

“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

CALAMARI gf / df / 21

aioli / maple chilli glaze / pickled cucumber

FRIED CHICKEN gf / 22

red curry mayo / pickled chilli / spring onion / sesame

PORK BELLY gf / 21

maple chilli glaze / pickled apple / caramelised carrot puree

200G BEEF SIRLOIN gf / df / 28

plum jus / pomegranate / spring onion

MARKET FISH CRUDO gf / df / 26

ponzu / pickled chilli / mint / apple / pickled chioggia

FRIED CAULIFLOWER gf / df / vg / 20

miso mayo / citrus soy glaze / sesame seeds / spring onion

CORN CROQUETTES v / 20

parmesan / ranch

BLACKENED BROCCOLI gf / dfo / v / vgo / 20

black garlic dressing / pickled carrot / feta / pumpkin seeds

BRUSSELS SPROUTS gf / df / vgo / n / 18

miso mayo / crispy capers / garlic almonds / honey

ROASTED KUMARA gf / v / n / 18

labneh / dukkah / honey / mint

AGRIA POTATO FRIES gf / df / v / vgo / 15

signature seasoning / aioli

KUMARA FRIES gf / df / v / vgo / 18

maple chilli glaze / aioli

ANTIPASTO PLATTER

martinez chorizo / bratwurst / cured meats and cheeses / smoked salmon / bacon jam / horseradish crème fraîche / jalapeño chutney / house-made pickles / grapes / olives / pretzel croute

gfo / n / 80

SALADS

SMOKED SALMON gf / dfo / 29

fennel / pickled red onion / orange / horseradish crème fraîche / black garlic vinaigrette

ROASTED CHICKEN gf / df / n / 27

roquette / peanut kimchi dressing / orange / capsicum / sesame / pomegranate

FRIED HALOUMI gf / v / 29

roasted beetroot / kumara / orange / pickled red onion / pomegranate / pumpkin seeds

GARDEN SALAD gf / vg / 16

herbs / edamame / apple / chioggia / pomegranate / honey mustard

PIZZA

GARLIC & CHEESE FLATBREAD v / dfo / n / 18

confit garlic / parmesan / honey / almond

MARGHERITA gfo / dfo / v / vgo / 29

tomato / basil / buffalo mozzarella

FLAMMKUCHEN gfo / dfo / 29

crème fraîche / caramelised onion jam / pulled pork / thyme

SPICED LAMB gfo / 29

harissa sauce / red onion / mint yoghurt

BRATWURST & CHORIZO gfo / dfo / 29

jalapeño / red onion / aioli

ROMESCO & HERB gfo / v / n / 29

buffalo mozzarella / basil pesto / romesco / mint / parsley

CHICKEN & PESTO gfo / n / 29

confit garlic / cherry tomato / pumpkin seeds / roquette

THAI PORK gfo / dfo / 29

crème fraîche / pulled pork / cherry tomato / pineapple / red curry sauce / mint / sesame

KASE TRIO gfo / v / 29

brie / windsor blue / parmesan / caramelised onion / thyme

MUSHROOM & FETA gfo / dfo / v / vgo / n / 29

confit garlic / feta / honey / garlic almonds / thyme

GF base surcharge \$3.00

Please let us know if you have any dietary requirements.

While we take every precaution to ensure every dish is allergen free, we cannot guarantee the complete absence of allergens.

gf = gluten free, **gfo** = gluten free optional, **df** = dairy free, **dfo** = dairy free optional, **v** = vegetarian, **vo** = vegetarian optional, **vg** = vegan, **vgo** = vegan optional, **n** = contains nuts