

# PLATES

## GARDEN SALAD

Entrée / Main / *VG* - 10/15

## CALAMARI FRITTI

Tossed with Lemon Pepper & Chives, Chipotle Aioli & Lemon  
/ *GF* - 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* - 20
- With Sweet Chilli & Garlic Butter Base & Mozzarella / *V* - 20

## FRIES

With House Made Aioli & Tomato Sauce / *V SML* - 8 *LGE* - 11

## SALT & PEPPER JACKFRUIT

Spiced Chilli Syrup, Soy Mirin & Garlic Dipping Sauce / *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

## CORN RIBS WITH VEGAN BUFFALO SAUCE

Ribs of Corn cooked "on the bone" with Cayenne Coconut  
Yoghurt / *VG / GF / NF* - 17

## NECTARON® IPA CURED AKAROA SALMON

Confit Egg Yolk, Fried Capers, Croutons , Micro Herbs &  
Mustard / *DF* - 22

## MARKET FRESH FISH 'N' CHIPS

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

# PLATES

## BBQ PULLED PORK TACOS

Pulled Pork with house made BBQ Sauce, Corn Tortillas, Pico de  
Gallo, Guacamole & Citrus / *GF / DF* - 21

## THE BIG AL

Beef Pattie, Cheese, Bacon, Onion Jam, Pickles, Diced Shallots,  
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*

## VEGAN ANTIPASTO

Pesto, Hummus, Flatbread, Olives, Eggplant, Zucchini,  
Artichokes & Sundried Tomato / *GFA / VG* - 25

## CHARCUTERIE

Terrine, Pork Rilette, Paté, Relish, Mustard, Pickles &  
Ciabatta / *GFA* - 35

## CHEESE ANTIPASTO

Blue cheese, Camembert, Smoked Cheddar, Stonefruit, Grapes,  
Quince Paste, Lavosh & Mustard / *GFA* - 30

/ *OR COMBINE ALL THREE ANTIPASTO - 80*

# DESSERTS

- *SEE CABINET* -

*V = VEGETARIAN / VG = VEGAN / DF = DAIRY FREE / NF = NUT FREE  
GF = GLUTEN FREE GFA = GLUTEN FREE AVAILABLE / ORG = ORGANIC  
ALL DISHES ARE PREPARED IN ONE KITCHEN SO TRACES OF  
ALLERGENS MAY BE PRESENT*