

“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 <i>aioli / maple chilli glaze / pickled cucumber</i>	gf / df / 23
FRIED CHICKEN <i>honey soy glaze / preserved lemon mayo / pickled shallot / spring onion / sesame</i>	gf / 23
PORK BELLY <i>maple chilli glaze / pickled apple / caramelised carrot puree</i>	gf / 22
GRILLED FLATBREAD <i>marinated prawns / pickled chilli / chorizo / guacamole / coriander</i>	df / 28
KUMARA & BACON CROQUETTES <i>blue cheese cream / zhoug / parmesan</i>	gf / 22
FRIED CAULIFLOWER <i>passionfruit hot sauce / miso mayo / cucumber salsa / coriander</i>	gf / df / vg / 20
BLACKENED BROCCOLI <i>black garlic dressing / pickled carrot / feta / pumpkin seeds</i>	gf / dfo / v / vgo / 21
GRILLED ASPARAGUS <i>preserved lemon mayo / parmesan / garlic almonds</i>	gf / dfo / v / vgo / 21
CRISPY POTATOES <i>jalapeño cream / zhoug / parmesan / pickled chilli / herbs</i>	gf / v / 20
AGRIA POTATO FRIES <i>signature seasoning / aioli</i>	gf / df / v / vgo / 15
KUMARA FRIES <i>maple chilli glaze / aioli</i>	gf / df / v / vgo / 18

ANTIPASTO PLATTER <i>martinez chorizo / bratwurst / cured meats and cheeses / smoked salmon / bacon jam / horseradish crème fraîche / jalapeño chutney / house-made pickles / grapes / olives / pretzel croute</i>	gfo / n / 80
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SALADS

SMOKED SALMON <i>fennel / pickled red onion / orange / horseradish crème fraîche / black garlic vinaigrette</i>	gf / dfo / 32
PORK BELLY <i>orange / pickled fennel / pickled shallot / spring onion / citrus hoisin / sesame</i>	df / 30
FRIED HALOUMI <i>orange / pickled red onion / beetroot / pomegranate / pumpkin seeds</i>	gf / v / 30
GARDEN SALAD <i>herbs / cucumber salsa / dukkah / feta / honey mustard</i>	gf / dfo / v / n / 16

PIZZA

GARLIC & CHEESE FLATBREAD <i>confit garlic / parmesan / honey / almond</i>	v / dfo / n / 19
MARGHERITA <i>tomato / basil / buffalo mozzarella</i>	gfo / dfo / v / vgo / 29
FLAMMKUCHEN <i>crème fraîche / bacon jam / pulled pork / thyme</i>	gfo / dfo / 29
SPICED LAMB <i>harissa sauce / pickled onion / mint yoghurt</i>	gfo / 29
BRATWURST & CHORIZO <i>jalapeño / pickled onion / aioli</i>	gfo / dfo / 29
PRAWN & PESTO <i>garlic oil / cherry tomato / pickled chilli / feta / roquette</i>	gfo / dfo / n / 29
PASTRAMI <i>fig chutney / pickles / onion / mustard crème fraîche</i>	gfo / dfo / 29
PULLED BEEF <i>harissa sauce / aged cheddar / capsicum / parsley / kaiser sauce</i>	gfo / 29
OYSTER MUSHROOM <i>garlic crème fraîche / blue cheese / lemon / roquette</i>	gfo / dfo / v / vgo / 29

GF base surcharge \$3.00

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

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.