

PLATES

GARDEN SALAD

Entrée / Main /V - 12/18

CALAMARI

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

KARAAGE FRIED CHICKEN

Waitoa Free Range Chicken served with Sesame & Teriyaki Dressing & Japanese Mayonnaise /GFA - 22

WOOD FIRED FLATBREAD

With Hummus, Dukkah & Olives /VG - 24

With Sweet Chilli & Garlic Butter Base & Mozzarella /V /GFA - 22

FRIES

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

POLENTA FRIES

With Vegan Parmesan & Rosemary Aioli /GF /VG - 17

SALMON, POTATO AND HERB CROQUETTES

With Tartare Sauce & Lemon - 20

SPICED TEMPURA CAULIFLOWER

With Hummus, Tzatziki & Dukkha /GF /V - 19

CHICKEN WINGS

With Buffalo Sauce, Pickled Red Cabbage & Ranch Dressing /GF - 20

With Smokey BBQ Sauce, Dill Pickles & Aioli /GF /DG - 20

BURRATA AND TOMATO SALAD

Fresh Burrata, Olive Oil, Heirloom Tomatoes, Pangrattato & Balsamic Reduction /V - 22

MARKET FRESH FISH N’ CHIPS

Battered with our own Woolston Pale Ale, served with Salad, Tartare Sauce, Lemon & Chips - 29

PLATES

TACOS

With Pork Belly, Pickled Vegetables, Jalapeno, Coriander, Lime & Cashew Butter /GF - 21

With Karaage Chicken, Pickled Vegetables, Jalapeno, Coriander, Lime & Cashew Butter /GF - 21

With Tempura Cauliflower, Pickled Vegetables, Jalapeno, Coriander, Lime & Cashew Butter /GF - 21

CASSELS BURGER & FRIES

Beef Pattie, Cheese, Lettuce, Tomato, Pickles, Diced Shallots & Secret Burger Sauce /GFA - 27

HALF PINT BURGER & FRIES

Beef Pattie, Cheese, Pickles, Diced Shallots Mustard & Tomato Sauce /GFA - 25

TERIYAKI PORK BELLY BURGER & FRIES

Slow Cooked Pork Belly, Teriyaki Sauce, Aioli & Pickled Vegetables /GFA - 27

VEGETARIAN BURGER & FRIES

Corn and Chickpea Pattie, Chow Chow, Pickled Vegetables, Sliced Beetroot, Lettuce & Tomato /V /VG /GFA - 26

FRIED CHICKEN BURGER & FRIES

Buttermilk Fried Chicken, Pickles, Coleslaw & Chipotle Aioli /GFA - 27

BURGER EXTRAS - BACON + 4.5 - EGG + 3

BREWERS PLATTER

Hummus, Cheese, Olives, Pickles, Salami, Ham, Smoked

Salmon, Dukkah, Flat Breads & Crackers (INCL. GF CRACKERS) - 50

DESSERTS

- SEE CABINET -

V = VEGETARIAN / VG= VEGAN / DF= DAIRY FREE / NF= NUT FREE
GF= GLUTEN FRIENDLY GFA= GLUTEN FRIENDLY 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) 12.5
Henkell Rosé 200ml (Germany) 12.5
Canti Prosecco 200ml (Germany) 12.5
Da Luca Prosecco 750ml (Veneto, Italy) 52

WHITE

Chard Farm Swiftburn Sauvignon Blanc (Central Otago) /VG 11 50
Shield Sauvignon Blanc (Nelson) 12 54
Jules Taylor Sauvignon Blanc (Marlborough) /VG 13 60
Yealands Low Alcohol Sauvignon Blanc (Marlborough) 11 50
Ash Ridge Chardonnay (Hawkes Bay) 11 50
Matawhero Chardonnay (Gisborne) /VG 12 56
Giesen Riesling (Marlborough) 11 50
Main Divide Riesling (Waipara) 12 56
Waipara Springs Pinot Gris (Waipara) 11 50
Saddleback Pinot Gris (Central Otago) 13 60
Man O’ War Pinot Gris (Waiheke Island) 13 60

ROSÉ

Waipara Springs “Moore” Rosé (Waipara) 11 50
Shield Rosé (Nelson) 11.5 53
Terrace Edge Rosé (Waipara) /ORG /VG 12 56
Rabbit Ranch “Bright Eyes” White Pinot Noir (Central Otago) /VG 12 56

RED

Waipara Springs Estate Pinot Noir (Waipara) 12 56
Greystone "Nor'Wester" Pinot Noir (Waipara) /ORG 13 60
Saddleback Pinot Noir (Central Otago) 13.5 64
Grant Burge "The Fifth Generation Shiraz" (Barossa Valley) 12 56
Giesen Merlot (Hawkes Bay) 11.5 53
Chakana Nuna Estate Malbec (Argentina) /ORG /VG 13 60
Man O’ War Estate Syrah (Waiheke Island) 14 68

NON-ALCOHOLIC DRINKS

SOFT DRINKS

Coca-Cola, Zero 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 \$ 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, 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**

QUAIL ISLAND - Pulled Jackfruit, Fried Lotus Root, Dairy Free Pesto Swirl, Dairy Free Mozzarella / *VG* - **27**

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

AVOCA - Spinach, Olives, Feta, Red Onions & Sundried Tomato on a Tomato Base with Mozzarella / *V* - **27**

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 FRIENDLY BASES AVAILABLE + 3 / HALF & HALF + 3
VEGAN CHEESE IS AVAILABLE AT NO EXTRA COST.*

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GFA= GLUTEN FRIENDLY AVAILABLE
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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.



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.



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.



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. Won best APA in the 2021 World Beer Awards.



NECTARON® IPA 6.1% \$ 10.5 / GLASS \$ 13 / PINT
Intense tropical fruit aromas with plenty of hoppy goodness. This is a crowd favourite.



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 2022 and 2020 World Beer Awards and World's Best Stout & Porter at the 2019 World Beer Awards.
ALSO AVAILABLE ON NITRO

HANDPULLS

- ASK OUR STAFF FOR OUR SPECIALTY BEER THIS MONTH -

*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.

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