

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

LYTTLETON - 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.

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

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.



NECTARON® 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



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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