

# SHARING PLATES

## FOR THE GENEROUS BREWSTER

### Meat Snacks \$9.75 each

ALB NZ Wagyu Biltong : Toasted Coriander & Black Pepper (Firstlight Wagyu)

ALB Free Range Pork Coppiette : Fennel & Oak Smoked Chili (Farmgate Produce Pork)

ALB Beef Jerky: Honey & black Pepper (Grandad's Beef)

Pork Skins: House Made Salt & Vinegar Crackling

### A Lady Butcher's Charcuterie Board \$45.00

From Northland to Southland : A taste of our farms

Check with staff on today's cuts

Accompanied by house pickled veggies & olive oil cracker

### House Terrine \$14.00

Housemade terrine served with mustard, pickles

Grilled sourdough brushed with garlic oil

### Beer Breaded Fried Pickles 🥬 \$13.00

McClure's sweet & spicy pickle chips breaded and fried until crispy

Served with house buttermilk ranch

### Hummus Toast 🥬 \$14.00

Il Forno Sourdough brushed with garlic oil, then grilled

Topped with an assortment of seasonal grilled, raw, and house pickled veggies

### Empanada \$15.00

Three empanadas filled with braised Grandad's Beef, green olives, red potatoes, white onion.

Served with Chimichurri.

### Churly Tots 🥬 \$10.00

For the brewpub that doesn't do fries

### Warm Pretzel & Pimento Cheese Dip 🥬 \$13.00 / \$20.00

Hot Bloom Pretzel served with a pimento cheese dip

# GREENS

## FOR YOUR 5 A DAY

### Panzanella 🥬 \$11.00

Curious Cropper Spanish Red tomatoes, compressed cucumbers,

Pickled onions, croutons, herbs, green goddess aioli

### Caesar Salad \$14.00

Chopped romaine lettuce & lollo rosso, caesar dressing

Herb bread crumbs, finished with parmesan & chilli cured yolk.

### Dietary Needs

Please inform our staff of any dietary needs we may need to cater for



Vegetarian



Vegan

# MAINS

## AND STUFF BETWEEN BUNS

### The Chur-ger \$21.00

Grandad Beef 170g patty  
Cheddar cheese, beet & apple chutney, and dijonaise  
All sitting in a Il Forno Milk Bun

### Nashville Hot Pork Katsu \$22.00

Crumbed Farmgate Free Range Pork loin brushed with spicy lard.  
Sweet & spicy pickles, coleslaw all in a housemade Hawaiian bun

### Pepper Crusted Roast Beef Sandwich \$18.00

120g Grandad roast beef, horseradish & Pickled garlic scape aioli  
Whipped goat cheese, rocket tossed in lemon vinaigrette  
Seasoned tomatoes in a Il Forno Sourdough

### Housemade Sausage \$20.00

Grandad's Beef & Farmgate Free Range Pork  
Fennel, onion, garlic ornage zest, chilli flakes  
Topped wholegrain mustard in an Il Forno bun

### Mushroom & Pecan Tacos \$18.00

3 corn tortillas filled with mushroom & pecan "mince"  
Carrot & habanero hot sauce pickled onions  
Finished with fresh coriander, and sliced radish

### BBQ Plate \$25.00

Dry rubbed Farmgate Free Range Pork shoulder, house bbq sauce  
Smoked Farmgate Free Range Pork spare ribs  
Dill & yellow potato salad, dill pickled courgette, spicy lard rubbed grilled bread

# DESSERT

## YOU KNOW YOU WANT TO

### House Donuts \$11.00

Served with toasted merigue

### Dietary Needs

Please inform our staff of any dietary  
needs we may need to cater for



Vegetarian



Vegan