

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 and Rocket - **24.50**

Styx Mill

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

Hei Hei beer match Dry Hopped Pilsner

Waitoa Chicken, Feta, Pumpkin, Spinach, Aioli & Cashew Nuts on a Tomato Base with Mozzarella - **26.50**

Halswell

Cherry Tomatoes and Chilli Flakes on a Tomato Base with Mozzarella & Parmesan topped with Rocket - **24.50** V

Burnham

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

Horotane beer match Woolston 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 a Yoghurt Swirl and Chopped Mint - **24.50** (not available GF)

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 Guacamole & Fresh Coriander - **26.50**

Redcliffs

Dairy Free Pesto, Dairy Free Mozzarella, Artichoke, Spinach, Broccoli, Sundried Tomatoes and Toasted Pumpkin Seeds - **24.50** VG

Fendalton

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

Avoca

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

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

PLATES

Pan Fried Haloumi

With Honey Roasted Pears, Tamari Almonds,
Bellpepper Vinaigrette and Toasted
Sourdough - **17.50**

Garden Salad - Entrée - 10, Main - 15

Beer Battered Onion Rings

With Aioli and Tomato Sauce - **14**

Cumin, Curried Tempura Cauliflower

With Za'atar, Roasted Hazelnuts and Tahini
Yoghurt - **16**

Crispy Fried Calamari

Tossed with Lemon & Chilli Salt, with Chipotle
Mayonnaise and Lemon Cheek - **17.50 GF**

Roast Beef Carpaccio

With Sautéed mushrooms, Sesame and Ginger
Dressing, Roasted Cashews and Japanese
Mayonnaise - **19.50 GF**

Japanese Karaage Fried Chicken

Waitoa Free Range Chicken served with Sesame
and Teriyaki Dressing and Japanese
Mayonaise - **18.50 GF**

Wood Fired Flatbread

With Hummus, Dukkah and Olives - **16 VN**
With Sweet Chilli & Garlic Butter Base
and Mozzarella - **16.50 V**

Fries

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

Salt and Pepper Tofu

Spiced Chilli Syrup, Soy, Mirin, Garlic Dipping Sauce -
16.50 V

Wood Fired Portobello Mushrooms

Confit Garlic, Rocket, Parmesan, Balsamic
Reduction - **16** Add Bacon + **5**

Garlic Prawns and Beaten Egg

Sushi Rice, Crispy Shallots, Coriander, Red Magic, XO
Sauce & Japanese Mayonnaise - **20.50**

PLATES cont.

Gin and Brown Sugar Cured Akaroa Salmon

With Lemon Segments, Horse Radish Cream, Herbs and
Gin and Cucumber Vinigrette - **20.50**

Buffalo Wings

House made Buffalo Sauce, Pickled Cabbage and Blue
Cheese Dipping Sauce - **18**

Pulled Jackfruit Nachos

With Blackened Cream, Salsa, Jalepeño and
Guacamole - **20.50 V**

Milk Stout Braised Beef Brisket Tortillas

With Cumin Pickled Onions & Spiced Almonds
and Sour Cream - **22**

Cassels Beef Burger

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

Fish n Chips

Fresh Market Fish Battered with Cassels Woolston Pale
Ale. Served with Salad, Fries and Tartare Sauce - **27 DF**

BREWERS PLATTER

Salami, Ham, Kranksy, Cold-Smoked Akaroa Salmon,
Cheese, Olives, Pickles & Hummus, Served with Dukkah,
Wood-Fired Flatbread & Crackers (Serves 2/3) - **52.50**

DESSERTS- See Cabinet

V= Vegetarian, VG= Vegan, DF= Dairy Free
GF= Gluten Free, GFA= Gluten Free Available

All dishes are prepared in one kitchen so traces of allergens
may be present.