

PLATES

PAN FRIED HALOUMI

With Honey Roasted Pears, Tamari Almonds, Rocket, Balsamic Glaze & Toasted Sourdough / V - 18

GARDEN SALAD

Entrée / Main / VG - 10/15

CUMIN CURRIED TEMPURA CAULIFLOWER

With Za’atar, Roasted Hazelnuts & Tahini Yoghurt / V - 17

CALAMARI FRITTI

Tossed with Lemon Pepper & Chives, Chipotle Aioli & Lemon / GF / DF - 18

KARAAGE FRIED CHICKEN

Waitoa Free Range Chicken served with Sesame & Teriyaki Dressing and Japanese Mayonnaise / GFA - 19

WOOD FIRED FLATBREAD

- With Hummus, Dukkah & Olives / VG - 18
- With Sweet Chilli & Garlic Butter Base & Mozzarella / V - 18

FRIES

With House Made Aioli & Tomato Sauce / V - 10

SALT & PEPPER TOFU - Spiced Chilli Syrup, Soy Mirin & Garlic Dipping Sauce / VG - 18

BUFFALO JACKFRUIT BITES

Lager & Mustard braised Jackfruit, Deep Fried & served with Coconut Hot Sauce, Vegan Mayo & Pickled Cabbage / VG - 19

CHICKEN WINGS

- With House Smokey BBQ Sauce, Dill Pickles and Aioli / GF - 19
- With House Made Buffalo Sauce, Pickled Red Cabbage & Blue Cheese Sauce / GF - 19

WOOD FIRED PORTOBELLO MUSHROOMS

Confit Garlic, Sourdough, Feta, local Honey, toasted Pine Nuts & Rocket / V - 18

GIN AND BEETROOT CURED AKAROA SALMON

With Pickled Beetroot, Horseradish Cream, and a Gin & Beetroot Vinigrette - 21

PLATES

MILK STOUT BRAISED BEEF BRISKET PIE

With Mashed Potato and Relish - 25

FISH PIE

Smoked Fish, Potatoes, Hard Boiled Eggs in a Creamy Bèchamel, with Bellbird Sourdough - 23

TOMATO QUICHÈ

Roasted Cherry Tomatoes, Thyme, Shallots & Swiss Cheese with Relish & Soft Herbs / V - 21

MARKET FRESH FISH ‘N’ CHIPS

Beer Battered with Cassels Woolston Pale Ale, served with Salad, Tartare Sauce & Lemon / DF - 28

REUBEN GRILLED SANDWICH

Bellbird Rye Bread, Gherkins, Pastrami, Sauerkraut & Thousand Island Dressing - 18  
/ ADD FRIES + 5

THE BIG AL

Beef Pattie, Cheese, Bacon, Onion Jam, Pickles, Secret Burger Sauce, Lettuce & Tomato - 23  
/ ADD FRIES + 5

CASSELS BURGER

Beef Pattie, Cheese, Pickles, Diced Shallots & Secret Burger Sauce, Lettuce & Tomato - 20  
/ ADD FRIES + 5

HALF PINT BURGER

Beef Pattie, Cheese, Pickles, Diced Shallots, Mustard & Tomato Sauce - 18  
/ ADD FRIES + 5

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

WINE

GLASS BOTTLE

SPARKLING

Henkell Trocken Dry Sec 200ml (Germany)	11
Henkell rose 200ml (Germany)	11
Canti Prosecco 200ml (Italy)	12
Da Luca Prosecco 750ml (Veneto, Italy)	52

WHITE

Mount Ridge Sauvignon Blanc (Marlborough)	10	48
Chard Farm Sauvignon Blanc (Central Otago)	11	52
Jules Taylor Sauvignon Blanc (Marlborough)	12	56
Yealands Low Alcohol Sauvignon Blanc (Marlborough)	9	44
Waipara Springs Chardonnay (Waipara)	10	48
Matawhero Single Vineyard Chardonnay (Gisborne)	11	52
Brookfields Bergman Chardonnay (Hawkes Bay)	12	56
Waipara Springs Pinot Gris (Waipara)	10	48
Saddleback Pinot Gris (Central Otago)	12	56
Giesen Estate Riesling (Marlborough)	10	48
Black Estate Dampsteep Dry Riesling (Waipara)	12	56

ROSÉ

Good Company Rosé (Marlborough)	10	48
Chateau Routas Rosé (Provence, France)	12	56
Greystone Rosé (Waipara)	12	56

RED

Good Company Pinot Noir (Marlborough)	10	48
Greystone Nor’Wester Pinot Noir (Waipara)	11	52
Saddleback Pinot Noir (Central Otago)	12	56
Giesen Vineyard Selection Merlot (Hawkes Bay)	10	48
Matawhero Merlot (Gisborne)	12	56
Chakana Nuna Estate Organic Malbec (Argentina)	11	52
Grant Burge Fifth Generation Shiraz (Barossa, Australia)	11	52
Lake Chalice "The Raptor" Syrah (Hawkes Bay)	12	56
Peter Lehmann Hill & Valley Cabernet Sauvignon(South Australia)	12	56

NON-ALCOHOLIC DRINKS

SOFT DRINKS

Coca-Cola, No Sugar Coca-Cola, Lemonade, L&P, Ginger Ale  
\$ 4.5 / GLASS \$ 6.5 / PINT

JUICE

Orange, Apple, Cranberry, Pineapple \$ 4.5 / GLASS \$ 6.5 / PINT

AROHA CORDIAL WITH SODA OR LEMONADE

Elderflower, Rhubarb, Ginger Lemon & Honey \$ 4.5 / GLASS \$ 6.5 / PINT

SCHWEPPE'S GINGER BEER

\$ 5.5 / BOTTLE

GOOD BUZZ KOMBUCHA

Raspberry Lemon, Blueberry Peach, Passionfruit Guava, Original  
\$ 5.5 / BOTTLE

## WOOD FIRED PIZZA

**HEATHCOTE** - Parmesan & Thyme on a Tomato Base with Mozzarella / V - 21

**WOOLSTON** - Pepperoni on a Tomato Base with Mozzarella - 26

**RAKAIA** - Hot Smoked Akaroa Salmon, Cream Cheese & Capers on an Olive Oil Base with Mozzarella, topped with Dill & Rocket - 26

**STYX MILL** - Roasted Mushrooms, Confit Garlic & Ricotta on an Olive Oil Base with Mozzarella & Parmesan, and topped with Rocket / V - 25

**HEI HEI** - Waitoa Chicken, Feta, Pumpkin, Spinach, Aioli & Cashew Nuts on a Tomato Base with Mozzarella - 27

**HALSWELL** - Cherry Tomatoes and Chilli Flakes on a Tomato Base with Mozzarella & Parmesan, topped with Rocket / V - 25

**BURNHAM** - Pepperoni, Olives, Mushrooms & Red Onion on a Tomato Base with Mozzarella - 26

**HOROTANE** - Pear, Blue Cheese, Bacon & Thyme on an Olive Oil base with Mozzarella - 26

**PORT LEVY** - Spiced, Braised Lamb & Currants with Mozzarella, topped with Yoghurt Swirl and Chopped Mint *(NOT AVAILABLE GF)* - 26

**LINWOOD** - Waitoa Chicken, Bacon, Kransky & Smoked Cheese on a Tomato & BBQ Base with Mozzarella - 27

**PIGEON BAY** - Waitoa Chicken, Capsicums, Red Onion & Jalapeños on a Sweet Chilli & Tomato Base with Mozzarella and topped with Guacamole & Fresh Coriander - 27

**REDCLIFFS** - Dairy Free Pesto, Dairy Free Mozzarella, Artichoke, Spinach, Broccoli, Sundried Tomatoes & Toasted Pumpkin Seeds / VG - 26

**SUMNER** - Pineapple & Ham on a Tomato Base with Mozzarella - 25

**AVOCA** - Spinach, Olives, Goats Feta, Red Onions & Sundried Tomato on a Tomato Base with Mozzarella / V - 25

**LYTTELTON** - Anchovies, Olives, Capers, Parmesan, Chilli Flakes on a Tomato Base with Mozzarella - 25

**FENDALTON** - Spicy Prawns, Red Capsicum & Cherry Tomatoes topped with Basil Pesto on a Tomato Base with Mozzarella - 27

GLUTEN FREE + VEGAN BASES AVAILABLE + 3 / HALF & HALF + 3  
VEGAN CHEESE IS AVAILABLE AT NO EXTRA COST

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## BEER



**LAGER 4.3%** \$ 9 / GLASS \$ 11 / PINT  
Pale golden with a lingering, white foam, this Lager is as easy on the eye as it is on the palate.



**DRY HOPPED PILSNER 5.3%** \$ 9 / GLASS \$ 11 / PINT  
Exemplifying the finest in New Zealand ingredients. Motueka and Nelson Sauvignon hops contribute juicy lime, sauvignon grape, and subtle juniper berry characters.



**MILK STOUT 5.2%** \$ 9 / GLASS \$ 11 / PINT  
Bittersweet chocolate, dried fruits, and bold coffee-and-cream flavours. Won Best Milk Stout in the 2020 World Beer Awards and World's Best Stout & Porter at the 2019 World Beer Awards.



**AMERICAN PALE ALE 5.4%** \$ 9 / GLASS \$ 11 / PINT  
This delightfully fruity, aromatic beer gets its lead from the abundance of fresh West Coast U.S.A. hops.



**WOOLSTON PALE ALE 4.5%** \$ 9 / GLASS \$ 11 / PINT  
A traditional Pale Ale with distinctive New Zealand characteristics. Fruity, wine-like aromas with a smooth mouthfeel.



**NECTARON® IPA 6.1%** \$ 10 / GLASS \$ 12 / PINT  
Intense tropical fruit aromas with plenty of hoppy goodness. This is a crowd favourite.

## HANDPULLS

- SERVED AT ROOM TEMPERATURE AND NON-CARBONATED -



**MILK STOUT 5.2%** \$ 9 / GLASS \$ 11 / PINT  
Smooth, rich and creamy with a generous fluffy white head.



**BEST BITTER 4.3%** \$ 9 / GLASS \$ 11 / PINT  
Our most popular real ale. A very English beer and not at all short on flavour.



**ALCHEMIST 4.5%** \$ 9 / GLASS \$ 11 / PINT  
A pleasant and easy drinking cask conditioned real ale

TASTING TRAY - 4 FOR \$17 OR 6 FOR \$23 - TAKEAWAY BEER - AVAILABLE 9AM-9PM



CHEERS TO  
10  
YEARS

## 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 special beers in our wood-fired copper kettle located behind 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.

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