP ACID TEST Kettle Sour 4.2%	11
	8 Wired HIPPIY BERLINER Sour Pale Ale 4.5%	11
	Garage Project CHIPPER Hazy IPA 5%	11
BOTTLE	Urbanaut DEL MAR Pink Grapefruit Hazy IPA 6%	10
	Garage Project LIQUID REFRESHMENT NZ IPA 5.6%	11
	8 Wired MANDO A MANDO Dry Hopped Barrel Aged Sour with Mandarins 7.2% (500mL)	20
CIDER	Peckham's APPLE 5.5%	13
	Peckham's BOYSENBERRY 4.9%	13
	Peckham's ELDERFLOWER 5.3%	13
NON-ALCH		
	SODAS - Coke / Coke No Sugar / Fanta / L&P	5
	Lemonade / Ginger Ale / Soda / Tonic / Diet Tonic	
	SAN PELLEGRINO - Limonata / Aranciata /	
	Melograno & Arancia / Pompelmo	6.5
	Chinotto / Aranciata Rosa	
	SAN PELLEGRINO Sparkling Mineral Water (250ml)	6
	EAST IMPERIAL Ginger Beer (150ml)	6
	EAST IMPERIAL Tonic (150ml)	6
	Lemon Lime Bitters	6
	Ecology + Co ASIAN SPICE Alcohol-Free Spirit + Tonic / Soda	10

WINE				Glass	Carafe	Bottle
PARADISE PROSECCO BRUT NV				8		35
SALAMANDRE GRENACHE ORANGE BLEND				16	48	75
GENTLE FOLK RAINBOW JUICE ROSÉ				14	42	
DASHWOOD SAUVIGNON BLANC				11		53
GIESIN PINOT GRIS				11		53
ARA SINGLE EST CHARDONNAY				14	47	70
15 MINUTE BOTTLES TEST POTS PINOT NOIR				15	45	
PRIMO REALE				13	40	60
SELECTION MASSALE PINOT NOIR				16	48	75
COCKTAILS & DIGESTIF						
SEASONAL GIN SOUR						18
Victor Gin, Seasonal fruits, Aperol, Lemon, Egg White						
FRENCH NEGRONI						19
Victor Gin, White Vermouth, Ruby Grapefruit Aperitif						
SPICED EMBASSY						19
Gold Rum, Chai Spiced Brandy, Cointreau, Lime, Angostura Bitters						
APEROL SPRITZ						18
Aperol, Paradise Prosecco, Soda						
SEASONAL MARGARITA						18
Tequila, Seasonal fruits, Lime, Cointreau, Sugar, Salt Rim						
MANDARIN TOMMY'S						19
Mezcal, Aperol, Mandarin, Agave, Lime						
MEYER LEMON SODA						8
Meyer Lemon, Sugar, Soda						
+ Add: Haymans Gin or Svitlo Vodka						17
Saison vermouth 'BLACK WALNUT'						14
Fernet Branca						13
Amaro Montenegro						12

Spirits are all served double, Digestif 50ml

FOOD

PIZZA

	SLICE	WHOLE
WHITE PIE Ricotta, Mozzarella, Caramelised Onion, Parmesan		25
RED PIE Napoli, Double Mozzarella, Pecorino, Basil	7.5 /	25
SPICY PIE Salami, Napoli, Mozzarella, Ricotta, Hot Honey, Chilli	7.5 /	27
MUSHROOM PIE White Sauce, Roasted Mushrooms, Oyster Mushrooms, Taleggio, Rosemary		26
POTATO & PANCETTA PIE White Sauce, Potato, Pancetta, Gorgonzola, Caramelised Onion, Rosemary, Pecorino		27
HAM & ARTICHOKE PIE White Sauce, Ham, Artichoke, Fresh Mozzarella, Garlic, Parmesan		27
BROCCOLI PIE Broccoli, White Sauce, Parmesan, Gorgonzola, Scamorza, Black Pepper		26
HOT SAUSAGE PIE Napoli, Sweet & Spicy Sausage, Parmesan, Red Onion, Fresh Mozzarella		27
ANYTHING PIE Napoli, Mozzarella / Vegan Mozzarella + 2 Toppings		26
ADD: Jalapeño, Red Onion, Hot Honey, Caramelised Onion, Capers	2	
Roasted Mushrooms, Olives, Taleggio, Artichoke, Gorgonzola, Rocket, Scamorza, Oyster Mushrooms	4	
Sweet & Spicy Sausage, Salami, Anchovies, Ham, Pancetta	5	
SNACKS		
Marinated Olives		10
Garlic Bread, Artichoke Dip		16
ANTIPASTO PLATE Giardiniera, Olives, Artichoke Dip, Bread		16
ADD: Salami		5
ADD: Fresh Mozzarella		6
SALAD		
Iceberg, Ranch Dressing, Red Onion, Pickles		11
Rocket, Pear, Parmesan, Sherry Vinaigrette		11
RANCH DIP		3
GIARDINIERA PICKLES		8
DESSERT		
Tiramisu		14

PIZZA BAR
BAR PIZZA

All pizzas 12inch

No half and half

No mods on slices

Vegan cheese and gluten free bases are available

PIZZA BAR BAR PIZZA

HOST RESPONSIBILITY POLICY

The management and staff of PIZZA BAR have a responsibility to provide an environment that is not only comfortable and welcoming, but where alcohol is served and consumed responsibly. Because of this, we have implemented the following Host Responsibility policy.

We provide and actively promote a good range of food available for sale at all times. Menus are visible at all times.

We provide and actively promote a range of low-alcohol and non-alcoholic drinks, including low-alcohol beer, fruit juices, soft drinks and mocktails.

Water is attractively presented and available free of charge at all times.

It is against the law to serve alcohol to minors. If we are in doubt about your age, we will ask for identification. Acceptable forms of proof of age are a current photo driver's licence, an 18+ Evidence of Age card, a Kiwi Access card or a current passport.

Customers who are visibly intoxicated will not be served alcohol, will be asked to leave the premises and will be encouraged to take advantage of safe transport options.

Our policy is zero tolerance for aggressive, coercive or violent behaviour.

We promote a range of transport options to get you home safely. These include taxis & uber. We encourage people to have a designated driver. We will make the driver's job more attractive by providing an interesting range of alcohol-free drinks.

We make sure all of these services are well promoted - you won't have to go looking for them

We maintain a training and management policy to give our staff the skills and support they need to do their job responsibly.

Please be our guest and take advantage of the services we offer. We pride ourselves on being responsible hosts.

PIZZA BAR BAR PIZZA

PIZZA BAR ALCOHOL MANAGEMENT PLAN

This plan is to be used as an operational risk management tool for dealing with alcohol related concerns and is regularly reviewed and updated.

This plan is to be followed by all staff and security while the premises is operating under an alcohol license. A copy will be maintained within the toolkit and be available to all staff at all times for reference.

This plan forms part of our Host Responsibility training. All staff are aware of alcohol, resource and noise management requirements for the premises.

It is our job to ensure the best result from any situation while maximizing safety of staff and customers and maintaining amenity and good order.

Every individual is a (potential) guest and must be treated so

RISK	RISK COMPONENT	RISK LEVEL	RISK MANAGEMENT ACTIONS	PERSONS RESPONSIBLE	RESOURCES/RECORDING/OUTCOMES
MINORS.	Minors on premises	High	All staff are conversant with the requirements of the Sale and Supply of Alcohol Act 2012, which prohibits the sale of alcohol to minors (persons under the age of 18 years old). Any staff member may require any guest appearing to be under the age of 25 years to produce proof of identification. Where proof of age cannot be produced and doubt exists as to age, the person concerned will be required to leave the premises.	Duty Manager Bar and FOH staff Security	Proof of legal identification - NZ photo drivers licence, Passport, Kiwi Access (18+ card) Signage displayed at the bar and front door
	Minors entering premises.	High	Standard practice for Friday/Saturday nights - Duty Manager and 1x FOH from 10pm. Its a very small venue, ID checks are always required on site when alcohol is ordered Minors may be permitted to enter the premises with a legal parent or guardian.	Duty Manager Bar and FOH staff Security	Fake IDs to be reported to police.
	QR Codes (We Will be setting up QR Cods as the POS System ahs	High	Guests can only be seated by the Host of the restaurant. ID's will be checked before guests are seated.	Duty Manager Section Staff Host	Proof of legal identification - NZ photo drivers licence, Passport, Kiwi Access (18+ card)

	this as a free feature)				
INTOXICATION	Patrons arriving intoxicated / pre-loading	High	The host is to assess patrons as they line up to enter the premises. The host, as well as all staff, will be servewise trained. The Duty Manager will be always present and help host patrons including checking IDs. Any patron who is appearing to show 2 or more signs of the SCAB assessment tool will be denied entry. Any patron appearing to be influenced on premise will require intervention. Staff will recommend available food options and push for low alcohol or non-alcoholic options depending on the level of influence.	Duty Manager Bar and FOH staff Security	FOH staff have all been trained in-house to effectively asses intoxication. FOH staff trained using ServeWise and SCAB
	Excessive consumption / Patrons showing signs of escalating intoxication	High	Staff are trained to be aware of how much alcohol a patron has consumed. Alternative drinks i.e. free water or low and non-alcoholic beverages and food will be recommended when a person shows signs of escalating intoxication. These guests will also be monitored to ensure their own safety and those around them. Any person who is appearing to be intoxicated will be asked to leave the premises or, if it is unsafe to do so, moved to a safe space where they are supervised away from other patrons until they can be removed. Our "safe space" is a private Space upstairs above the restaurant. Here, patrons/victims that need support can be looked after by a member of staff until it is safe to call appropriate transport. If any staff at any point of service, whether it's during lunch/ dinner has used their own assessment of a guest and determined they are intoxicated, they are to alert the Duty Manager or Security Staff (If applicable) who will then remove the patron.	Duty Manager Bar and FOH staff Security	Signage displayed at the bar. Food menu displayed at the bar at all times. Scab assessment tool printed and displayed at each Point of Sales for staff to use.
	Drink Spiking	High	Our premise is incredibly small, water is freely available at the bar, however it is monitored and distributed by the bar staff working. We have enough pre-prepared water bottles to turn over the restaurant 3 times. Water is replaced regularly to ensure it is fresh		
CUSTOMER BEHAVIOUR	Aggressive behaviour	Medium	Any patron that shows any aggressive behaviour that has the potential to cause harm to other patrons are to be removed immediately. If, once the patron is removed, appear as though they may continue to cause further harm outside of the premises the Duty Manager will notify the police.	Duty Manager Security	Any Incidences to be recorded in the incident log in the on-licenced premise tool kit and incident report to be written up on the night. Also to be recorded in the Daily Report.

					All Duty Managers are trained with Safe Bars NZ
	Unwanted attention	High	If patrons at any point ever feel as though they are receiving unwanted attention and don't feel able or comfortable to deal with the situation they can ask any FOH staff, Duty Manager or security person for a Red Light Drink and we can offer to organise safe transport home or call a friend or police for them. Although Pizza Bar is a very small restaurant, Unwanted attention can still occur. We would handle a situation like this as we do for any other venue.	Duty Manager Bar and FOH staff Security	Staff are trained in-house with the red-light tool. If a customer shows the red light logo or mentioned red light, we will intervene discreetly and take the victim to our safe space.
	Drug Use	Low	The Host is generally positioned behind the bar where they have an overview of all patrons. It is the hosts and FOH staff to assess guests when dining Those thought to be under the influence of illegal substances will be removed.	Duty Manager Bar and FOH staff Security	Police will be notified straight away if any illegal activity is caught.
	Drink Driving	High	As we will be serving alcohol, the risk of drink driving is always there. We will have all the appropriate signage offering transport options. This includes calling any taxis, sober drivers, friends or family to pick up the appropriate customer.	Duty Manager/ Floor staff	
NOISE CONTROL	Loud music	Medium	Music is monitored throughout the night by the duty manager. Music will stop at or before 1am to prepare for closing.	Duty Manager/DJ	Helps ensure guests leave in a good mood.
OPERATIONAL STRUCTURE	Drink Spiking / Aggressive behaviour	High	We have 1x Duty Managers present on all nights, 1x Duty manager positioned behind the bar, Over all, we will have 1x bar staff producing drinks, 1x Host, seating, checking IDs, monitoring intoxic. 2x Floor staff running food and drinks to tables, monitoring intoxic.	Duty Manager / Security	Orderly Venue
PREMISES MANAGEMENT	Line/Main entrance Congestion	High	We predominantly experience guests lining up to dine. However, as they do require a table, we have a waitlist where people can write down their details and wait for a table or call when tables are free	Duty Manager / Security	Orderly and clear entrance and exit

STAFF TRAINING	Serving Intoxicated patrons	High	Staff are trained using Serve Wise. They know how to spot and intervene when a patron is showing signs of influence. Staff are trained using SCAB assessment tool. They know how to correctly identify levels of intoxication.	Staff/duty manager	Certificate from serve wise
	Serving Minors	High	Staff know what ID's are accepted Staff trained to correctly check identification Knowing the signs of a fake ID	Staff / Duty Manager / Security	Appropriate signage is displayed at all times
HOST RESPONSIBILITY	Food Unavailability	Low	Pizza Bar's main A La Carte menu runs from open until close. IN the case the chefs have clocked off and we have some drinkers left, slices will still be available to purchase. The Duty manager is trained to use the pizza oven and can produce more slices/pizza if need be. Par levels will be produced to ensure we don't run out of options for diners.	Sous Chef	Food Par level sheet to be recorded every night.
	Food Promotion	Low	Menus are readily available at all times and re pinned on the cork board within the restaurant. Staff will actively promote and encourage the consumption of food at the bar to slow the onset of intoxication.	Duty Manager	New menus printed prior to the weekend. This ensures we have plenty of menus visible and available
	Low / Non-alcoholic beverages available	Low	Pizza Bar has an extensive range of low and non alcoholic options available at all times Our low alcoholic options are printed separately and placed behind the bar in a clear and visible spot. This is to ensure all patrons at the bar are aware of the options available.	Bar Manager	Ordering is done weekly to ensure we have enough available stock.
	Driving Whilst Intoxicated	High	We have a phone available at all times to organise safe transport Staff are available to help escort patrons to the taxi stand in the centre of the octagon Designated driver scheme. We provide a range of free non-alcoholic options to encourage sober drivers	Duty Manager/Staff	Phone positioned behind the bar. This allows for easy access for all staff. Information about alternative transport is visible.

QR Codes	Intox	High	There is risk associated with every subheading under "intoxication". Patrons are not able to purchase anything without talking to a trained member of staff.	Section waiter, Duty manager, Host	
	Minors	High	Before any order is made, Patrons will be checked for ID if they look under the age of 25	Duty Manager Section Staff Host	Proof of legal identification - NZ photo drivers licence, Passport, Kiwi Access (18+ card)
	Operational Structure		We only take walk ins for dinner, so each guest is screened and ID's checked before any order is taken. We have 1x staff behind the bar making drink orders and helping run product, we have 2x floor staff taking orders, and we have another staff member on the pass checking the quality of the food and seating tables.		