

SMALL PLATES

- Calamari with chipotle mayonnaise.....15.5 
- Woodfired flatbread with hummus and dukkah15.5
- Woodfired flatbread with sweet chilli, garlic butter and cheese.....15.5
- Rare beef carpaccio with sesame and ginger dressing....18.5  
- Waitoa Free Range chicken strips marinated in yoghurt and cajun spices served with Kaitaia Fire mayonnaise.....15.5 
- Hot smoked salmon salad with pickled beetroot, horseradish cream, hazelnuts and lemon cheek ...entree 19.5main 29.5 
- Woodfired NZ green-lipped mussels with Café de Paris butter, fresh herbs and lemon cheek.....17.5 
- Tofu with peppered bruschetta and eggplant relish drizzled with cumin oil.....18.5  
- Spiced lamb tenderloin with hummus, sheep feta, olives and oranges.....19.5 
- Beer battered onion rings with aioli and tomato sauce.....12.5 
- Fries with aioli and tomato sauce.....10 
- Garden Salad.....entree 10 main 15   

Brewer's Platter

Hummus, cheese, olives, pickles, salami, ham, kransky, cold smoked salmon, dukkah, flat bread and crackers.
 Serves 2.....39.5




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

MAINS

- Roasted Pork Knuckle with parsnip puree, black pudding and caramelized apple.....31.9 
- Panko Waitoa Free Range Chicken Schnitzel with American mustard mash, bitter apple slaw and fresh lemon.....28.9
- Pan Seared Ribeye 250g ribeye with habanero mustard, cumin spiced onions, horseradish cream, and spiced almonds. Served with iceberg wedge and ranch dressing.....33.9  
- Orange and Herb Roasted Fish of the Day served with fennel, parsley and shallot salad over citrus mash and lemon cheek.....28.9 
- Cumin, Fennel and Coriander Spiced Venison Salad served with burnt carrot, feta and date relish with hummus...33.9 
- Vegetarian Risotto with fresh herbs, green pea, mint and baby spinach.....28.9  
- Fish and Chips fresh market fish with Cassels and Sons Pilsner batter, salad, fries and tartare sauce.....26.9 
- Cassels Beef Burger with tomato, gherkins, onion jam, chipotle mayonnaise, greens, cheese and bacon. Served with fries.....26.9

DESSERTS





- Apple Tarte Tatin with vanilla ice-cream and runny cream - serves 2 baked fresh, please allow 30 minutes.....20
- Cherry Clafoutis with vanilla ice-cream and runny cream baked fresh, please allow 30 minutes.....12.5
- Cassels and Sons Milk Stout Dark Chocolate Mousse.....12.5 
- Cheesecake of the Day.....12.5

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

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WOOD-FIRED PIZZAS

Bases made fresh daily!

- MARGARITA Tomato base, mozzarella and basil..... 20 
- SUMNER Tomato base, mozzarella, ham and pineapple..... 24
- HOROTANE Olive oil base, mozzarella, pear, blue cheese, bacon and thyme.....24
- RAKAIA Olive oil base, mozzarella, hot smoked salmon, cream cheese, capers and fresh rocket.....24
- BURNHAM Tomato base, mozzarella, pepperoni, olives, mushrooms and red onion..... 24
- PORT LEVY braised lamb, with mozzarella, currants, yogurt swirl and mint..... 24
- PREBBLETON Tomato base, garlic butter roasted mixed mushrooms, herbs and smoked cheese24 
- AVOCA Tomato base, mozzarella, spinach, olives, goat's feta, red onion and sundried tomatoes.....24 
- LINWOOD Bbq and tomato base, mozzarella, Waitoa Free Range chicken, kransky, bacon and smoked cheese..... 26
- TE OKA Tomato base, mozzarella, chorizo, prawns, red capsicum and chilli flakes.....26
- PIGEON BAY Tomato and chilli base, mozzarella, Waitoa Free Range chicken, green capsicums, red onion, jalapenos and guacamole 26
- Additional ingredients3 ea
- Gluten-free base add.....2 
- Half & half add.....2

THE BEER & REAL ALE



GOLDEN AGE 4.3%..... 8 glass 10 pint
A highly sessionable beer, light, refreshing and moreish yet overflowing with character. The Wai iti hops are aromatic, yet elegant, bringing amazing flavours to the nose and palate. The hop characters of citrus, peach, and apricot leap from the glass, finishing clean and crisp.



RED IPA 6.6%..... 8 glass 10 pint
Cassels Red IPA is full bodied, rich and vibrant. Our specialty malts add serious complexity with flavours and aromas including dark fruit, raisin, toast and light caramel, balanced by assertive, crisp hop bitterness and perplexing pine, citrus, lime, stone fruit, floral and tropical characters.



EXTRA PALE ALE 4.9%..... 8 glass 10 pint
Extra Pale Ale is an ideal entry point into the wonderful world of modern craft beer. Grassy herbaceous aroma and flavours give way to a light floral finish. The soft mouthfeel is well suited to this subtle, delicate and eminently quaffable 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 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.



ONE P.A. 6%..... 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.



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 PALE ALE 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

Giesen Classic Cuvée.....	n/a	45
Henkell Trocken Dry Sec 200mL (Germany).....	n/a	11
Henkell Rosé 200mL (Germany).....	n/a	11
Canti Prosecco 200mL (Italy).....	n/a	12

WHITE

Marlborough Ridge Sauvignon Blanc (Marlborough).....	9	42
Lake Chalice Sauvignon Blanc (Marlborough).....	10	48
Jules Taylor Sauvignon Blanc (Marlborough).....	11	52
Giesen Vineyard Selection Chardonnay (Hawkes bay).....	9	42
Matawhero Chardonnay (Gisborne).....	10	48
Waipara Hills Pinot Gris (Waipara).....	10	48
Jules Taylor Pinot Gris (Marlborough).....	11	52
Giesen Estate Range Riesling (Marlborough).....	9	42

RED

Giesen Vineyard Selection Pinot Noir (Marlborough).....	10	48
Circuit Pinot Noir (Waipara).....	11	52
Devils Staircase Pinot Noir (Central Otago).....	12	55
Brookfields Merlot (Hawke's Bay).....	10	48
Chakana Malbec (Argentina).....	10	48
Chapel Hill 'The Parson' Shiraz (Australia).....	11	52
Te Awanga Merlot Cabernet Franc (Hawke's Bay).....	12	55

ROSÉ

Waipara Hills Rosé (Waipara).....	10	48
Black Estate Rosé (Waipara).....	12	55

NON-ALCOHOLIC

Soft Drink.....	4	6
Soda and Lime.....	1.5	3
Juice.....	4.5	6.5
Orange, Apple, Cranberry or Tomato		
Aroha Cordial with water, soda, or lemonade.....	5.5	7.5
Elderflower, Quince & Lime, Gooseberry, Rhubarb,		
Wild Rosehip or Ginger Lemon & Honey		
Hawkes Bay Brewing Company Ginger Beer.....	5	Bottle



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.

www.casselsbrewery.co.nz

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