



SMALL PLATES

Pacific Oysters – natural or beer battered		
1/2 Dozen.....	15.5	
Dozen.....	30	
Calamari with chipotle mayonnaise.....	15.5	 
Wood-fired flatbread with hummus & dukkah.....	15.5	 
Wood-fired flatbread with sweet chili, garlic butter & cheese.....	15.5	 
Wood-roasted portobello mushrooms with confit garlic, herbs & summer herb oil.....	6.5	 
Cassels chicken strips marinated in yoghurt & cajun spices served with Kaitaia Fire mayonnaise.....	14.5	
Bruschetta - tomato, fresh basil, mozzarella on toasted sourdough.....	11.5	
Arancini - deep fried risotto balls with rich tomato sauce (ask for today's flavour).....	13	 
Smoked salmon mousse with toasted ciabatta & pickles.....	12.5	
Beer battered onion rings with aioli & tomato sauce.....	9	
Fries & aioli.....	10	

Brewer's Platter



Hummus, cheese, olives, pickles, salami, ham, Kransky, cold smoked salmon, dukkah, flat bread & crackers.

Small 32.5 - serves 2 Large 59 - serves 4



Gluten-free



Available in
Gluten-free



Dairy-free



Available in
Dairy-free




Vegetarian

MAINS

Steak

250g Ribeye with garlic butter, served with either potato rosti & seasonal greens or garden salad & fries..... 32


Akaroa Salmon

With herb crushed potatoes, watercress & lemon caper vinaigrette..... 28 

Fish & Chips

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

Cassels Beef Burger

Tomato, gherkins, onion jam, chipotle mayonnaise, greens, cheese, bacon & fries 26.5 



Vege Burger

Seasonal vegetable fritter, Halloumi, slaw, mango chutney & fries 26.5 


Spice Crusted Chicken

With crushed potatoes, wilted spinach & herb oil 26.5 

Garden Salad


A selection of fresh seasonal ingredients sourced locally..... 12.5  
 Add chicken..... 7.5
 Add salmon..... 9

Caesar Salad

Lightly dressed cos lettuce, bacon, anchovies, garlic croutons, parmesan cheese & a poached egg..... 18 
 Add chicken..... 7.5

Pasta of the day P.O.A

DESSERTS

Chocolate truffle fudge cake.....	12.5	
Carrot & walnut cake with cream cheese icing.....	12.5	
Lemon meringue cake with vanilla ice-cream.....	12.5	
Cheesecake of the Day.....	12.5	

Selection of sweet treats in the dessert cabinet


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

www.casselsbrewery.co.nz

WOOD-FIRED PIZZAS

Bases made fresh daily!

CLASSIC MARGHERITA

Tomato base, mozzarella & basil..... 20 

PORT LEVY

Shredded braised spiced lamb with mint, mozzarella, currants & a yoghurt swirl..... 24


HOROTANE

Olive oil base, mozzarella, 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

Olive oil base, smoked salmon, cream cheese, capers & rocket..... 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..... 26

KAIKOURA

Garlic butter base, mozzarella, white fish, mussels, prawns, chilli flakes & parsley..... 26

PIGEON BAY

Spiced tomato base, chicken, green pepper, mozzarella, red onion, jalapeños & guacamole..... 26

Add Kransky, smoked cheese, anchovies, salami 3 ea

Gluten-free base add..... 2 

Half & half add..... 2

THE BEER & REAL ALE



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 accessible beer and very popular.



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.



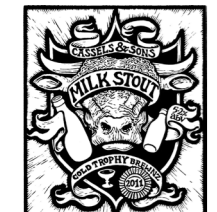
ONE P.A. 6.1% 8 glass 10 pint
Named because of the single hop. The palate is at first soft and creamy, yet tart and spritzy, with sweet malt trying to balance a riot of tropical fruity flavours and tongue coating hop resins. Then the mouth becomes dry as an uncompromising bitterness kicks in and lingers.



EXTRA PALE ALE 4.9% 8 glass 10 pint
Distinct hoppy, fruit characters from New Zealand's famous Nelson Sauvignon hop, this golden Pale Ale is nicely balanced on a soft malt bed, smooth and refreshing from start to finish.



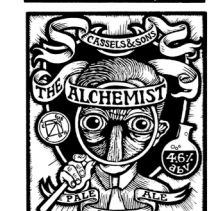
AMERICAN PALE ALE 5.4% 8 glass 10 pint
This delightfully fruity aromatic beer gets its lead from the abundance of fresh West Coast U.S. citra hops. A top fermented ale style, this beer with its tropical fruit salad and passionfruit flavours gives away to a clean and light bitter finish.



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.



ALCHEMIST 4.9% 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.

WINE

SPARKLING

	glass	bottle
Giesen Classic Cuvée.....	n/a	45
Henkell Trocken Dry Sec (Germany).....	10	n/a
Henkell Trocken Rosé (Germany).....	10	n/a

WHITE

Giesen Marlborough Ridge Sauvignon Blanc.....	9	42
Lake Chalice Sauvignon Blanc (Marlborough).....	9.5	45
Jules Taylor Sauvignon Blanc (Marlborough).....	10.5	50

Giesen Vineyard Selection Chardonnay (Hawke's Bay).....	9.5	45
Matawhero Gisborne Chardonnay (Gisborne).....	10	47.5

Waipara Hills Pinot Gris (Waipara).....	9	42
Jules Taylor Pinot Gris (Marlborough).....	9.5	45

Giesen Estate Range Riesling (South Island).....	9	42
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Giesen Pomme de Gris

A light, crisp, clean sparkling blend of Marlborough Pinot Gris & apple cider.....	9	40
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RED

Giesen Vineyard Selection Pinot Noir (Marlborough).....	9.5	45
Mud House Pinot Noir (Central Otago).....	10	47.5
Devil's Staircase Pinot Noir (Central Otago).....	11	52.5

Brookfields Burnfoot Merlot (Hawke's Bay).....	10	47.5
Chapel Hill The Parson Nose Shiraz (AUS).....	10.5	50
Grant Burge Cameron Vale Vineyard Cab Sav (AUS).....	10	47.5
Chakana Malbec (Argentina).....	10	47.5
La La Land Tempranillo (AUS).....	9.5	45
Peter Lehman Shiraz Grenache (AUS).....	9.5	45

ROSÉ

Waipara Hills Rosé (Waipara).....	9	42
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NON-ALCOHOLIC

	glass	pint
Standard Soft Drinks.....	4	6
Soda & Lime.....	1.5	3
Lemon Lime & Bitters.....	4.5	6.5
Orange, Apple, Cranberry, Tomato juice	4.5	6.5
Aroha Cordials: Elderflower, Quince & Lime, Gooseberry, Rhubarb, Ginger, Lemon & Honey or Wild Rosehip.....	5	7
Gingerbeer.....	5 bottle	

30/03/2017



Welcome to CASSELS & 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.

www.casselsbrewery.co.nz

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