

THE BREWERY

EST CASSELS 2011

PLATES

SEATED - SPACE - SERVED

GARDEN SALAD - <i>ENTREE</i> - 10	<i>MAIN</i> - 15	
CALAMARI FRITTI - Tossed with Lemon Pepper and Chives, Chipotle Aioli and Lemon / GF		18
KARAAGE FRIED CHICKEN - Waitoa Free Range Chicken, served with Sesame and Teriyaki Dressing and Japanese Mayonnaise		19
WOOD FIRED FLATBREAD		
With Hummus Dukkah and Olives / V		18
With Sweet Chilli and Garlic butter base and Mozzarella / V		17
FRIES - With house made Aioli and Tomato Sauce		10
SALT AND PEPPER TOFU - Spiced Chilli Syrup, Soy Mirin, Garlic dipping sauce / GF / VG		18
WINGS - House Buffalo Sauce, Pickled Red Cabbage, Blue Cheese Sauce		19
Or House Smokey BBQ Sauce, Dill Pickles and Aioli		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 and Beetroot Vinaigrette		21
MARKET FRESH FISH N' CHIPS - Beer Battered with Woolston Pale Ale, Served with Salad, Tartare Sauce and Lemon		28
RUBEN GRILLED SANDWICH - Bellbird Bakery Rye Bread, Gherkins, Pastrami, Sauerkraut and Thousand Island Dressing / ADD FRIES + 5		21
BIG AL BURGER - Beef Pattie, Cheese, Bacon, Onion Jam, Pickles, Secret Burger Sauce, Lettuce, Tomato / ADD FRIES + 5		23
CASSELS BURGER - Beef Pattie, Cheese, Lettuce, Tomato, Pickles, diced Shallots & Secret Burger Sauce / ADD FRIES + 5		20
HALF PINT BURGER - Beef Pattie, Cheese, Pickles, diced Shallots, Mustard & Tomato Sauce / ADD FRIES + 5		18

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