

PLATES

GARDEN SALAD

Entrée / Main / VG - 10/15

CALAMARI FRITTI

Tossed with Lemon Pepper & Chives, Chipotle Aioli & Lemon / GF - 19

KARAAGE FRIED CHICKEN

Waitoa Free Range Chicken served with Sesame & Teriyaki Dressing and Japanese Mayonnaise / GFA - 20

WOOD FIRED FLATBREAD

- With Hummus, Dukkah & Olives / VG - 22
- With Sweet Chilli & Garlic Butter Base & Mozzarella / V - 20

FRIES

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

POLENTA FRIES

With Vegan Parmesan and Rosemary Aioli / GF / VG - 16

JACKFRUIT BITES

Lager and Mustard braised Jackfruit, Deep fried and served with Chilli Caramel, Spring Onions and Fried Shallots / GF / VG - 19

PORK BELLY BITES

12-hour Confit Pork Belly, served with Chilli Caramel, Spring Onions and Fried Shallots / GF - 21

BUFFALO WINGS

With House Buffalo Sauce, Pickled Red Cabbage and Blue Cheese Sauce / GF - 20
With House Smokey BBQ Sauce, Dill Pickles and Aioli / GF - 20

GIN AND BEETROOT CURED AKAROA SALMON

With Pickled Beetroot, Horseradish Cream, Gin and Beetroot Vinaigrette and Croutons - 22

PLATES

FISH PIE

Smoked Fish, Potatoes and Hard Boiled Eggs in a Creamy Béchamel, Served with Bellbird Sourdough - 24

MARKET FRESH FISH N’ CHIPS

Beer Battered with Woolston Pale Ale, Served with Salad, Tartare Sauce and Lemon - 29

HOP MONSIEUR

Bellbird Bakery Bread, Pilsner and McClure's Pickle Béchamel, Aged Ham, Emmental, Gruyere, Smoked Cheese and McClure's Sweet and Spicy Pickles - 18
ADD FRIES + 5

FRIED CHICKEN SANDWICH

Buttermilk Fried Chicken, Pickles, Coleslaw, Chipotle Aioli - 21
ADD FRIES + 5

CASSELS BURGER

Beef Pattie, Cheese, Lettuce, Tomato, Pickles, Diced Shallots & Secret Burger Sauce - 21
ADD FRIES + 5

HALF PINT BURGER

Beef Pattie, Cheese, Pickles, Diced Shallots, Mustard & Tomato Sauce - 19
ADD FRIES + 5

BURGER EXTRAS - BACON + 4.5 - EGG + 3 - ONION JAM + 1.5

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

WINE

GLASS BOTTLE

SPARKLING

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

WHITE

Good Company Sauvignon Blanc (Marlborough)	10.5	50
Chard Farm Swiftburn Sauvignon Blanc (Central Otago) / VG	11.5	54
Jules Taylor Sauvignon Blanc (Marlborough) / VG	12.5	59
Yealands Low Alcohol Sauvignon Blanc (Marlborough)	10	48
Waipara Springs Chardonnay (Waipara)	10.5	50
Matawhero Single Vineyard Chardonnay (Gisborne) / VG	12	56
Waipara Springs Pinot Gris (Waipara)	10.5	50
Saddleback Pinot Gris (Central Otago)	12.5	59
Man O' War Pinot Gris (Waiheke Island)	12.5	59
Giesen Estate Riesling (Marlborough)	10.5	50
Main Divide Riesling (Waipara)	12	56

ROSÉ

Good Company Rosé (Marlborough) / ORG	10.5	50
Greystone Rosé (Waipara) / ORG / VG	12	56
Rabbit Ranch "Bright Eyes" White Pinot Noir (Central Otago) / VG	12	56

RED

Good Company Pinot Noir (Marlborough)	11.5	54
Greystone "Nor'Wester" Pinot Noir (Waipara) / ORG	12.5	59
Saddleback Pinot Noir (Central Otago)	13	61
Giesen Merlot (Marlborough)	11.5	54
Chakana Nuna Estate Malbec (Mendoza, Argentina) / ORG	13	61
St Hallett Blockhead Shiraz (Barossa, Australia) / VG	12.5	59
Grant Burge "Fifth Generation" Shiraz (Barossa, Australia)	11.5	54
Man O War Estate Syrah (Waiheke Island)	14	68

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

SCHWEPPES 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 - 22

WOOLSTON - Pepperoni on a Tomato Base with Mozzarella - 27

RAKAIA - Hot Smoked Akaroa Salmon, Cream Cheese & Capers on an Olive Oil Base with Mozzarella, topped with Dill & Rocket - 27

STYX MILL - Roasted Mushrooms, Confit Garlic & Ricotta on an Olive Oil Base with Mozzarella & Parmesan, and topped with Rocket / V - 26

HEI HEI - Waitoa Chicken, Goats Feta, Pumpkin, Spinach, Aioli & Cashew Nuts on a Tomato Base with Mozzarella - 28

HALSWELL - Cherry Tomatoes and Chilli Flakes on a Tomato Base with Mozzarella & Parmesan, topped with Rocket / V - 26

BURNHAM - Pepperoni, Olives, Mushrooms & Red Onion on a Tomato Base with Mozzarella - 27

HOROTANE - Pear, Blue Cheese, Bacon & Thyme on an Olive Oil base with Mozzarella - 27

PORT LEVY - Spiced, Braised Lamb & Currants with Mozzarella, topped with Yoghurt Swirl and Chopped Mint (NOT AVAILABLE GF) - 27

LINWOOD - Waitoa Chicken, Bacon, Kransky & Smoked Cheese on a Tomato & BBQ Base with Mozzarella - 29

PIGEON BAY - Waitoa Chicken, Capsicums, Red Onion & Jalapeños on a Sweet Chilli & Tomato Base with Mozzarella and topped with Guacamole & Fresh Coriander - 28

REDCLIFFS - Dairy Free Pesto, Dairy Free Mozzarella, Artichoke, Spinach, Broccoli, Sundried Tomatoes & Toasted Pumpkin Seeds / VG - 27

SUMNER - Pineapple & Ham on a Tomato Base with Mozzarella - 26

AVOCA - Spinach, Olives, Goats Feta, Red Onions & Sundried Tomato on a Tomato Base with Mozzarella / V - 26

LYTTELTON - Anchovies, Olives, Capers, Parmesan, Chilli Flakes on a Tomato Base with Mozzarella - 26

PREBBLETON - Mushrooms & Thyme on a Tomato Base with Vegan Mozzarella / VG - 26

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

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BEER



LAGER 4.3% \$9.5 / GLASS \$12 / 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% \$9.5 / GLASS \$12 / 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% \$9.5 / GLASS \$12 / 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% \$9.5 / GLASS \$12 / 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% \$9.5 / GLASS \$12 / PINT
A traditional Pale Ale with distinctive New Zealand characteristics. Fruity, wine-like aromas with a smooth mouthfeel.



NECTARONE® IPA 6.1% \$10.5 / GLASS \$13 / 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% \$9.5 / GLASS \$12 / PINT
Smooth, rich and creamy with a generous fluffy white head.



BEST BITTER 4.3% \$9.5 / GLASS \$12 / PINT
Our most popular real ale. A very English beer and not at all short on flavour.



ALCHEMIST 4.5% \$9.5 / GLASS \$12 / PINT
A pleasant and easy drinking cask conditioned real ale

TASTING TRAY - 4 FOR \$17 OR 6 FOR \$23 - TAKEAWAY BEER - AVAILABLE 9AM-9PM
ASK FOR OUR SEASONAL & GUEST BEERS



THE BREWERY

EST CASSELS 2011

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.

WWW.CASSELS.NZ

WWW.UNTAPPD.COM / CASSELSANDSONSBREWINGCO

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