

## WEEKDAY LUNCH - \$16

Available from 12pm-4pm weekdays only.

All come with a handful of fries.

### Chicken Katsu Sando (GFI)

Shaved cabbage, fried chicken, house made pickles with tonkatsu sauce and aioli

### TT Classic Smash Burger (DFIA) ✦

Beef smash patty with TT original BBQ sauce, garlic aioli, cheddar cheese, house made pickles and pickled red onion

### Southern Chicken Ranch (GFI)

TT fried chicken thigh, Crisp iceberg, house made pickles and ranch

### Southern Mushroom Ranch (DFIA, V, VGA)

Seared garlic mushrooms with crisp iceberg, house made Pickles and ranch

## COCKTAILS + SPIRITS

We rotate a wide range of local and international spirits, including over **30 hand-picked gins**.

Whether you are looking for a top-shelf single malt whisky, a refreshing gin, or a flavourful cocktail, we have something for everyone. Ask our helpful bar staff about our current selection of spirits, cocktails, and non-alcoholic options.

✦ BEST SELLING AND MOST DELICIOUS!

TWO THUMB BEER ✦  
SUSTAINABLY BREWED  
RIGHT HERE IN ŌTAUTAHI



SCAN HERE FOR OUR BEER MENU  
WE HAVE A HUGE RANGE OF  
SEASONAL BREWS ALONG WITH  
GUEST TAPS CHANGING REGULARLY,  
ASK ONE OF OUR BAR STAFF  
"WHAT'S ON TAP TODAY?".



LOCAL  
INGREDIENTS



RAIN WATER  
CATCHMENT



SOLAR POWERED  
BREWERY



STATE OF THE ART  
WATER TREATMENT

## WINE

### RED

Montford Pinot Noir - 13/55

Marlborough

Mountaineer Pinot Noir - 15/60

Central Otago

Main Divide Merot Cabernet - 15/60

Waipara

Esk Valley Syrah - 15/60

Hawkes Bay

### WHITE

Te Pa Sauvignon - 13/50

Marlborough

Te Pa Pinot Gris - 13/50

Marlborough

Te Pa Riesling - 13/50

Marlborough

Main Divide Chardonnay - 14/57

Waipara

### ROSE

Te Pa Rose - 13/50

Marlborough

### SPARKLING

Lindauer Brut (200ml) - 14

Gisborne/Hawkes Bay

# TWO THUMB BREWING CO.

PURVEYOR OF GOOD COMPANY,  
GREAT TIMES AND FINE ALES.

PLEASE ORDER AND PAY AT THE BAR.

GFI - Gluten Free Ingredients , DF - Dairy Free,  
V - Vegetarian, VG - Vegan , A - Available

## SMALL PLATES

- Thick-Cut Fries** (GFI,DFI, V, VG) **\$12**  
Served with Ketchup  
Additional Sauces +\$2  
• Gravy (GFI, DFI)  
• Curry sauce (GFI) ✦
- Falafel Bites** (GFI, DFIA, V, VGA) **\$14**  
House made falafel bites served with ranch
- TT Fried Chicken** (GFI) ✦ **\$18**  
Two thumb signature boneless fried chicken bites with alabama sauce
- Calamari** (GFI) **\$16**  
Spiced crispy calamari served with house made tangy Ranch
- Fried Pickles** (GFI, V, VG, DFI) **\$12**  
Battered pickle spears seasoned in southern spice with Ranch

## SALADS

- Vietnamese Rice Noodle Salad** (GFI,DFI, VA, VGA) **\$24**  
Rice noodles, cucumber, Orange, avocado, mint, coriander, slaw and roasted peanuts with nuoc cham dressing
- Salad Additions (+\$7 Each)**  
Fried Chicken, Braised lamb, Crispy Squid,  
Cold Smoked Salmon & Falafel

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## BURGERS - \$27

- Toby** (2222m) (DFI)  
Braised New Zealand lamb shoulder, iceberg, red onion, fresh mint and house pickled cucumber
- Maude** (1797m) (DFIA)  
Beef smash patty, cheddar cheese, crispy tobacco onions, iceberg with pickled onion and Cheddar aioli
- McMillan** (1883m) ✦  
Our Signature fried chicken thigh, crisp cabbage, house made pickles with aioli and tonkatsu sauce
- Forbes** (2583m) (DFI,V,VGA)  
House-made Falafel, ranch, Iceberg, red onion, fresh mint and house-made pickles

## FLATBREADS

- Hand Stretched Flatbread & Dips** **\$12**  
Served with a selection of dips.
- Graf - Flatbread** (DFIA,V) **\$14**  
Confit Garlic Butter, parmesan, hot honey and chives.
- Alma - Flatbread** (GFIA, V) **\$14**  
Passata, Parmesan and roast cherry tomatoes.

## KIDS MEALS - \$15 12 y/o & under

- Smash Cheeseburger with Fries
- Kids Cheese Pizza
- Chicken and Chips or Slaw
- Squid and Chips or Slaw
- Kids Seasonal Salad

## HAND STRETCHED PIZZA

- Marg** (V) **\$20**  
Fior di latte, & fresh basil on a House-made tomato base
- The Roni** **\$24** ✦  
Italian pepperoni and mozzarella cheese on a House-made tomato base
- Hoisin Chook** **\$25**  
Roasted chicken breast, fresh spring and red onions, coriander, house pickled cucumber, hoisin BBQ base
- Tight Lines** **\$25**  
Confit garlic & Mustard base, smoked salmon, fior di latte, house pickled cucumber, dill, basil
- Truffle Mush** (V) **\$25**  
Locally sourced roasted mushrooms with smoked provolone and chives on a truffle and confit garlic sauce
- Ewe-th** **\$25**  
Rosemary and thyme braised NZ lamb, caramelised onion, smoked provolone, mint sauce on a confit garlic base.
- Hen House** **\$25**  
Confit garlic base, lemon and thyme marinated chicken, artichokes, red peppers and goats cheese with basil and dill
- Carnivore** **\$27**  
Caramelised onions, Roast chicken, pepperoni, braised lamb on Two Thumb original BBQ sauce
- Home Grown** (V) **\$25**  
Tomato base, fior di latte, artichokes, roasted peppers, mushrooms, olives, blue cheese, dill, basil
- GFI and DFI Available.  
+\$3 for GF base,  
+\$3 for vegan mozzarella.

## DESSERT

**GELATO & SORBET** - Ask staff for flavours

**1/2/3 scoop \$5/9/13**

**PLEASE ORDER AND PAY AT THE BAR.**