

SMALL PLATES

Fries with aioli & homemade tomato sauce.

9.5

Lemon pepper calamari with chipotle mayonnaise.

14

Mussels steamed with Cassels & Sons Lager.

16

Free range chicken liver pâté with Cassels & Sons IPA jelly.

15

Woodfired flatbread, hummus & olives.

15

Woodfired flatbread, chilli, garlic butter & cheese.

15

Garden Salad.

10

Add Chicken 6

Add Smoked Salmon 7.5

Brewer's Platter.

Cheese, selection of meats and seafood, pickles, chutney, olives, flatbread & dolmades.

45

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

WOODFIRED PIZZA

Burnham 22

Tomato base, mozzarella, pepperoni, olives, red onion & mushrooms.

Horotane 22

Olive oil base, pear, blue cheese, bacon & thyme.

Little River 22

Basil pesto, potato, bacon, spring onion, pinenuts & mozzarella.

Avoca 22

Tomato base, mozzarella, spinach, olives, goats feta, red onion & sun-dried tomato.

Summer 22

Tomato base, mozzarella, ham & pineapple.

Lyttelton 22

Tomato base, mozzarella, anchovies, capers, olives, chilli & parmesan.

Port Levy 24

Shredded braised spiced lamb with mint, mozzarella, currants & a yoghurt swirl.

Pigeon Bay 25

Spiced tomato base, free range chicken, green pepper, mozzarella, red onion, jalapenos & guacamole.

Rakaia 24

Smoked salmon, cream cheese, capers & rocket.

Te Oka 24

Tomato base, mozzarella, chorizo, prawns & roast red peppers.

Linwood 25

BBQ base, mozzarella, free range chicken, kranisky, bacon & smoked cheese.

Woolston 24

Roast cherry tomatoes, goats feta, spiced kidney beans, mozzarella & pesto drizzle.

We make our pizza bases fresh daily

Gluten free bases add 2.00

Half & half add 2.00

Takeaway pizza add 1.00

Take & bake add 1.00

MAIN DISHES

Porchetta Burger 22

Slowly cooked pork belly roll with chimichurri sauce, tomato, & watercress on a brioche bun, garlic aioli. Served with fries.

Cassels Burger 21.5

Beef patty, tomato, gherkins, onion jam, chipotle mayo, greens, gruyere cheese & bacon. Served with fries.

Vegetarian Burger 20.5

Grilled garlic mushroom, saganaki cheese, tomato chutney, fried egg, pickle, rocket, in ciabatta bread. Served with fries.

Pork Schnitzel 26.5

Lemon and thyme crumbed pork schnitzel, garlic potato, green beans, apple sauce, rocket & balsamic dressing.

Fish and Chips 26.5

Cassels and Sons Pilsner battered gurnard fillet, fries, mushy green peas and malt vinegar.

Open Steak Sammie 26.5

150g ribeye, fried egg, tomato, rocket, onion jam, Dijon mustard & aioli. Served with fries.

Fresh Pappardelle Pasta 21.5

Tomato sauce, anchovies, capers, red onion, olives and garlic, topped with shaved parmesan cheese.

Chicken Caesar Salad 24

Lightly dressed cos lettuce, bacon, chicken, anchovies, garlic croutons parmesan cheese & a poached egg.

DESSERTS

A daily changing range made fresh and onsite by our pastry kitchen

KIDS MENU

(for children under 12)

Main & Sundae

15

Kids Burger

Beef patty, bacon, fries & tomato sauce.

Pasta & Meatballs

Beef meatballs in a tomato sauce, pappardelle pasta.

Chicken Strips

Crumbed chicken strips, salad, fries & tomato sauce.

Fish Bites

Crumbed fish bites, salad, fries & tomato sauce.

Hawaiian Pizza

Tomato base, mozzarella, pineapple & ham.

Pepperoni Pizza

Tomato base, mozzarella & pepperoni salami.

Tomato and Cheese Pizza

Tomato base & cheese.



Ice Cream Sundae

Vanilla ice cream topped with chocolate or raspberry sauce.

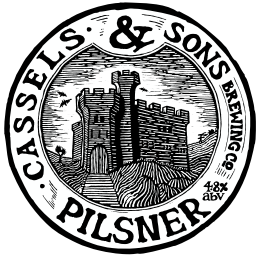
THE BEER



LAGER 4.8%

10 pint 8 glass

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 accessible beer and very popular.



PILSNER 4.8%

10 pint 8 glass

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%

10 pint 8 glass

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.



ONE P.A. 6.1%

10 pint 8 glass

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



PALE ALE 4.6%

10 pint 8 glass

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.

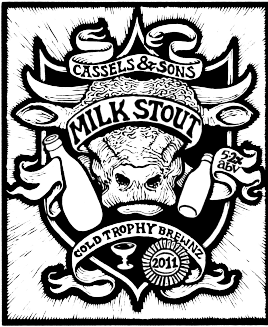


AMERICAN PALE ALE 5.4%

10 pint 8 glass

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.

REAL ALE



MILK STOUT 5.2%

10 pint 8 glass

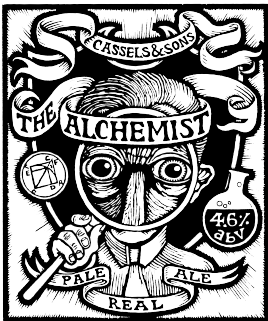
Very smooth, rich and creamy with a generous fluffy white head. This malt driven beer offers strong chocolate and coffee flavours. Full mouth feel with lingering sweetness and a burnt finish. Milk Stout became an instant hit after taking out a trophy in the cask conditioned category at the 2011 Brewers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



BEST BITTER 4.3%

10 pint 8 glass

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.



ALCHEMIST 4.6%

10 pint 8 glass

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.

GUEST BEERS & CIDERS

Our guest tap beers and ciders change almost daily, ask your nearest server for details

Crabbies Ginger Beer 500ml 12

TAKEAWAY BEER

Cassels Beers

1 litre 95 - 2 litre 18 - 2.8 litre 25

Reusable rigger options

1 litre glass bottle 10 - 2 litre plastic bottle 2 - 2 litre real ale bottle 10 - 2.8 litre glass bottle 25

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BUBBLES

		glass	bottle
Henkell Trocken Dry Sec	Rhine Valley Germany	10	40

WHITE WINE

Scott Base Sauvignon Blanc	Marlborough	9	26 (500ml)
Lake Chalice Sauvignon Blanc	Marlborough	9.5	45
Brookfields Unoaked Chardonnay	Hawkes Bay	9.5	45
Duck Hunter Oaked Chardonnay	Hawkes Bay	9.5	45
Waipara Hills Pinot Gris	Waipara	9	42
Jules Taylor Pinot Gris	Marlborough	9.5	45
Giesen Estate Riesling	South Island	9	42
Fallen Angel Stonyridge Riesling	Marlborough	9.5	45

Giesens Pomme de Gris			
A light, crisp, clean sparkling blend of Marlborough pinot gris and apple cider			
		9	40

RED WINE

Scott Base Pinot Noir	Marlborough	9	26 (500ml)
Devils Staircase Pinot Noir	Central Otago	11	52
Brookfields Burnfoot Merlot	Hawkes Bay	9.5	42
Chapel Hill Parsons Nose Shiraz	Clare Valley	9.5	45
Pask Gimblett Road Cab Merlot Malbec	Hawkes Bay	9.5	45
Tim Adams The Fergus	Clare Valley	9.5	45

ROSÉ

Waipara Hills Rose	Waipara	9	42
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SOFT DRINKS

	glass	pint
Coke	4	6
Diet Coke	4	6
LnP	4	6
Gingerale	4	6
Lemonade	4	6
Raspberry & Coke	4.5	6.5
Soda & Lime	1.5	3
Lemon Lime & Bitters	4.5	6.5
Orange Juice	4.5	6.5
Cranberry Juice	4.5	6.5
Apple Juice	4.5	6.5
Tomato Juice	4.5	6.5
Aroha Cordials served with soda, lemonade or water		
Elderflower	5	7
Quince & Lime	5	7
Gooseberry	5	7
Rhubarb	5	7
Ginger, Lemon & Honey	5	7
Wild Rosehip	5	7
Schweppes Gingerbeer	5 bottle	