

SNACKS

Cheesy Garlic + Pilsner Bread 11

Kumara Crisps with Whipped Feta gf 9

Lager Battered Dill Pickles, Blue Cheese Ranch 14

Pumpkin + Bacon Hock Broth, Seeded Sourdough cup 10 / bowl 16

Thick-cut Chips, Tomato Sauce + Aioli df 8.5 / 12

 Buffalo Wings, Blue Cheese Ranch + Crudités 20

Salmon Rilletes with Grilled Flatbread gfo 19

Citrus + Herb Marinated Olives gf df 9

PIZZA

22 each | served on a 12" base | +2 gluten free | +2 dairy free | +3 half n' half

Carne – Prosciutto, Bacon, Pepperoni, Kransky, Cherry Stout BBQ Sauce

Fungi – Mushrooms, Red Onions, Napoli Sauce, Blue Cheese

Carciofo – Artichokes, Sopressa, Olives, Mushrooms, Napoli Sauce

Zucca – Pumpkin, Spinach, Preserved Lemon, Feta, Sage + Pine Nuts

BURGER OF THE MONTH

Beef Patty with Swiss Cheese, Sauerkraut, Pastrami, Thousand Island Dressing + Dill Pickles on a Rye Bun 26
served with Thick-cut Chips **Beer Match:** Te Aro Weasel Juice West Coast IPA 6.5% 425mL 13

MAINS

Pan Roasted Market Fish, Fennel, Orange + Saffron Broth, Pearl Cous Cous df 29

Cauliflower Parmigiana, Watercress Salad with Citrus Almond Dressing 24

Lager Battered Fish + Chips with Lemon, Mushy Peas + Tartare Sauce dfo 27

Mushroom + Pearl Barley Risotto with Grilled Cos, Parmesan + Truffle Oil gf dfo 24

Grilled Angus Sirloin with Nduja Butter, Potato Mash, Brussels Sprouts gf dfo 35

Double Cheeseburger with Gherkins, Beetroot + Dijon Mayo, Thick-cut Chips gfo dfo 26

DESSERTS

Birramisu (**Beer Tiramisu**) Preserved Peach, Charcoal Sorbet, Mango + IPA gel 16

Lemon + Almond Vegan Baked Cheesecake, Blueberry Compote, Candied Lemon gf df 16

Lager Battered Apple Fritters, Salted Chocolate Caramel + Hokey Pokey Gelato 14

Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free

df = dairy free gf = gluten free gfo/dfo = gluten/dairy free option available