

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 / DG - 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 -

V = VEGETARIAN / VG= VEGAN / DF= DAIRY 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)	13
Henkell Rosé 200ml (Germany)	13
Canti Prosecco 200ml (Italy)	13
Da Luca Prosecco 750ml (Veneto, Italy)	55

WHITE

Chard Farm "Swiftburn" Sauvignon Blanc (Central Otago) / VG	12	55
Jules Taylor Sauvignon Blanc (Marlborough) / VG	14	65
Lake Chalice Low Alcohol Sauvignon Blanc (Marlborough)	11	50
Ash Ridge Chardonnay (Hawkes Bay)	12	55
Matawhero Chardonnay (Gisborne) / VG	13	60
Giesen Riesling (Marlborough)	12	55
Main Divide Riesling (Waipara)	13	60
Waipara Springs Pinot Gris (Waipara)	12	55
Saddleback Pinot Gris (Central Otago)	13	60

ROSÉ

Shield Rosé (Nelson)	12	55
Saddleback Rosé (Central Otago)	13	60
Rabbit Ranch “Bright Eyes” White Pinot Noir (Central Otago) / VG	13	60

RED

Waipara Springs Estate Pinot Noir (Waipara)	13	60
Greystone "Nor'Wester" Pinot Noir (Waipara) / ORG	14	65
Chard Farm "Finla Mor" Pinot Noir (Central Otago)	15	70
Grant Burge "Barossa Ink" Shiraz (Barossa Valley)	13	60
Mojo Cabernet Sauvignon (Barossa Valley)	13	60
Chakana Nuna Estate Malbec (Argentina) / ORG / VG	14	65
Man O' War Estate Syrah (Waiheke Island)	15	70

PLEASE ASK US FOR OUR NON-ALCOHOLIC WINE OPTIONS

NON-ALCOHOLIC DRINKS

SOFT DRINKS

Coca-Cola, Zero Sugar Coca-Cola, Lemonade, L&P, Ginger Ale, Tonic Water, Lemon Lime & Bitters - \$ 5 / GLASS \$ 7 / PINT

JUICE

Orange, Apple, Cranberry, Pineapple - \$ 5 / GLASS \$ 7 / PINT

AROHA CORDIAL WITH SODA OR LEMONADE OR WATER

Elderflower, Rhubarb, Ginger Lemon & Honey - \$ 5 / GLASS \$ 7 / PINT

GINGER BEER

\$ 6 / BOTTLE

B.EFFECT KOMBUCHA

Earl Grey Tea, Original, Jasmine - \$ 7 / CAN

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.*

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BEER



LIGHT OWL 2.5% \$ 9.5 / GLASS \$ 13 / PINT
Low in alcohol, large in personality. Light Owl features distinctive pine aromas from Chinook hops that are rounded out by citrusy, floral flavours from Taiheke hops.



LAGER 4.3% \$ 10 / GLASS \$ 14 / 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% \$ 10 / GLASS \$ 14 / PINT
A traditional Pale Ale with distinctive New Zealand characteristics. Fruity, wine-like aromas with a smooth mouthfeel.



DRY HOPPED PILSNER 5.3% \$ 10 / GLASS \$ 14 / 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% \$ 10 / GLASS \$ 14 / PINT
This delightfully fruity, aromatic beer gets its lead from the abundance of fresh West Coast U.S.A. hops. World Beer Award win: 2021 "Worlds Best American Pale Ale".



NECTARON® IPA 6.1% \$ 10 / GLASS \$ 14 / PINT
Intense tropical fruit aromas with plenty of hoppy goodness. This is a crowd favourite.



MILK STOUT 5.2% \$ 10 / GLASS \$ 14 / PINT
Bittersweet chocolate, dried fruits, and bold coffee-and-cream flavours. World Beer Award wins: 2022 & 2020 "World's Best Milk Stout" and 2019 "World's Best Stout & Porter". Also available on Nitro.

HANDPULLS

*- ASK OUR STAFF FOR OUR SPECIALTY BEER THIS MONTH -
REMEMBER TO ASK ABOUT OUR SEASONAL AND GUEST BEERS
OR OUR NON-ALCOHOLIC BEER OPTION*

TASTING TRAY – 4 FOR \$ 20 OR 6 FOR \$ 27

TAKEAWAY BEER – AVAILABLE 9AM-9PM

THE BREWERY

EST **CASSELS** 2011

Welcome to The Brewery Bar, where we pride ourselves on showcasing quality, ethically sourced ingredients. We work with local producers, preferring to source freedom farmed and free-range animal products wherever possible.

Our famous woodfired pizzas bring people in from all over town, and match perfectly with the array of award-winning beers brewed onsite by a talented team of brewers. While most of our brewing now takes place in our production brewery (located at the rear of The Tannery complex), we still brew the occasional special release beer in our wood-fired copper kettle located behind the bar.

We also offer an ever-changing selection of guest beers and ciders, as well as a full wine list and plenty of non-alcoholic options.

All our beers and ciders are available for take home sales, as well as a variety of packaged beer and Cassels T-shirts. Ask our friendly staff for more information.

OUR WEEKLY DEALS

MONDAY

Kids eat free

TUESDAY

2-4-1 Pizza

WEDNESDAY

Burger + House drink - \$35

THURSDAY

Happy hour 4pm - 6pm

FRIDAY, SATURDAY & SUNDAY

Takeaway deal 2 pizzas, fries + 2L rigger - \$75

Ts & Cs apply. Please ask our staff for more information.

FOR TAKEAWAYS VISIT WWW.ATHOME.CASSELS.NZ

 [casselsandsons.thebrewery](https://www.facebook.com/casselsandsons.thebrewery)

 [cassels_brewerybar](https://www.instagram.com/cassels_brewerybar)