

FOOD MENU

20+ tap beers are available at the bar!

brew/bru:/ *verb*:

1. make (beer) by soaking, boiling, and fermentation

union/'ju:njən, 'ju:njɪən/ *noun*:

1. the action of joining together or the fact of being joined together
2. a state of harmony or agreement

Brew Union is all about good beverage, good food and good company.

The Brewery produces 1200L batches on site using a traditional batch infusion process. The eatery, offers woodfired pizzas, a grill and we have more gin than you could shake a juniper branch at!

In addition to our house brews, core to our offer is a changing tap range of craft beers from independent breweries from across the country. Tasting paddles are available and bar staff are more than happy to offer a wee sample or recommendation.

So join, sit down, soak up the atmosphere and enjoy a delicious beverages and bites.

STARTERS

OLIVES (V)	... \$10
warmed marinated olives	
FRESH HOUSE BAKED SIGNATURE BREAD (V)	... \$11
truffle butter, smoked artisan butter, EVO	
PIZZA BREAD (V)	... \$13
garlic spinach oil, parmesan.	



SMALL PLATES

PORK, WALNUT AND FENNEL TERRINE	... \$15
apple date chutney, baked fresh bread	
DUCK LIVER PATE	... \$15
fig aspic, house made spent grain crackers	
BEER BREAD BRUSCHETTA	... \$19
prosciutto, vine tomato, shaved parmesan, salted rocket with truffle oil, balsamic reduction	
NZ FRESH OYSTERS (subject to availability)	... \$POA
lemon, szechwan and soy ginger vinegar	
HAPUKU SASHIMI	... \$19
yuzu truffle dressing, micro salad	
YELLOWFIN TUNA	... \$19
Hidden World cucumber gin and tonic cured, lemon, grain crostini, dill crème fraiche	
SALT AND SZECHUAN PEPPER SQUID	... \$15
asian slaw, nam jim	
SOFT CORN TACOS (2)	... \$15
tequila and lime ceviche, jalapeno salsa, cilantro, smashed avocado, house made bbq mayo	
BUFFALO WINGS	... \$12
celery, gorgonzola mousse	
SPENT GRAIN WINGS	... \$12
house made beer bbq mayo	
DIRTY FRIES	... \$12
gravy, cheese, spring onion	
ADD pulled free range pork, chilli, bbq mayo, jalapeno salsa	... \$6
BAO BUNS	... \$14
grilled fresh fish, pickled cucumber, chilli jam, slaw	
OR	
local beef fillet and beetroot gel, salad	
BEIGNETS	... \$12
courgette, dill and cauliflower, lemon caper aioli (V)	
ARANCINI	... \$15
truffled mushroom and bacon arancini, red pepper aioli	



LARGE PLATES

- CREAMY BACON HOCK & TRUFFLED MUSHROOM RISOTTO** ... \$25
baby spinach, charred egg yolk, grana padano
- GROPER FILLET** ... \$24
pan roasted, carrot textures, prawn roulade,
smoked chilli beurre blanc, charred chicory
- MANAWATU WAGYU OX CHEEK** ... \$32
glazed first light Wagyu Ox whipped cauliflower,
kale chips, shiraz jus, roasted vine tomato,
sesame crumble
- 200GM EYE FILLET** ... \$42
irish whiskey and green peppercorn sauce,
baby vegetables, cheesy chips, jus
- FISH & CHIPS** ... \$22
battered fish, hand cut fries, lemon caper
aioli, salad

SIDES

- thrice cooked fries, house made beer bbq sauce ... \$9
iceberg, parmesan, lemon, evo ... \$9
seasonal vegetables ... \$9

SALADS

- VIETNAMESE CHICKEN SALAD** ... \$28
rockmelon, mint, coriander, candied cashew
nuts, tomato, carrot, cucumber, roquette,
crispy rice noodles, nam jim
- GRILLED VENISON OR LAMB SALAD** ... \$29
feta, pumpkin, baby spinach, pinot noir
reduction, candied walnuts, balsamic
- ROASTED BABY BEETROOT (V)** ... \$26
63°C hens egg, pickled cucumber, radish,
choggia, truffle oil, baby cress, balsamic
reduction, minted cucumber yoghurt



DESSERT

SWAMPTON STOUT MUDCAKE ... \$16

stout ganache, espresso ice cream, crème anglaise, liquorice raspberries, marble chocolate

POP TART ... \$16

laugen, crème patissiere, strawberry textures, raspberry and white chocolate ice cream

COCONUT PANNACOTTA ... \$16

grilled pineapple, mango sorbet, sesame cashew nut and passionfruit candy, coconut and lime snow

CARAMEL PINEAPPLE RUM BANANA BRULEE ... \$15

shortbread cigar

DESSERT DRINKS

CLEARVIEW "SEA RED" NV 60ml glass ... \$14

Hawkes Bay, NZ

Bottle ... \$60

DONNAFUGATA "KABIR" 60ml glass ... \$16

Panneteleria, Italy

Bottle ... \$75

PECKHAMS LIMITED EDITION "POMMEAU" ... \$15

Apple & Brandy Dessert Cider

Moutere, NZ

PECKHAMS LIMITED EDITION "ICE CIDER" ... \$12

Sweet Dessert Cider

Moutere, NZ



PLATTERS

suitable for 4 people

MANAWATU MEAT AND COLD STORAGE PLATTER ... \$45

house made terrine, duck liver pate, continental cured meats, bread, artisan butter, marinated figs, aged cartwheel cheddar, house marinated olives

SEAFOOD PLATTER ... \$48

gin and tonic cured tuna, seasonal oysters, cold smoked South Island salmon, drunken ceviche, garlic crostini, Szechuan salt and pepper squid, tartare, hand cut fries, dill crème cheese, pickles, chilli ginger vinegar

CARTWHEEL CREAMERY (V) ... \$45

local "cartwheel" cheeses, spent grain crackers, marinated figs, macerated fruit, honey comb, saucisson

TEAM PLATTER ... \$40

bruschetta, buffalo chicken wings, spent grain wings, courgette, dill and cauliflower beignets, pulled pork tacos, truffled mushroom and bacon arancini, red pepper aioli, brew bbq sauce



WOOD FIRED

available all day until 9pm. takeaway available

All pizzas are italian style thin-crust wood fired pizza on hand stretched, house made dough. GF base available for \$3

PIZZA BREAD FOR 2	... \$13
garlic spinach oil, parmesan (V)	
caramelised onion and rosemary (V)	... \$15
prosciutto, vine tomato, salted rocket, truffle oil	... \$25
cold smoked south island salmon, lemon zest relish, dill crème fraiche	... \$25
italian buffalo mozzarella, vine tomato, basil, sea salt, EVO (V)	... \$24
MARGHERITA	... \$21
Napoli sauce, mozzarella, basil, EVO (V)	
<u>ADD ONE</u> prosciutto, salmon, bacon, italian buffalo mozzarella	... \$7
POLLO ROSSO	... \$24
bbq jerk chicken, red fire roasted pepper, red onion	
GET THE GREEK	... \$25
lamb, chilli haloumi, red onion, red peppers, tzatziki	
PEPPERONI	... \$21
napoli sauce, mozzarella, fresh oregano	
ROASTED MUSHROOM (V)	... \$21
thyme, red onion, gorgonzola mousse, baby cress	
CALZONE (FOLDED PIZZA)	... \$15
champagne ham and cheddar <u>OR</u> chicken, cranberry and brie	



BREW UNION BURGERS

all burgers on a potato sourdough bun served with hand cut fries and house-made ketchup. GF bun available for \$2

BEEF	... \$25
ground beef, bacon, gruyere, pickles, onion, mustard mayo	
NEW ORLEANS PULLED PORK	... \$21
apple slaw, house made bbq sauce, jalapeno remoulade	
BATTERED FISH	... \$21
swiss cheese, iceberg, lemon caper aioli	
CHICKEN	... \$21
jamaican jerk sous-vide chicken breast fillet, lettuce, mango salsa, aioli	
THE BACON AND CHEESE FACTORY	... \$21
mozzarella, bacon, mayonnaise, antipasto relish	
VEGETARIAN	... \$20
Courgette, mushroom, cauliflower, dill, pickle, onion, tomato, aioli	

