



20A BOND ST, WELLINGTON
est. 2011

SNACKS

Crispy Chicken Bites \$18
brined in F&B Stonefruit Lager, coated in rice bubble & panko crumb

Loaded Fries (V) \$17
shoestring fries stacked with mushroom gravy & mozzarella
> add in-house smoked brisket for \$6
> add jalapeños for \$2

Beer Battered Fish Bites \$18
battered in F&B Otto Lager, with tartare sauce

Cauliflower Wings (VG/GF) \$17
in a garlic sesame soy glaze, with vegan aioli & spring onion

Cheesy Garlic Bread (V) \$16
pizza dough, garlic butter, confit garlic, mozzarella & herbs

Shoestring Fries (VG/GF) \$11
with ketchup

Chunky Chips (VGO/GF) \$13
with aioli

Onion Rings (VG) \$14
with aioli

TOASTIES

all served using house-baked spent grain loaf with McClure's pickles

Smoked Brisket Melt \$17
in-house smoked brisket, garlic butter, onion relish & mozzarella

Veggie Melt (V) \$15
pan-fried mushroom & spinach, garlic butter, onion relish & mozzarella

Chicken & Brie \$16
in-house smoked chicken, garlic butter, brie, mozzarella & cranberry

add a scoop of shoestring fries or a side salad to your toastie for \$5

PLATTER

The Brewer's Platter \$35
toasted house-baked foccacia, toasted house-baked beer bread, smoked brisket, salami, brie, aged cheddar, crackers, pickled onions, tomato relish, smokey hummus, sundried tomatoes & olives

serves 2-3 people

Dishes crafted with Fork & Brewer beer

MAINS

= Our suggested Fork & Brewer beer match

Otto's Fish & Chips \$30
fish fillets battered in F&B Otto Lager, served with chunky chips, slaw, charred lemon, fresh dill & tartare sauce. Ask our team for today's fish
> swap to shoestring fries for no extra charge
 Otto Lager
"a light, crisp lager that pairs perfectly with the crispy beer batter"

Sirloin Steak & Chunky Chips \$34
200g sirloin, pan-seared & served with chunky chips & mixed greens salad, and your choice of garlic butter or mushroom gravy
 Blood Rite Red IPA
"rich red malts compliment the savoury flavours of the steak"

Chicken Salad (VGO/GF) \$26
mixed greens salad tossed in balsamic vinaigrette, topped with in-house smoked chicken breast
> make it vegan – swap to plant-based chicken
 Bohemian Hipster NZ Pilsner
"fragrant floral NZ hops elevate the fresh flavours of the salad"

BURGERS

*all served with shoestring fries & ketchup. Upgrade to chunky chips for \$1.50
Gluten free buns available for \$2*

The Griffin (GFO) \$27
150g beef pattie & sliced in-house smoked brisket, topped with F&B Griffin-infused barbecue sauce, American cheese, caramelised onions, McClure's pickles & burger sauce, served in a brioche bun
 Griffin NZ Draught
"an easy-drinking NZ Draught to balance the smoky depth of the beer-infused barbecue sauce"

The Fresh Catch (GFO) \$29
pan-seared marinated fish fillet, topped with slaw, sliced tomato, crispy capers & fresh dill, served in a brioche bun
 Long Wheat Cloud Hefeweizen
"a lighter body and higher carbonation help to cut through the oils of the fish"

The Lucky Peach \$28
crispy chicken thigh brined in F&B Stonefruit Lager, coated in rice bubble & panko crumb, topped with slaw, pickled cucumber, pickled red onion & charred lemon aioli, served in a ciabatta bun
 Stonefruit Lager Lager
"stonefruit flavours enhance the fruity notes of the beer-brined chicken"

The Smokey Vegan Smash (VG/GFO) \$27
smashed plant-based mince pattie, topped with mixed greens salad, sliced tomato, pickled red onion, vegan cheese & vegan aioli, served in a vegan brioche bun
 Golden Mile Lager
"a crisp, refreshing lager to balance the subtle char of the smashed pattie"

PIZZAS

all pizza doughs can be served standard size (350g) or snack size (250g)

Margherita (VGO) \$25 / \$16
pizza sauce, mozzarella & basil pesto drizzle
> make it vegan – swap to vegan cheese
 Hazy Train Hazy Pale Ale
"low bitterness, lighter malts and fruity hops pair well with this classic pizza"

Smokey Hawaiian \$27 / \$18
pizza sauce, mozzarella, honey ham, smoked pineapple & honey drizzle
> spice it up – add jalapeños & chilli flakes for \$2
 Lupo Solitario Mosaic IPA
"tropical Mosaic hops highlight the natural sweetness of the pineapple"

BBQ Meatlovers \$29 / \$20
pizza sauce, mozzarella, in-house smoked brisket, pepperoni, honey ham, red onion & F&B Griffin-infused barbecue sauce drizzle
> spice it up – add jalapeños & chilli flakes for \$2
 Base Jumper APA
"balanced hop bitterness is ideal for cutting through rich meaty flavours"