



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

Enjoy!



**Crispy fried chicken slider
with harissa aioli & slaw**

Paired with:



**Fast
Lager**

Made using the fast fermentation method, our highly drinkable 'fager' is crisp upfront with a clean biscuity finish. Key ingredients: Vienna & Pilsner malt, Wakatu hop, German lager yeast.

**Slow roasted lamb & flat bread
with hummus, cucumber &
minted yoghurt**

Paired with:



**Abbey
Ale**

With fruity notes of dried cherry & dark spices, this ale is deeply satisfying for beer and wine lovers alike. Key ingredients: Pilsner & chocolate malt, candi sugar, Belgian ale yeast.

**Sticky, sweet & succulent BBQ
glazed pork belly skewer**

Paired with:



**Crabapple
Sour**

This golden sour is a burst of bright acidity with a clean lactic sourness chased by a green apple tang. Key ingredients: Pilsner & Wheat malt, Peninsula golden crabapples, American sour yeast.

**Angus beef & Whitestone
smoked cheddar pie**

Paired with:



**Harvest
Ale**

With Fermented with barnyard yeast, this dry and lightly acidic ale is full of character, from pear cider aroma to stone fruit finish. Key ingredients: Barley, wheat, and oat malt, Belgian brettanomyces yeast.