# CASSELS & S THE BREWERY

## **SMALL PLATES**

Soup of the day with fresh bread & butter	15.5 🚺 🕲
Calamari with chipotle mayonnaise	15,5 🕦 🕲
Wood-fired flatbread with hummus & olives.	
Wood-fired flatbread with chili, garlic butter & cheese	_15.5 <b>(†</b> )
Vegetable Pakoras with chutney	15.5 👣 🚱 🕦
Mussels steamed with Cassels Lager, crème fraîche & bread	
Chicken liver pâté, spiced cider jelly, pickles & crostini	15 🚳

#### **Brewer's Platter**

Hummus, calamari, pakoras, sausage, olives, smoked cheese, crackers & flatbread.

Small 30 - serves 2 Large 55 - serves 4

## **MAINS**

Steak & Fries	
250g Sirloin & fries, with peppercorn sauce	
& garlic green beans3	32

Add x 2 eggs	3
Akaroa Salmon	
With herb crushed potatoes, watercress	
& horseradish aioli	28

#### Fish & Chips

Fresh market fish with Cassels and Sons Pilsner batter,	
fries and tartare sauce	.26.5

All our chicken, pork and eggs are free range & freedom farmed!

#### Cassels Beef Burger

Tomato, gherkins, onion jam, chipotle mayonnaise, gree	· ~
Gruyère cheese, bacon & fries	26,5 🔞
Deluxe Veg Burger	
Pakora, Halloumi, slaw & mango chutney	26.5 🚺
Garden Salad	
A selection of fresh seasonal ingredients from	
Peter Rabbit's patch	16 🚺
Add chicken	6.50
Add salmon	8
Caesar Salad	
Lightly dressed cos lettuce, bacon, chicken, anchovies,	

#### Artisan Sausage 19.5

garlic croutons parmesan cheese & a poached egg 24

Cumberland coil with winter greens agria mash & onion gravy.

Match with a 12 oz. Cassels Best Bitter 25

## SIDES

Fries & aioli_	10 (1)
Edmond's iceberg lettuce wedge with Highlander mayonnaise	6.5
Wood roasted portobello mushrooms with garlic, has crème fraîche	<b>(4)</b>

## **DESSERTS**

Bitter chocolate crème brûlée tart with vanilla ice-cream	12.5
Sticky toffee & date pudding with butterscotch sauce & vanilla ice-cream	12.5
Baked New York cheesecake with berry coulis	. 12.5
Apple & boysenberry crumble with vanilla ice-cream	12.5

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## **WOOD-FIRED PIZZAS**

#### Bases made fresh daily!

HEATHCOTE Tomato base, mozzarella and parmesan	18
PORT LEVY Shredded braised spiced lamb with mint, mozzarella, currants & a yoghurt swirl	24
HOROTANE Olive oil base, pear, blue cheese, bacon & thyme	24
BURNHAM Tomato base, mozzarella, pepperoni, olives, red onion & mushrooms	24
PREBBLETON  Garlic butter roasted mixed mushrooms, herbs & smoked cheese	24 🚺
RAKAIA Smoked salmon, cream cheese, capers & rocket	
TE OKA Tomato base, mozzarella, Chorizo, prawns & roasted capsicum	24
AVOCA Tomato base, mozzarella, spinach, olives, goat's feta, red onion & sun-dried tomatoes	24 🐧
SUMNER Tomato base, mozzarella, ham & pineapple	
	24
LINWOOD  BBQ base, mozzarella, chicken, Kransky, bacon & smoked cheese	



**PIGEON BAY** 



Spiced tomato base, chicken, green pepper,



mozzarella, red onion, jalapeños & guacamole 26

Add Chorizo, smoked cheese, anchovies, salami ......3 ea Gluten-free base add 2

Half & half add\_\_\_\_\_2





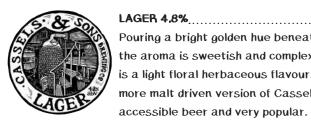


Gluten-free Available in Dairy-free Available in Gluten-free

Dairy-free

Vegetarian

#### THE BEER



LAGER 4.8% 8 glass 10 pint Pouring a bright golden hue beneath a lingering white head, the aroma is sweetish and complex. On the palate there is a light floral herbaceous flavour. Lager is a less hoppy, more malt driven version of Cassels & Sons Pilsner. A widely



PILSNER 4.8% 8 glass 10 pint Cassels & Sons Pilsner is our oldest beer. Clear and light in appearance with a citrus/grassy aroma. The immediately noticeable flavour is punchy, zesty, clean and fresh with a dry finish. A great match with oily food.



DUNKEL 5,6% 8 glass 10 pint Dunkel is the German word for 'dark' - this beer type indicates a Bavarian malty dark lager. A sweet aroma combining caramel and chocolate. The palate is smooth, creamy and gently carbonated with sweet, nutty, toasty and coffee flavours leading to a long dry finish.



Named because of the single hop. The palate is at first soft and creamy, yet tart and spritzy, with sweet malt trying to balance a riot of tropical fruity flavours and tongue coating hop resins. Then the mouth becomes dry as an uncompromising bitterness kicks in and lingers.



PALE ALE 4.6% 8 glass 10 pint Pale ale is an ideal entry point in to the wonderful world of modern craft beer. Grassy herbaceous aroma and flavours give way to a light floral finish. The soft mouth feel is well suited to this subtle, delicate and eminently quaffable beer.



This delightfully fruity aromatic beer gets its lead from the abundance of fresh West Coast U.S. citra hops. A top fermented ale style, this beer is a recent addition to the Cassels & Sons collection. The tropical fruit salad and passionfruit flavours give way to a clean and light bitter finish.

#### **NON-ALCOHOLIC**

glass	,	pint
Standard soft drinks 4	-	6
Soda & Lime1.5	•	3
Lemon Lime & Bitters 4.5		
Orange, Apple, Cranberry, Tomato juice4.5	•	6,5
Aroha Cordials: Elderflower, Quince & Lime, Gooseberry,		
Rhubarb, Ginger, Lemon & Honey or Wild Rosehip5	į	7
Gingerbeer 5	00	ottle

## REAL ALE



MILK STOUT 5,2% 8 glass 10 pint Very smooth, rich and creamy with a generous fluffy white head. This malt driven beer offers strong chocolate and coffee flavours, a full mouth feel with lingering sweetness and a burnt finish. Milk Stout became an instant hit after taking out a trophy in the cask conditioned category at the 2011 Brewers Guild awards.



BEST BITTER 4.3% 8 glass 10 pint A beautifully well balanced beer and our most popular real ale, Amber in appearance with a generous white head. The aroma is fruity, malty and sweet. Flavours are grape, lemon and stone fruit with a smooth biscuity malt base. The initial fruity hoppy flavours are replaced by a malty bitter finish. A very English beer and not at all short on flavour.



**BUBBLES** 

ALCHEMIST 4.6% 8 glass 10 pint A pleasant and easy drinking cask conditioned real ale. Great lemon/mandarin and grassy initial flavour and aroma, finishing with a smooth and lasting bitterness.

glass bottle

Henkell Trocken Dry Sec (Rhine Valley Germany)10	40
WHITE	
Scott Base Sauvignon Blanc (Marlborough)	26 (500ml)
Lake Chalice Sauvignon Blanc (Marlborough)9.5	45
Brookfields Unoaked Chardonnay (Hawke's Bay)9.5	45
Duck Hunter Oaked Chardonnay (Hawke's Bay)9.5	45
Waipara Hills Pinot Gris (Waipara)9	<b>4</b> 2
Jules Taylor Pinot Gris (Marlborough)	45
Giesen Estate Riesling (South Island) 9	42
Fallen Angel Stonyridge Riesling (Marlborough)9.5	45
Giesen Pomme de Gris  A light, crisp, clean sparkling blend of Marlborough  Pinot Gris & apple cider	40
RED	
Scott Base Pinot Noir (Marlborough)9	26 (500ml)
Devil's Staircase Pinot Noir (Central Otago)11	52
Brookfields Burnfoot Merlot (Hawke's Bay)	<b>4</b> 2
Chapel Hill Parsons Nose Shiraz (Clare Valley, AUS)9.5	45
Pask Gimblett Road Cab Merlot Malbec (Hawke's Bay)9	45
Tim Adams The Fergus (Clare Valley, AUS)	45
ROSÉ	
Waipara Hills Rosé (Waipara)9	42



# Welcome to THE BREWERY

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 our dark beers (Milk Stout and Dunkel) in our wood-fired copper kettle located at the rear of 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 & Sons beer.

We trust you enjoy your visit with us today and welcome your feedback.



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