



An exclusive collaboration celebrating the very best of
Dunedin hospitality where luxury hotel elegance
meets exceptional local brewing.

Enjoy!



**Kasundi glazed pork belly slider
with pickled fennel slaw**

Paired with:



Petite Saison

Our summertime saison is roundly spicy and fruity, yet crisp and dry enough to quench the biggest thirst.
Key ingredients: Pilsner malt, Motueka & Wai-iti hops, French saison yeast

**Sweet & sticky gochujang drizzled
crispy fried chicken**

Paired with:



Greengage Sour

With a lactic sourness and the ripe acidity of green plums, our heirloom sour is for lovers of bright, clean fruit flavours.
Key ingredients: Rakau hop, backyard plums, American sour yeast

**Braised lamb shank &
smoked Evandale brie pie**

Paired with:



Blond IPA

Deceptively drinkable, this IPA's fresh hop aroma and tropical twist of lime will have you reaching for another glass.
Key ingredients: American Ale & Pilsner malt, Motueka & NZ Chinook hops

**Rich braised beef brisket &
field mushroom croquettes**

Paired with:



Cream Stout

Pouring smooth as coffee with cream, our summer stout sneaks up and stays with you, lightly chocolate and vanilla.
Key ingredients: Chocolate malt, coffee beans, American ale yeast