

PIZZAS.

Heathcote

Parmesan & Thyme on a Tomato Base with Mozzarella - **20.50** V

Woolston

beer match Milk Stout
Pepperoni on a Tomato Base with Mozzarella - **24.50**

Rakaia

Hot Smoked Akaroa Salmon, Cream Cheese & Capers
on an Olive Oil Base with Mozzarella and topped with Dill - **24.50**

Styx Mill

Roasted Mushrooms, Confit Garlic & Ricotta on an Olive Oil Base
with Mozzarella & Parmesan topped with Rocket - **24.50** V

Fendalton

Spicy Prawns, Red Capsicum & Cherry Tomatoes topped with
Basil Pesto on a Tomato Base with Mozzarella - **26.50**

Hei Hei

beer match Dry Hopped Pilsner
Waitoa Chicken, Feta, Pumpkin, Spinach, Aioli & Cashew Nuts
on a Tomato Base with Mozzarella - **26.50**

Barry's Bay

Four Cheese Pizza – Brie, Blue, Parmesan on a Tomato Base
with Mozzarella - **24.50** V

Burnham

Pepperoni, Olives, Mushrooms & Red Onion on a Tomato Base
with Mozzarella - **24.50**

Horotane

beer match Pale Ale
Pear, Blue Cheese, Bacon & Thyme on an Olive Oil Base
with Mozzarella - **24.50**

Port Levy

Spiced, Braised Lamb & Currants with Mozzarella, topped with
Yogurt Swirl and Chopped Mint - **24.50** (not available GF)

Avoca

Spinach, Olives, Goat's Feta, Red Onion & Sundried Tomato
on a Tomato Base with Mozzarella - **24.50** V

Linwood

beer match Lager
Waitoa Chicken, Bacon, Kransky & Smoked Cheese
on a Tomato & BBQ Base with Mozzarella - **26.50**

Pigeon Bay

beer match APA
Waitoa Chicken, Capsicums, Red Onion & Jalapeños on a
Sweet Chilli & Tomato Base with Mozzarella and topped with
Guacomole & Fresh Coriander - **26.50**

Rapaki

beer match Red IPA
Eggplant Sambal, Baby Spinach, Mushrooms, Cashew Nuts
and Vegan Cheese - **24.50** VG

GF Base (not vegan) +2

Half & Half +2

Vegan Cheese is available at no extra cost.

Regular bases are vegan.



CASSELS & SONS THE BREWERY

At The Brewery we pride ourselves on keeping our focus on the important things in life. Wherever possible we source our ingredients from local producers. Our preference is for freedom farmed and free range animal products, while our traditional thin crust pizza is cooked in a wood-fired oven to deliver maximum flavour.

Our beers are brewed on site by a passionate team of brewers with international experience. While demand means the majority of our brewing now takes place in our production brewery (located at rear of The Tannery complex) we still regularly brew some of our dark beers in our wood-fired copper kettle located at the rear of the bar. In addition we offer an ever changing selection of guest beers and ciders. Ask our team about today's options. All our beers and ciders are also available for take home sales. We have a variety of bottle options available at the bar as well as T-shirts featuring your favourite Cassels Brewing Co Beer.

We trust you enjoy your visit with us today and welcome your feedback.

www.cassels.nz

www.facebook.com/casselsandsons.thebrewery

SMALL PLATES.

Salmon Plate

Akaroa Salmon, Whole Grain Bread, Gherkins, Horseradish Cream, Caper Berries, Red Onion and Cucumber Pickle, and a Boiled Egg - **21**

Cumin Curried Tempura Cauliflower

with Za’atar, Roasted Hazelnuts and Tahini Yogurt - **18.50**

Roasted Sumac Carrots

with Fried Tofu, Toasted Almonds Harissa and Fried Shallots - **18.50**

Crispy Fried Calamari

Tossed with Lemon & Chilli Salt served with Chipotle Mayonnaise and Lemon Cheek - **16** GF

Wood-Fired Flatbread

with Hummus, Dukkah and Olives - **16** V
with Muhammara Red Pepper Dip, Tahini Yogurt and Spiced Nuts - **16**
with Sweet Chilli & Garlic Butter Base and Mozzarella - **16**

Rare Beef Carpaccio

with Sautéed Mushrooms, Sesame & Ginger Dressing, Roasted Cashews and Japanese Mayo - **19** GF

Japanese Karaage Fried Chicken

Waitoa Free-Range Chicken with Sesame & Teriyaki Dressing - **16.50** GF

Pea, Za’atar and Feta Fritters

with Pomegranate Molasses Yogurt and Lemon Cheek - **17.50** V

Beer Battered Onion Rings

with Aioli & Tomato Sauce - **12.50** V

Fries

with Aioli & Tomato Sauce - **10** V

Garden Salad

Entree **10** – Main - **15** GF DF V

Brewers Platter

Salami, Ham, Kransky, Cold-Smoked Akaroa Salmon, Cheese, Olives, Pickles & Hummus. Served with Dukkah, Wood-fired Flatbread & Crackers (serves 2/3) - **47.50**

MAINS.

Waitoa Chicken Breast Schnitzel

with Double Pickle, Crispy Fried Potatoes, Fried Egg and Green Leaves - **33**

Chargrilled Spanish Peach Salad

With Pancetta, Camembert and Pomegranate Dressing - **31**

Butternut Squash Ravioli

with a White Wine Cream Sauce Topped with Rocket, Fresh Herbs and Parmesan - **29**

Mussels & Clams

with Spicy Sausage, Fennel, Herbs, Preserved Lemon, Wine, Tomato, served with Grilled Bread - **31** GFA

Shakshuka

A North-African Dish – Preserved Lemon, Feta, Herbs & Spices, Roasted Peppers, Onions, Coriander, Saffron & Free-Range Eggs served with Crusty Bread - **29** V GFA VGA

Lamb and Pistachio Koftas

Spiced Chickpea and Fresh Vegetable Salad served with Sumac Yoghurt Sauce and Pita - **29.50**

Haloumi and Eggplant Kasundi

Seared Haloumi with Warmed Eggplant Relish, Baby Spinach, Poached Egg, Dukkah, Pickled Fennel & Minted Yogurt served on Peppered Sour Dough Bruschetta - **29.50** V GFA

Fish & Chips

Fresh Market Fish Battered with Cassels Dry Hopped Pilsner served with Salad, Fries & Tartare Sauce - **27** DF

Cassels Beef Burger

Beef Pattie, Cheese & Bacon with Tomato, Gherkins, Onion Jam, Chipotle Mayonnaise & Salad Greens, served with Fries - **27**

Dessert Pizza

Creamy Caramel Base, Banana with Cinnamon Sugar and Vanilla Icecream - **15.50**

Cheesecake

Please ask for Today’s Flavour - **10**

Gluten Free Chocolate Truffle Cake

Served with Vanilla Icecream - **10**

DESSERTS

GF = Gluten Free GFA = Gluten Free Available

V = Vegetarian DF = Dairy Free VG = Vegan VGA = Vegan Available