

“ 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

FRIED CHICKEN coriander jalapeno aioli / lime chilli glaze / pickled cucumber	gf / 19
CALAMARI aioli / maple chilli / pickled cucumber	gf / df / 19
PORK BELLY maple chilli glaze / pickled apple / caramelised carrot puree	gf / 19
GRILLED FLATBREAD beetroot hummus / cherry tomato / goats cheese / pistachio	v / vgo / 19
ROASTED MUSHROOM ARANCINI thyme crema / pickled onion / crispy oyster mushrooms / parmesan	gf / v / 19
FRIED CAULIFLOWER vegan aioli / hot sauce / herbs	gf / df / vg / 16
CRISPY POTATOES harissa sauce / aioli / thyme	gf / df / v / vgo / 14
BLACKENED BROCCOLI black garlic dressing / pickled carrot / goats cheese / pumpkin seeds	gf / v / vgo / 16
GRILLED ASPARAGUS miso mayo / garlic almonds / crispy capers / honey	gf / df / v / vgo / 16
AGRIA POTATO FRIES signature seasoning / aioli	gf / df / v / vgo / 12
KUMARA FRIES maple chilli glaze / aioli	gf / df / v / vgo / 14
MARINATED OLIVES lemon / thyme / fennel	gf / df / vg / 14

ANTIPASTO PLATTER Martinez chorizo / bratwurst / cured meats and cheeses / beetroot hummus / bacon jam / horseradish crème fraiche / chutney / house-made pickles / grapes / marinated olives / pretzel croute	65
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SALADS

SMOKED SALMON pickled fennel / pickled onion / orange / horseradish crème fraiche / black garlic vinaigrette	gf / 28
FRIED HALOUMI beetroot / orange / pickled onion / pomegranate / pumpkin seeds	gf / v / 26
GARDEN SALAD Roquette / cherry tomato / red onion / pumpkin seeds / pomegranate	gf / vg / 12

PIZZA

MARGHERITA tomato / basil / buffalo mozzarella	gfo / dfo / v / vgo / 26
FLAMMKUCHEN crème fraiche / caramelised onion jam / NZ free farmed pork / thyme	gfo / 28
SMOKED SALMON crème fraiche / red onion / pickled fennel / crispy capers / citrus / herbs	gfo / dfo / 28
BRATWURST & CHORIZO jalapeno / red onion / cheese / aioli	gfo / dfo / 28
SPICED LAMB harissa sauce / cheese / red onion / coriander yoghurt	gfo / 28
CURED PEPPERONI pickled red onion / cheese / thyme	gfo / dfo / 28
BUFFALO CHICKEN crème fraiche / blue cheese / aioli / hot sauce	gfo / 28
MUSHROOM confit garlic / oyster mushrooms / cheddar / shiitake salt / roquette	gfo / dfo / v / vgo / 26
CHEESE & GARLIC confit garlic / parmesan / herbs	gfo / dfo / 22

GF Base Surcharge \$3.00

DESSERT

SNICKERS PUDDING chocolate fondant / peanut butter ice cream / candied peanuts / caramel	16
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Please let us know if you have any dietary requirements

gf = gluten free / gfo = gluten free optional / df = dairy free
dfo = dairy free optional / v = vegetarian / vg = vegan / vgo = vegan optional