



FOOD & BEER

Anyone who's ever stumbled out for pizza at 2am has indulged in a form of food and beer matching. We think there's room to improve on that experience. The Fork & Brewer is dedicated to celebrating the fabulous contrasts and reinforcements produced by marrying great craft beer with imaginatively prepared dishes. We've developed a menu in which each dish is accompanied by a recommended beer match and by notes that outline the principles behind our choices. We've used beer in our cooking, and we've created dishes that use the actual products and by-products of the brewing process. Beer and food are the best of bedfellows, and we'll continue to offer challenging, interesting proof of that for as long as we have food and beer lovers to cook and pour for.

Cheers



BREADS, DIPS & OIL \$10

A selection of today's fresh homemade breads, olive oil, kusundi dip & tomato relish matched with **Three Boys IPA**- A robust, but finely balanced IPA that brings out the nuttiness of olive oil, calms the mustard spice of kusundi and lifts the sweetness of the tomato relish.

RAREBIT FONDUE \$13

This traditional dish made with **Coopers Extra Stout**, sauté bacon, mushroom & onion and served with toasted breads, is a decadent match to **Coopers Extra Stout** which highlights the earthiness of the mushroom while cutting through the richness of the sauce.

GOAT FETA TART \$17

A great entrée or light meal, with capsicum puree, sauté onion, walnut and poached pear, served with rocket salad. The classic German style **Tuatara Hefe** is a superb counterpoint to the mild goat's cheese, helping concentrate the sweetness of the pear and calm the peppery rocket salad.

BREWERS PLATTER - Small \$30 / Large \$43

A selection of bread, cheese, wings and things - Enjoy this one with company and a glass of your favourite beer, relishing the different flavour combinations.

BREWHOUSE SPICY CHICKEN WINGS - Small \$12 / Large \$21

Coated in spent grain rub, these spicy wings come with dipping sauces and match amazingly well with **Epic Pale Ale**, a boisterously hoppy beer that mellows the fire of the spice and dipping sauces.

SMOKED CHICKEN SALAD - \$16.5 Entrée / \$23 Main

With smoked chicken breast, crispy noodles, poached potato, tomato and cucumber all coated in a chilli peanut dressing, the bright flavours work well with **Epic Lager** which calms the spice of the chilli dressing and compliments the fresh crispness of the salad leaves.

GREEN BEAN, SPINACH & BLUE CHEESE RISOTTO \$17 Entrée / \$24 Main

The rich creaminess of risotto combines well with the gentle caramel tones of **Mata Brown Boy** which highlights the nuttiness of the beans and toasted almonds as well as making it a great foil for blue cheese.

TODAY'S PASTA \$17 Entrée / \$24 Main

Check with your server for today's choice.

PORK BURGER \$18

A pork pattie with emmental cheese, salsa, iceberg lettuce & fries is the ideal dish to showcase **Emerson's Bookbinder**, or *Booky* to its friends. This balanced, easy going English style Bitter compliments the nuttiness of the cheese and cleans up the juicy pork.

SUMMER SEAFOOD HOTPOT \$19.5

A Kiwi take on bouillabaisse with mussels, today's fish and prawn with a creamy tomato saffron sauce and mopping bread. This is ideal with the iconic **Coopers Sparkling Ale's** biscuit and citrus notes which compliment the fish and cut through the aromatic chowder.

MUSSEL FRITTERS \$25

Chef's signature dish- patties of freshly shucked mussels with herbed crème fraiche, kumara & watercress salad. The crisp, fresh, aromatic, herbacious tones of **Tuatara Pilsner** are an ideal match for the sweetness of the mussels.

Continues Over...

SAUTEE BEEF & MUSHROOM OPEN SANDWICH \$20

Served with fries and rocket, parmesan & crispy shallot salad. **Renaissance Perfection**, an assertive Pale Ale, accentuates the earthy mushrooms, cuts the rich bernaise sauce, then flirts with the peppery rocket and salty parmesan.

FISH OF THE DAY \$ Market Price

Please check with your server for today's choice. With fish, think **Pilsner** or **Pale Ale** as often crisp aromatic flavours will work well with the juiciness of fresh fish.

FORK & BREWER CHILLI \$21

This fiery favourite comes with corn tortilla shells, rice & salad. **Tuatara APA** provides the summerfruit flavours and hearty hops needed to control then enjoy this homemade chilli and hot sauce.

SCHWEINSHAXE (Braised Pork Shank) \$28

There is a stack of pork inside this carefully braised shank, served with a Germanic potato & celery salad. **Tuatara Pilsner** works wonders with the unctuous meat and the salad's silky dressing.

BEEF TENDERLOIN \$35

A 180g cut of finest aged beef fillet, served simply with bernaise, salad & fries. A classic dish deserving of the classic **Fuller's London Pride**. A restrained, well balanced malty classic English Ale.

CRISPY SKIN SALMON \$27

Served with a thyme crust, pumpkin & kumara mash and a tomato & capsicum salsa, this is a great match for **Tuatara IPA**. The soft middle of the IPA highlights the sweetness of the mash, the hops cut the crunchy, oily skin, but the key is the beer's herbal notes which make the salmon's crust sing.

SIDES

Fries

Seasonal salad

Pumpkin & kumara mash

Sautee vegetables

Buttered gourmet potatoes

All \$7