

“The spiritual home of the Kaiser Brothers Beer.”



In Bavaria in the early 1800s, the traditional Bier Haus often consisted of a bar, with a brewery sitting behind it...kind of the opposite of the classic mullet - in this instance, the party was up front, and it was all business out back.

This was the case at the Kaiser family's business in Bischofsgrun. Here, a young Paula Kaiser ran the Bier Haus, while brother Leonhard - using an age-old family recipe passed down through the generations - established the renowned Kaiser Brewery out back.

Paula's legendary hospitality and Leonhard's much sought after brews were an instant hit. People came from far and wide, congregating at the Kaiser Bier Haus to reconnect and reminisce with friends and loved ones; to swap stories, share jokes, and sing songs that stretched late into the night.

Fast-forward to the 1980s, when Paula's great grandsons - Theo, Alex and Marcel Giesen - had arrived on New Zealand's shores. Although they quickly made a name for themselves in the wine industry (establishing the now world-renowned Giesen Wines), brewing still ran in their blood, and their Bavarian heritage kept calling.

When Theo rediscovered Leonhard's famous brew recipe he knew it was time for the brothers to return to their roots and, in 2016, Kaiser Brothers Brewery was born.

Inspired by that original recipe but with a distinctive Kiwi twist, the brothers' fresh, flavoursome brews were an immediate success, just as Leonhard's had been some 180 years before.

Kaiser Brew Garden is the spiritual home of Kaiser Brothers Brewery beers. It is a place that looks to the future while recognising the past; a spot where people from all walks of life can enjoy great food, great drink, and great company.

More than a century after Paula and Leonhard began hosting patrons in Bavaria, the family's hospitality and brews are still bringing people together.

Eat!

KAISER BREW GARDEN



Lecker!



SMALL PLATES

CALAMARI gf / df / 23

aioli / maple chilli glaze / pickled cucumber

FRIED CHICKEN gf / 23

red curry mayo / pickled chilli / sesame / coriander

PORK BELLY gf / 22

maple chilli glaze / caramelised carrot puree / pickled apple

GRILLED FLATBREAD df / 28

marinated prawns / guacamole / chorizo / pickled chilli

KUMARA AND BACON CROQUETTES df / 22

blue cheese sauce / salsa verde / parmesan / kumara crisps

FRIED CAULIFLOWER gf / df / vg / 20

mango amba / miso mayo / sumac / pomegranate

BLACKENED BROCCOLI gf / dfo / v / vgo / 21

black garlic dressing / pickled carrot / feta / pumpkin seeds

SUMAC ROASTED KUMARA gf / n / v / 20

mint yoghurt / hot honey / dukkah / herbs

CRISPY POTATOES gf / v / 20

salsa verde / lime crema / parmesan / spring onion

AGRIA POTATO FRIES gf / df / v / vgo / 15

signature seasoning / aioli

KUMARA FRIES gf / df / v / vgo / 18

maple chilli glaze / aioli

ANTIPASTO PLATTER

martinez chorizo / bratwurst / cured meats and cheeses / smoked salmon / bacon jam / horseradish crème fraiche / jalapeno chutney / house-made pickles / grapes / olives / pretzel croute gfo / n / 80

gf = gluten free, **gfo** = gluten free optional, **df** = dairy free, **dfo** = dairy free optional,
v = vegetarian, **vo** = vegetarian optional, **vg** = vegan, **vgo** = vegan optional,
n = contains nuts

SALADS

SMOKED SALMON gf / dfo / 32

roquette / fennel / pickled red onion / orange / pumpkin seeds / horseradish crème fraiche / black garlic vinaigrette

PROSCUITTO & APPLE gf / n / dfo / 30

salsa verde / cherry tomato / feta / spring onion / pomegranate

FRIED HALOUMI gf / v / 30

roquette / orange / pickled red onion / beetroot / pomegranate / pumpkin seeds

GARDEN SALAD gf / df / vgo / 16

herbs / edamame / apple / pomegranate / honey mustard

PIZZA

GARLIC & CHEESE FLATBREAD v / dfo / n / 19

confit garlic / parmesan / honey / almond

MARGHERITA gfo / dfo / v / vgo / 29

tomato / basil / buffalo mozzarella

FLAMMKUCHEN gfo / dfo / 29

crème fraiche / bacon jam / pulled pork / thyme

SPICED LAMB gfo / 29

harissa sauce / pickled onion / mint yoghurt

BRATWURST & CHORIZO gfo / dfo / 29

jalapeño / pickled onion / aioli

CHICKEN & CRANBERRY gfo / 29

brie / lemon crème fraiche / thyme

BLT gfo / dfo / 29

crème fraiche / bacon / cherry tomato / roquette / aioli

PEPPERONI gfo / dfo / 29

harissa sauce / pickled chilli / thyme / hot honey

MUSHROOM gfo / dfo / v / vgo / 29

confit garlic / pickled chilli / salsa verde / herbs

GF base surcharge \$3.00

Please let us know if you have any dietary requirements.

While we take every precaution to ensure every dish is allergen free, we cannot guarantee the complete absence of allergens.