

WOOD FIRED PIZZA

HEATHCOTE - Parmesan & thyme on a tomato base with mozzarella /V - **23**

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 - **28**

STYX MILL - Roasted mushrooms, confit garlic & ricotta on an olive oil base with mozzarella & parmesan, and topped with rocket /V - **27**

NEW BRIGHTON - Feta, pumpkin & spinach on a tomato base with mozzarella /V - **27**

HALSWELL - Cherry tomatoes and chilli flakes on a tomato base with mozzarella & parmesan, topped with rocket /V - **27**

BURNHAM - Pepperoni, olives, mushrooms & red onion on a tomato base with mozzarella - **28**

HOROTANE - Pear, blue cheese, bacon & thyme on an olive oil base with mozzarella - **27**

PORT LEVY - Spiced, beer braised lamb & currants with mozzarella, topped with yoghurt swirl and chopped mint *(NOT AVAILABLE GF)* - **28**

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 & topped with guacamole & fresh coriander - **28**

QUAIL ISLAND - Pulled jackfruit, fried lotus root, dairy free pesto swirl, dairy free mozzarella /VG - **28**

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 - **27**

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

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

PLATES

GARDEN SALAD

Entrée / Main /V / GF - **13/19**

CALAMARI

Tossed with lemon pepper & chives, chipotle aioli & lemon /GF - **21**

KARAAGE FRIED CHICKEN

Waitoa Chicken served with sesame & teriyaki dressing & japanese mayonnaise /GFA - **23**

WOOD FIRED FLATBREAD

With hummus & dukkah /VG /GFA - **21**

Add olives /VG /GF - **6**

With sweet chilli & garlic butter base & mozzarella /V /GFA - **23**

FRIES

With house made aioli & tomato sauce /V /GF SML - **9** LGE - **13**

With gravy /V /GF SML - **9** LGE - **13**

POLENTA FRIES

With vegan parmesan & rosemary aioli /GF /VG - **19**

SMOKED FISH CROQUETTES

With sauce gribiche - **22**

SPICED TEMPURA CAULIFLOWER

With hummus, tzatziki & dukkah /GF /V - **20**

SALT AND PEPPER TOFU

With chimichurri /GF /VG - **17**

CHICKEN WINGS

With buffalo sauce, pickled red cabbage & ranch dressing /GF - **22**

With smokey BBQ sauce, dill pickles & aioli /GF /DF - **22**

GNOCCHI PESTO

Pan-fried potato gnocchi with pesto, toasted pine nuts & shaved parmesan /V (GFA + 3) - **27**

PLATES

SPAGHETTI AGLIO E OLIO

Spaghetti with olive oil, garlic, chilli, parsley & shaved parmesan /V - **25**

PAPPARDELLE WITH BEEF AND STOUT RAGOUT

Pappardelle with beef, slow cooked in Cassels Milk Stout & shaved parmesan - **30**

MARKET FRESH FISH N' CHIPS

Cassels beer battered fish, served with salad, chips, tartare & lemon - **30**

VEGETARIAN BURGER

Corn and chickpea pattie, chow chow, pickled cabbage, sliced beetroot, lettuce & tomato /VG /GFA - **27**

CASSELS BURGER

Beef pattie, cheese, lettuce, tomato, pickles, diced shallots & secret burger sauce /GFA - **28**

HALF PINT BURGER

Beef pattie, cheese, pickles, diced shallots mustard & tomato sauce /GFA - **26**

FRIED CHICKEN BURGER

Buttermilk fried chicken, pickles, coleslaw & chipotle aioli /GFA - **28**

- ALL BURGERS COME WITH FRIES -

(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 -

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