

TWOTHUMB
BREWING CO.

M E N U

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

TWOTHUMB
BREWING CO.

DINNER MENU

SMALL PLATES

SHOESTRING FRIES - 12.0 (VG, GFI)

THICK-CUT FRIES - 13.0 (VG, GFI)

Add Garlic Butter +3.0

Add Parmesan Cheese +3.0

Add Cheese Sauce +4.0

Add Beef & Onion Gravy +4.0

PHILLY CHEESE FRIES - 20.0

Thick cut fries with beef short rib, grilled peppers and onions, cheese sauce and gravy. (GFI) (VGA)

CIDER BATTERED MUSSELS - 15.0

Crispy Cider Battered Mussels with tartar sauce, and lemon.

BEER BREAD - 12.0

Soft Yorkshire Bitter foccacia with garlic butter & herbs (VG)

CALAMARI - 17.0

Crispy squid pieces served with buffalo aioli (GFI)

CORNBREAD - 11.0

House-made cornbread with a rich maple butter (GFI)

YORKSHIRE PUDDING - 14.0

Traditional Yorkshire puddings, with your choice of side

Choose from: Cheese sauce, onion gravy, mushy peas

Add extra sides +4.0 each

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**TWO THUMB
BREWING CO.**

DINNER MENU

SNACKS (CONTINUED)

PORK BELLY BITES - 18.0

Pork belly bites with a sticky apple chilli sauce (GFI, DF)

TWO THUMB SOUTHERN FRIED CHICKEN - 18.0

Signature southern fried chicken bites with buffalo aioli (GFI)

PIEROGI - 6 FOR 15.0 / 12 FOR 26.0

Check daily specials board for today's flavours!

Specialty Polish dumplings from our friends at Pierogi Joint served with sauerkraut, baby gherkins & sweet chilli sauce

BURGERS

All burgers are served with a side of fries

BEEF SMASH BURGER - 26.0

Double beef smash pattie with bacon, onion, cheese, burger sauce & McClures hot pickles (GFIA, DFA)

BUTTERMILK CHICKEN - 26.0

Tender chicken thigh marinated in buttermilk & coated in southern spices with slaw, avocado & buffalo aioli (GFIA)

VEGE DELIGHT - 25.0

House made vegetable pattie with apple slaw, pickled onions & lemon aioli (VG, VA, GFIA)

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DINNER MENU

MAINS

AWARD WINNING SAUSAGES - 27.0

Local sausages with Yorkshire pudding, mushy peas, bacon, roasties & house-made onion Cider gravy (GFIA)

CHICKEN SCHNITZEL - 28.0

Herb & parmesan crumbed chicken schnitzel with creamy mash or fries, seasonal greens & house-made onion Cider gravy

PORK BELLY - 29.0

Crispy pork belly on a bed of Pearl barley, mandarin, spring onion, chorizo, almonds and avocado. (GFIA)

SUMMER SALAD - 20.0

Asian style soba noodle salad with charred broccoli, coriander, mint, red chilli & orange with a Nuoc Cham dressing (V) (GFIA)

Add fried chicken +9.0 / Add pork belly +9.0

TWO THUMB HOMEMADE PIES - 26.0

Check daily specials board for today's flavours!

Two Thumb specialty pie served with your choice of mash or fries & slaw or mushy peas

PLEASE ORDER &
PAY AT THE BAR

TWOTHUMB
BREWING CO.

DINNER MENU

LITTLE BREWERS

FRIED CHICKEN W/ CHIPS OR SLAW - 12.0

CHEESEBURGER & CHIPS - 12.0

SAUSAGES W/ CHIPS OR SLAW - 12.0

FALAFEL BITES W/ CHIPS OR SLAW - 12.0

DESSERT

PLEASE SEE BLACKBOARD

TWO THUMB
BREWING CO.

DRINKS MENU

BEER & CIDER

Our tap list is constantly changing, so pop up to the bar or scan the QR code to see what we currently have available!



WINE

SAUVIGNON BLANC - 14 / 56 *Rossendale, Tai Tapu*

SPARKLING SAUVIGNON BLANC - 14 / 56 *Rossendale, Tai Tapu*

CHARDONNAY - 15 / 60 *Main Divide, Waipara*

RIESLING - 14 / 56 *27 Seconds, Waipara*

PINOT GRIS - 13 / 52 *Rossendale, Tai Tapu*

ROSE - 14 / 56 *Whistling Buoy, Banks Peninsula*

PINOT NOIR - 14 / 56 *Whistling Buoy, Banks Peninsula*

PINOT NOIR - 14 / 56 *Rossendale, Tai Tapu*

MERLOT CABERNET - 15 / 60 *Main Divide, Waipara*

SYRAH - 15 / 60 *Esk Valley, Hawkes Bay*

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BOMBAY SAPPHIRE - 13 *London*

SOURCE GIN - 15 *Cardrona Valley, NZ*

CURIOSITY - 14 *Ruby, Pinot Barrel Sloe or Recipe 23 / Christchurch, NZ*

RACKETEER - 14 *London Dry, Lemon Verbena or Spiced / Christchurch, NZ*

MALFY - 15 *Arancia Orange, Rosa or Limone / Italy*

THE BOTANIST - 16 *Islay, Scotland*

STRANGE NATURE - 16 *Marlborough, NZ*

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DRINKS MENU

COCKTAILS

ESPRESSO MARTINI - 18 *Vodka, Kahlua, fresh coffee*

MOJITO - 18 *White rum, fresh mint, lime and soda*

OLD FASHIONED - 18 *Jameson Irish Whiskey, Angostura Bitters, orange*

TOMMY'S MARGARITA - 18 *Blanco tequila, fresh lime, agave, chilli salt rim*

RUBY NEGRONI - 18 *Curiosity Ruby Gin, sweet vermouth, Campari, orange*

PARADISO - 18 *Vanilla vodka, coconut rum, passionfruit, fresh lemon*

SYDENHAM SOUTHSIDE - 18 *Racketeer Lemon Verbena Gin, fresh mint, lime*

BLACK FOREST MILK STOUT MARTINI - 18

Two Thumb Black Forest Rye Milk Stout, vodka, mixed berry compote, Kahlua, Chambord

COCKTAIL JUGS

WHITE WINE & PEACH SANGRIA - 25

RED WINE & BLACKCURRANT SANGRIA - 25

MOJITO JUG - 25

PIMMS JUG - 25

NON - ALCOHOL

SOFT DRINKS - *Lemonade / Coca-Cola / Ginger Ale / Soda / Ginger Beer*

KARMA ORGANIC DRINKS - *Cola / Lemmy Lemonade / Apple Orange & Mango / Apple & Blackcurrant / Orange*

KOMBUCHA - *Lemon & Ginger / Mango & Passionfruit / Raspberry & Lemon*

NOBLE & SUNDAY TEA - *English Breakfast / Earl Grey / Peppermint Breeze / Japanese Sencha Green / Strawberry Plum / Chamomile Blossom / Maple & Walnut*

COFFEE - *Fresh Prima Roastery Coffee / Hot Chocolate / Decaf*
(Dairy, Oat & Soy milk available)