

# “ 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



# Leckery!





## SMALL PLATES

**FRIED CHICKEN**  
coriander jalapeno aioli / lime chilli glaze gf / 18

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

**PORK BELLY**  
NZ free farmed / maple chilli glaze / pickled apple /  
caramelised carrot puree gf / 18

<b>OYSTERS</b> tempura or natural / aioli / mignonette <span>gf / df / <b>P.O.A.</b></span>
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**ROASTED MUSHROOM ARANCINI**  
thyme crema / pickled onion / crispy oyster mushrooms /  
parmesan gf / v / 18

**SALMON MOUSSE**  
pink peppercorn / chutney / pickled fennel / pretzel croute gfo / v / 18

**FRIED CAULIFLOWER**  
vegan aioli / hot sauce / coriander gf / df / vg / 16

**GRILLED FLATBREAD**  
hummus / beetroot / tomato / goats cheese / pistachio v / vgo / 18

**BLACKENED BROCCOLI**  
black garlic dressing / pickled carrot /  
goats cheese / pumpkin seeds gf / vgo / 16

**BRUSSELS SPROUTS**  
miso mayo / garlic almonds / crispy capers / honey gf / df / v / vgo / 16

**AGRIA POTATO FRIES**  
signature seasoning / aioli gf / df / v / vgo / 11

**KUMARA FRIES**  
maple chilli glaze / aioli gf / df / v / vgo / 14

## PLATTER

**ANTIPASTO**  
Martinez chorizo / bratwurst / cured meats and cheeses /  
salmon mousse / bacon jam / horseradish crème fraiche /  
chutney / house-made pickles / fresh fruit / olives / pretzel croute 65

## SALADS

**SMOKED SALMON**  
pickled fennel / pickled onion / orange /  
horseradish crème fraiche / black garlic vinaigrette gf / 28

**FRIED HALOUMI**  
roast beetroot / citrus / pumpkin seeds / pomegranate gf / v / 26

**SUPERFOOD SALAD**  
spinach / hummus / beetroot / edamame /  
quinoa / goats cheese gf / df / v / vgo / 24

## PIZZA

**FLAMMKUCHEN**  
crème fraiche / caramelised onion jam /  
NZ free farmed pork belly / thyme gfo / 28

**SMOKED SALMON**  
crème fraiche / red onion / pickled fennel /  
crispy capers / citrus / herbs gfo / dfo / 28

**BRATWURST & CHORIZO**  
pickled chilli / red onion / cheese / aioli gfo / dfo / 28

**MEDITERRANEAN**  
cherry tomato / red onion / green olive /  
goats cheese / salsa verde gfo / dfo / v / vgo / 26

**CURED PEPPERONI**  
pickled red onion / tomato / cheese gfo / dfo / 26

**BROCCOLI & BACON**  
carrot puree / buffalo mozzarella / garlic almonds gfo / 24

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

**PULLED LAMB**  
thyme crema / walnuts / raisins / roquette /  
pomegranate dressing gfo / 28

GF Base Surcharge \$3.00

## DESSERT

**SNICKERS PUDDING**  
chocolate fondant / candied peanuts / caramel / ice cream 16

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