

“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

GARLIC & CHEESE FLATBREAD v / dfo / n / 18

confit garlic / parmesan / honey / almond

CALAMARI gf / df / 20

aioli / maple chilli glaze / pickled cucumber

FRIED CHICKEN gf / 21

miso aioli / jalapeño / pickled ginger / spring onion

PORK BELLY gf / 20

maple chilli glaze / pickled apple / caramelised carrot puree

200G BEEF SIRLOIN gf / dfo / 26

paris butter / pomegranate / spring onion

PRAWN TOSTADA df / 20

pickled cabbage / gochujang mayo / sesame / spring onion

FRIED CAULIFLOWER gf / df / vg / 20

soy glaze / coconut yoghurt / pickled cucumber

MAC & CHEESE BITES v / 20

aioli / gremolata / parmesan / pickled onion

BLACKENED BROCCOLI gf / dfo / v / vgo / 20

black garlic dressing / pickled carrot / feta / pumpkin seeds

CRISPY POTATOES gf / vo / 18

crème fraiche / parmesan / bacon crumb / celery / spring onion / paprika oil

ROASTED PUMPKIN gf / v / vgo / n / 18

labneh / dukkah / honey / paprika oil

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

signature seasoning / aioli

KUMARA FRIES gf / df / v / vgo / 17

maple chilli glaze / aioli

ANTIPASTO PLATTER

martinez chorizo / bratwurst / cured meats and cheeses / bacon jam /
horseradish crème fraiche / chutney / house-made pickles / grapes / olives /
pretzel croute gf / n / 75

SALADS

SMOKED SALMON gf / dfo / 29

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

ROASTED CHICKEN gf / dfo / 26

cos / spring onion / celery / parmesan / bacon crumb / ranch

FRIED HALOUMI gf / v / 29

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

GARDEN SALAD gf / vg / 16

roquette / cherry tomato / red onion / pumpkin seeds / pomegranate

HOUSE SLAW gf / df / vgo / n / 12

dukkah / raisin / pumpkin seeds / honey mustard

PIZZA

MARGHERITA gfo / dfo / v / vgo / 28

tomato / basil / buffalo mozzarella

FLAMMKUCHEN gfo / dfo / 29

crème fraiche / 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

PORK & FENNEL gfo / dfo / 29

roquette / lemon / pomegranate / crème fraiche

SMOKED SALMON gfo / dfo / 29

crème fraiche / fennel / red onion / orange / crispy capers / herbs

ROAST VEGE gfo / dfo / v / vgo / n / 28

pumpkin / beetroot / red pepper / feta / pesto / pumpkin seeds

MUSHROOM & BLUE CHEESE gfo / v / 28

chilli / roquette / lemon oil

GF base surcharge \$3.00

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, **vo** = vegetarian optional, **vg** = vegan, **vgo** = vegan optional, **n** = contains nuts