

**TWOTHUMB
BREWING CO.**

M E N U

LUNCH

12 - 4PM WEEKDAYS

DINNER

AT ALL OTHER TIMES

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

TWOTHUMB
BREWING CO.

DINNER MENU

SMALL PLATES

THICK-CUT FRIES - 12.0 (VG, GFI)

Add Garlic Butter, Parmesan Cheese, Buffalo Aioli or Beef & Onion Gravy +3.0

ASIAN RICE NOODLE SLAW - 24.0

Crisp house-made fennel slaw, rice noodles, Mung beans, coriander and mint, sesame and toasted peanuts with a tamarind dressing. (V, VG, GFI)

Add Fried Chicken, Pork Belly, Pulled Pork or Crispy Squid +9.0

SPICED TEMPURA CAULIFLOWER WITH TATZIKI -17.0 (GFI, DFA, VG)

GARLIC AND PARMESAN FLATBREAD - 14.0

GREEK SALAD WITH TATZIKI - 24.0

Crisp baby cos, Kalamata olives, cucumber, tomato, red onion, feta and tatziki. (GFI)

Add Fried Chicken, Pork Belly, Pulled Pork or Crispy Squid +9.0

CALAMARI - 16.0

Crispy squid pieces served with preserved lemon aioli (GFI)

BAO BUNS (3 PIECES, 1 FLAVOUR ONLY) - 18.0

Fried Chicken, pulled pork, bbq jackfruit

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 Alabama white sauce (GFI)

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**PLEASE ORDER &
PAY AT THE BAR**

TWOTHUMB
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DINNER MENU

BURGERS (Served with a handful of fries)

PULLED PORK BURGER - 27.0

BBQ pulled pork with our house apple and chilli sauce with slaw and pickles. (GFIA)

REUBAN SMASH - 27.0

House made Two Thumb Pilsner corned beef And a smash patty with sauerkraut, swiss cheese, Hot Pickles & house burger sauce in a grizzly bun. (GFIA, DFA)

PULLED BBQ JACKFRUIT - 27.0

Pulled BBQ jackfruit with our house apple and chilli sauce with slaw and pickles (GFIA, V, VG)

BUTTERMILK CHICKEN - 27.0

Tender chicken thigh marinated in buttermilk & coated in southern spices with iceberg lettuce, jalapeño salsa & preserved lemon aioli. (GFIA)

MUSHROOM AND HALLOUMI - 27.0

Crispy fried mushrooms with grilled halloumi, Burger sauce, iceberg lettuce and pickles. (VG, VA, GFIA)

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DINNER MENU

HAND STRETCHED PIZZAS

MARGARITA - 20.0

House made red sauce, fior di latte, Parmesan and fresh basil.

LOCAL PEPPERONI 24.0

House made red sauce, local pepperoni, mozzarella.

MUSHROOM & FETA \$25

House made Garlic base, roasted mushrooms, feta, thyme and Mozzarella.

CHICKEN & JALAPEÑO \$25

Housemade garlic base, chicken, jalapeños, roasted capsicum, red onion, mozzarella and Parmesan.

MEAT LOVERS \$26

BBq sauce base, pulled pork, pepperoni, chicken, bacon, red onion and mozzarella.

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KIDS MENU

PULLED PORK BURGER AND CHIPS / SLAW -12.0

CHEESE BURGER AND CHIPS / SLAW -12.0

KIDS CHICKEN AND CHIPS / SLAW -12.0

CHEESE PIZZA -12.0

GREEK SALAD -12.0

Crisp cos lettuce, tomatoes, cucumber, feta and tzatzik.

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**TWOTHUMB
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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)

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