

“ 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!



coriander jalapeno aioli / lime chilli glaze qf / 18

aioli / maple chilli glaze / pickled cucumber gf / df / **18**

NZ free farmed / maple chilli glaze / pickled apple /
caramelised carrot puree

tempura or natural / aioli / vinaigrette gf / df / **P.O.A**salsa verde / parmesan / aioli / pickled onion qf / v / **18**

pink peppercorn / apricot jam / pickled fennel / pretzel croute qfo / **18**

vegan aioli / hot sauce / coriander df / qf / vg / **16**

avocado / marinated cherry tomatoes /
goats cheese / pumpkin seeds v / vgo / **18**

black garlic dressing / pickled carrot /
goats cheese / pumpkin seeds qf / vqo / **16**

*pickled carrots / balsamic mayo /
parmesan / garlic almonds* v / gf / **16**

signature seasoning / aioli qf / df / v / vgo / **11**

maple chilli glaze / aioli qf / df / v / vgo / **14**

PLATTER

Poaka bratwurst / Martinez chorizo / cured meats and cheeses / salmon
mousse / bacon jam / horseradish crème fraiche / apricot jam /
house-made pickles / fresh fruit / olives / pretzel croute

SALADS

hot smoked / pickled fennel / orange /
horseradish crème fraîche / black garlic vinaigrette

roast beetroot / pomegranate / citrus / pumpkin seeds qf / v / **25**

tomato / goats cheese / citrus / basil qf / vgo / dfo / vq / **24**

GERMAN PIZZA

crème fraiche / caramelised onion jam /
NZ free farmed pork / fresh thyme

crème fraiche / red onion / pickled fennel / citrus / herbs dfo / qfo / **28**

Poaka bratwurst / Martinez chorizo / red onion /
cheese / pickled chilli / aioli dfo / qfo / **28**

crème fraîche / buffalo mozzarella /
pomegranate / lemon roquette qfo / dfo / vqo / **26**

pickled red onion / tomato / cheese dfo / qfo / **26**

tomato / basil / buffalo mozzarella dfo/ v / vgo /gfo / **24**

confit garlic / oyster mushrooms /
aged cheddar / shiitake salt / roquette v / vgo / dfo / gfo / **26**

DESSERT

fried sweet dough / vanilla sugar / nutella /
strawberries / pistachio / vanilla ice cream

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