

eat



drink

sharing bites

Fresh Matakana oysters "shucked to order" / shallots /	3each/ 30doz
Hallertau Golden Ale vinegar / Sourdough Ale (GF)	
Crisp Pork Belly- Free Range / pickled fennel / apple fritters /	17
almond tahini #2 (GF)	
Braised Beef Krokets / mustard mayonnaise #4	15
Garlic Flat Bread / rosemary salt #1	9
Jalapeno Poppers / crispy, gooey & hot #3	13
Rustic Platter / cured meat / olives / goats cheese whip / baba	26
ganoush / pickle #4	
Wood Roasted Arrow Squid / blackbean vinaigrette / nam jim	15
dressing #2	
Roasted Nuts / rosemary / chilli (all beer is good with nuts)	7
Woodfired Shells / mussels / clams / chewy bread / avocado	20
butter Pilsner	

pans

Pappadelle Pasta / smoked brinza / black garlic & mushroom puree /	26
soft boiled egg #4	
Hopped Beef Burger / iceberg wedge / onion / gherkin / swiss	22
cheese / chunkies #1 (GF roll +\$2)	
Maximus IPA sausage coil 250gr / beer mustard / sauerkraut / flat	23
bread Maximus	

wood-fired

Dry Rubbed Pork Ribs- Free Range / Hallertau cider bbq sauce /	33
autumn slaw 600g Cider	
Woodfired Gurnard Fillet / red potatoes / tomatoes / clams /	34
citrus pesto #3 (GF)	
Rosemary Rubbed Spatchcocked Chicken (¼, ½, whole)	15/ 25/ 36
stove top cassoulet / panchetta / salsa verde #4 (GF)	
Grain Finished Scotch Fillet 250gr / smoked jacket potato /	34
rocket / piquant sauce #2 (GF)	
Pulled Ancho Spiced Lamb Shoulder / charred buttercup /	33
coriander / blackbean vinaigrette Minimus (GF)	

pizza (GF base +\$2)

charcoal courgette / onion jam / whipped goats cheese #1	23
smoked venison sausage / shaved mushrooms / chilli pesto #4	24
triple smoked panchetta / pear / rocket / pecorino #2	24
prawns /artichokes /marinated mozzarella /blistered avocado #1	25

salads & sides

Pulled BBQ Chicken / charred broccoli / onion jam / hazelnuts /	21
dates / smoked brinza Cider (GF)	
Wood-fired Beetroot / toasted grains / wilted kale / walnuts /	18
whipped goats cheese #4	
Homegrown Green Leaf / radish / pea sprouts	9
Smoked Jacket Potato / bacon-ed sour cream	9
Fat Chunkies / mustard mayo	9
Autumn Slaw	9
Charred buttercup / coriander / almond tahini	9
Charred Broccoli / almonds / dates	9

sweets

Apple, Feijoa & Hazelnut Crumble / custard	13
Olliebollen (Dutch Dough-nuts) / liquid chocolate	13
Banoffee Mess / whisky caramel /nutty meringues (GF)	13
Bitter Chocolate Crème Brule /mascarpone /amaretti crumb (GF)	13
Three Cheeses / spent grain crackerbread /beer jelly /ramara /	19
smoked cheddar /kikorangi blue (GF)	

"(GF) = Items that can be tweaked to suit your needs"

"All meat / poultry and eggs are Free-Range"

beer

	Pint / Jug
#1 Luxe / Kölsch Beer 4.5%	9.5/36
#2 Statesman / Pale Ale 5.3%	9.5/36
#3 Copper Tart / Red Ale 4.2%	9.5/36
#4 Deception / Schwarzbier Black Beer 5.1%	9.5/36
C Granny Smith Apple Cider 5.1%	9.5/36
Minimus / Breakfast India Pale Ale 3.8%	9.5/36
Maximus / India Pale Ale 5.8%	11/42
Stuntman / Imperial India Pale Ale 8.5%	12/ -

beer tasting

Beer Tasting Paddle / 5 x 100ml (1-4; Pilsner)	15
Hero Tasting Paddle / 5 x 100ml (Mini, Maxi, Stunt, RIPA, Woo)	16

seasonal

Original Gangsta IPA 6.8%	11/42
The Ordained Red IPA 6.5%	11/42
Wild Wheat Sourdough Ale / kettle soured gose 5.1%	9.5/36
Woo Brew Golden Ale 4.7%	9.5/36
Nocturne Double Stout 8.8%	12/ -
Manifestation Pilsner 5%	9.5/36
Whisky Double Stout 9.8%	12.5
Nitro Porter 6%	9.5/36

barrel aged

Porter Noir / Barrel Aged Porter 6.6% - 500ml btl	15
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cocktails

Apple & Plum Cider Punch	12
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wine

local tap	gls /carafe
Pinot Noir / Waimauku by James Rowan 2013	9/28
Sauvignon Blanc / Waimauku by Pete Turner 2015	9/28
Chardonnay / Marlborough by James Rowan 2015	9/28

bubbles

	200ml btl /750ml btl
Laurent Perrier / Brut Champagne NV	29/98
	gls/btl
Soljans Legacy / Méthode Brut Kumeu 2012	11/55

rosé

	gls /carafe /btl
Harwood Hall / Pinot Noir Rosé Marlborough 2014	9/28/40
Westbrook / Pinot Noir Crackling Rosé Waimauku 2015	10/33/45

white

Odyssey / Marlborough Sauvignon Blanc (Organic) 2014	10/33/45
Kumeu River / Gewurztraminer Kumeu 2014	11/35/50
Kumeu River Village / Pinot Gris Kumeu 2014	10/33/45
Kumeu River Hunting Hill / Chardonnay Kumeu 2014	15/46/69
Odyssey / Chardonnay Gisborne 2014	10/33/45
SOHO Lower Alcohol Riesling / Marlborough 2015	10/33/45

red

Westbrook / Malbec Waimauku 2012	11/35/49
Harwood Hall / Syrah Marlborough 2013	13/41/59
Dog Point / Pinot Noir Marlborough 2013	14/45/64

non alcohol

Juice - orange / apple / cranberry / tomato	3.5
Hallertau Home Made Sodas /mixed berry /spiced cola /citrus & honey	4.5
Good Buzz - Kombucha lemon ginger / jasmine / feijoa	5
COAqua Coconut Water	4.5
Fever Tree Tonic Water	4.5
Karma Cola / Lemmy Lemonade / Gingerella Ginger Ale	5

"Don't get up, ask for your bill and the EFTPOS will come to you"

"No public Wi-fi... Speak to the people you came with"