

CHURLY'S BREWPUB + EATERY

Welcome to **Churly's**;

the home of Behemoth Brewing Co. but not all we do is quality beer! We pair deliciously fun beer and creative sustainable food. Beginning with local farmers, to ensure all of our meat is farmed sustainably, ethically, and just the way things are meant to be.

Once on-site, our in-house Butcher and Kitchen team are challenged with utilizing each bit. Nose-to-tail, paddock-to-plate, zero waste, or whatever you want to call it;

to us it means whether we bring in a whole cattle beast or a freshly line-caught fish, everything is utilized to its full potential. Keep an eye on our open kitchen; from roasting bones for stock, picking meat from a pig's head, or dry-aging steaks to perfection, you get the picture.

Ultimately, we strive to champion, respect and continue the care taken in bringing this quality produce to your table.

OUR FARMERS

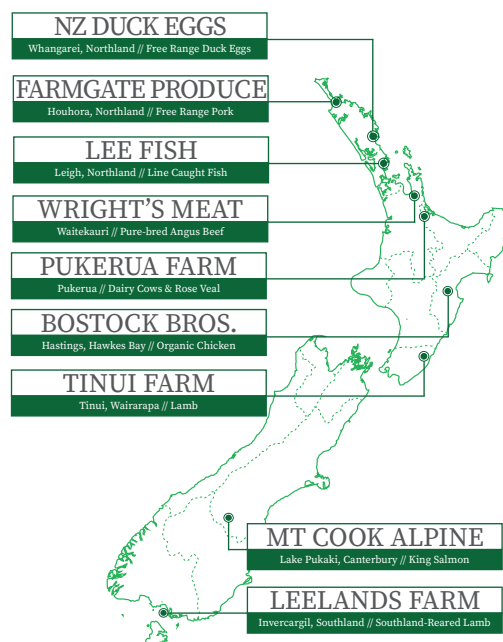
Where would we be without our farms?! That's an easy answer. Nowhere. Here, in our beautiful Aotearoa New Zealand, we are blessed with a purity of land and sea that is not to be taken for granted.

For this reason, we seek to practice excellence in visiting farms or production spaces as part of this journey. Through connecting with our producers on this deeper level we're able to partner together and truly share their story via the plate in front of you.

Reading our menu, think of them; the life they've given to their craft and the quality they've delivered through this dedication. We only get one planet, so we choose to support and partner with those who share our values of dreaming big, championing

quality, treating everyone fairly, being hospitable, and making sure we're having fun while doing it.

Below is a map of where these farms or producers can be found. We encourage you to support them outside of **Churly's**!



TO START

Meat Snacks	9.5
Check with our team for today's selection	
A Lady Butcher Cold Cuts	Per 50g 15.0
Check with our team for today's selection	Selection of all Cuts 40.0
Olives	10.0
Sicilian Olives, Kalamata Olives, Giant Olives	
Pretzel & Pimento Cheese	Single 12.0
Warm Bloom Pretzel, Pimento Cheese Dip	Double 20.0
Crudo	20.0
Line Caught Fish, Salmon Caviar, Lime Dressing, Cherry Tomato, Avocado Puree, Chilli Sauce Pickled Kohlrabi, Fresh Herbs	
Chicken Liver Pâté	20.0
Bostock Organic Chicken Liver Pâté, Cherry & Rum Jelly, Housemade Brioche	
Fried Pickles	15.0
Hazy Beer Battered Pickles, Creamy Ranch	
Jalepeno Ricotta Wontons	15.0
Housemade Ricotta, Jalepeno, Lemon Mayo	
Churly's Fried Chicken	17.0
Fried Bostock Organic Chicken, Pickled Daikon, Sriracha Mayo	
Meat Skewer	5.0
Check with our team for today's Meat Cut, Gremolatta, Cumin Salt	
Sticky Pork Hock	400g 50.0
Slow Cooked Farmgate Free Range Pork Hock, Sweet & Sour Sticky Sauce, Lettuce Cups	700g 80.0
Churly's Sharing Platter Serves 4 – 6	110.0
A Seasonal Selection Of All Things Hot, Cold, and Made For Grazing	

8YO AND UNDER KIDS

Cheese Burger & Chips	11.0
Beef & Pork Patty, Cheddar Cheese, Shoestring Fries, House Tomato Sauce	
Chicken & Chips	11.0
Crispy Corn Flake Fried Chicken, Shoestring Fries, House Tomato Sauce	
Fish & Chips	11.0
Battered Line Caught Fish, Shoestring Fries, House Tomato Sauce	
Tomato & Cheese Pasta	11.0
Homemade Spaghetti Pasta, Tomato Base	

OUR FARMERS SHOWCASE

Tomato & Feta Risotto	Entrée 20.0
Arborio Rice, Curious Croppers Tomatoes, Smoked Feta, Spinach, Pine Nuts	Main 28.0
Salmon Wellington	35.0
Mt Cook Alpine Salmon, Puff Pastry, Herb Butter, Spinach Crepe	
Beef Ragu Pappardelle	Entrée 25.0
Pure-bred Angus Beef Cheek, Shin & Tail, Housemade Pappardelle Pasta, Aged Parmesan, Button Mushroom, Candied Walnut, 26 Season Herbs	Main 30.0
The Chur-ger	21.0
Dry-Aged Pure-bred Angus & Large Black Pork Patty, Cheddar Cheese, Pickles, Beetroot Chutney, Dijonaise, Brioche Bun, Shoestring Fries	+ House Cured Bacon 8.0
Beer Beef Melt - McClure's Toastie Takeover	28.0
Housemade Brioche, Beer Braised Angus Beef, McClure's Pickles, Cheese Sauce, Caramelised Onion Butter, Hot Mustard Mayo, Shoestring Fries	
Cut Of The Day	
Check with our team for today's steak-of-the-day cut and sides	
Beef	30.0
Pork	28.0
Lamb	28.0
+ Cafe De Paris, Bearnaise, Jus, Whole Grain Mustard, Horseradish Cream, Gremolata	+ 2.0

SIDES

Cos Salad	14.0
Cos Lettuce, Tahini Dressing, Pomegranate, Piccata	
Miso Glazed Eggplant	12.0
Eggplant, Miso, Mirin, Spring Onion, Sesame Seed	
Roasted Brussel Sprouts	15.0
Brussel Sprouts, Wagyu Crumble, Lady Butcher Bacon, Chilli & Garlic Oil	
Truffle & Parmesan Fries	10.0
Shoestring Fries, Truffle Oil, Shaved Parmesan	

SWEETS

Salted Caramel Apple Pie	12.0
Sliced Apple, Housemade Salted Caramel, Sweet Pastry, Applebee Vanilla Icecream	
Dulce Dumplings	12.0
Dulce Chocolate, Osmanthus & Roselle Flower Syrup	
Churly's Doughnuts	12.0
Housemade Cinnamon Sugar Doughnut, Whipped Cream, Housemade Raspberry Jam	
New Zealand Cheese Platter	25.0
Selection of Local Cheeses, Apricot Chutney, Honey, Lavosh	

FROM MUFFLERS TO BEER

The history of no.1 Dominion Road

Way back in 1959 Allan Woolf was asked by a friend to assist an elderly lady with her late husband's motor wrecking and parts firm called Motor Spare Parts. Having no experience, but a wife and three children at home, he accepted and thus began a long career in motor parts, specifically mufflers. He later purchased the business which became MacMufflers before buying the land on the corner of Charles street and Dominion road and naming it Woolf Mufflers Ltd.

Always a motorsport enthusiast, Allan Woolf (Woolfy, to his friends) grew Woolf Mufflers to be the largest supplier of exhaust components in New Zealand and a showroom for unique cars. It wasn't until Allan reached 75 years of age that he decided to step back from the business and eventually the building went up for lease. Andrew and Hannah saw an opportunity to build Behemoth HQ and the Woolfs look forward to another thriving business on this Mt Eden corner.

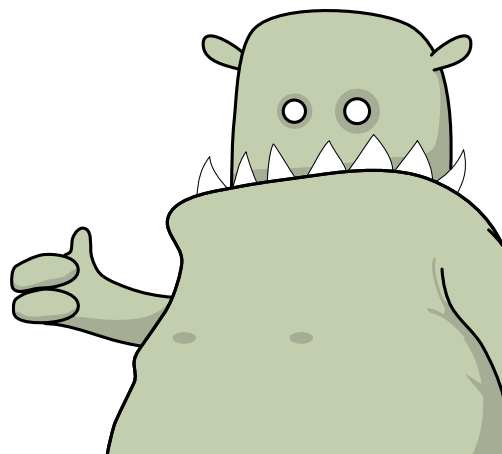
When the Childs' announced that Behemoth Brewing was opening a brewpub back at Marchfest 2017, they had no idea it'd take us 3 years to build, but their determination didn't waver. They knew meat and beer

was a match made in heaven! 30+ sights later they found Woolf Mufflers on the corner of Dominion Road & Charles Street; the perfect space to transform into a Brewery, Butchery, Restaurant & Bar.

Churly's, named after Behemoth's friendly mascot, is a neighborhood place, where we encourage our guests to connect with what's going on around them. Take a look at our brewery through the glass at the back (past the bathrooms) & peer over the bar to check out our "meat cave" (a temperature & humidity controlled charcuterie drying room).

But most of all, relax & let our friendly team do the heavy lifting; making your only job deciding what to have from one of our 24 taps.

Keen to know more? Ask your server! They love to chat about all things hoppy & meaty.



TAPAS

Meat Snacks	9.5
Check with our team for today's selection	
A Lady Butcher Cold Cuts	Per 50g 15.0
Check with our team for today's selection	Selection of all Cuts 40.0
Olives	10.0
Sicilian Olives, Kalamata Olives, Giant Olives	
Crudo	20.0
Line Caught Fish, Salmon Caviar, Lime Dressing, Cherry Tomato, Avocado Puree, Chilli Sauce, Pickled Kohlrabi, Fresh Herbs	
Crackling Beef Bites	15.0
Spiced Roast Beef, Pork Crackling, Capsicum & Kawakawa Salsa	
Chicken Liver Pâté	20.0
Bostock Organic Chicken Liver Pâté, Cherry & Rum Jelly, Housemade Brioche	
Pretzel & Pimento Cheese	Single 12.0
Warm Bloom Pretzel, Pimento Cheese Dip	Double 20.0
Fried Pickles	15.0
Hazy Beer Battered Pickles, Creamy Ranch	
Kumara Cheese Balls	15.0
Smoked Massimo's Cheese Curds, Kumara Pastry, Thyme, Sea Salt	
Jalapeno Ricotta Wontons	15.0
Housemade Ricotta, Jalapeno, Lemon Mayo	
Churly's Fried Chicken	17.0
Fried Bostock Organic Chicken, Pickled Daikon, Sriracha Mayo	
Cured Pork Wrapped Prawns	19.0
Black Tiger Prawns, A Lady Butcher Pork Charcuterie, Piccata	
Stuffed Squid	18.0
Squid, Pukerua Farm Veal Mince, Housemade Spiced Tomato Sauce	
Meat Skewer	5.0
Check with our team for today's Meat Cut, Gremolatta, Cumin Salt	
Meatball of the Day	18.0
Check with our team for today's Meatball	
Char Siu Pork Bao	15.0
Farmgate Free Range BBQ Pork, Housemade Steamed Bao, Cucumber, Daikon, Hoison Sauce	
'Nduja Scotch Egg	22.0
A Lady Butcher N(ew)'duja, New Zealand Duck Egg, Bacon Jam	



Please inform our staff of any dietary needs

LATE NIGHT BITES

Meat Snacks Check with our team for today's selection	9.5
Olives Sicilian Olives, Kalamata Olives, Giant Olives	10.0
Crackling Beef Bites Spiced Roast Beef, Pork Crackling, Capsicum & Kawakawa Salsa	15.0
Fried Pickles Hazy Beer Battered Pickles, Creamy Ranch	15.0
Kumara Cheese Balls Smoked Massimo's Cheese Curds, Kumara Pastry, Thyme, Sea Salt	15.0
Jalapeno Ricotta Wontons Housemade Ricotta, Jalapeno, Lemon Mayo	15.0
Churly's Fried Chicken Fried Bostock Organic Chicken, Pickled Daikon, Sriracha Mayo	17.0
Truffle & Parmesan Fries Shoestring Fries, Truffle Oil, Aged Parmesan, Tomato Sauce	10.0
New Zealand Cheese Platter Selection of Local Cheese, Apricot Chutney, Honey, Lavosh	25.0