

We brew clean, flavoursome and balanced beer with a Sawmill edge - the willingness to think for ourselves. All our beer is brewed on site and is unpasteurised.

Tasting tray - any 5 taps (5 x 160ml glasses) \$22

285ml / 420ml / 1.8ltr

Bare Beer - non alcoholic pale ale / 0.5% 7 / 9 / 34

Fruity hops and a crisp lightly malty finish. Full in flavour and impressively alike our full-strength pale ales.

Pilsner / 4.8% 9 / 12.5 / 42

A New Zealand style pilsner - clean, crisp and hoppy with refreshing bitterness.

Homegrown Lager / 4.0% 8.5 / 12 / 40

A super crisp and straight up lager using all New Zealand hops and malts. All from here. All homegrown.

Session IPA / 3.7% 9 / 12.5 / 42

Lively, balanced and generous. This session ale packs it into 3.7%.

Pale Ale / 4.5% 9 / 12.5 / 42

Extremely crisp and drinkable with tropical and citrus hop aromas.

IPA / 5.8% 10 / 13 / 48

A mix of American and New Zealand hops give this beer a bright and vibrant citrus burst.

XPA / 4.9% 10 / 13 / 48

Light malt backbone, stonefruit aroma and lively hop character. Trophy winner at the 2023 Brewers Guild Awards.

Pineapple + Coconut Sour / 4.5% 10 / 13 / 48

A piña colada inspired sour beer with pineapple and coconut. Refreshing and super fruity!

Sawmill x Emerson's Pilsner / 5.0% 10 / 13 / 48

Emerson's Brewery came to visit Sawmill and together we brewed a tribute to Emerson's Organic Pilsner, a beer style close to our hearts. Expect the best from both breweries!

285ml / 420ml / 1.8ltr

Fresh Hop Riwaka Hazy IPA / 6.0% 12 / 17 / 65

One of our favourite beers every season. Nothing better than a fresh hopped IPA! Big punchy grapefruit and passionfruit aroma from freshly harvested Riwaka from Clayton Hops.

Aotearoa #46 | Pacific XPA / 6.0% 11 / 15 / 52

Bright, fresh and drinkable with a tropical punchy hop hit from Moutere, Motueka and Waimea hops. Superdelic for a sweet aroma. The most refreshing beer you'll drink all year!

Hazy Tropical IPA / 6.0% 11 / 15 / 52

A fruit punch of a beer with aromas of coconut, passionfruit and pineapple from Solero, Talus and Pacifica hops.

Hazy IPA / 5.9% 11 / 15 / 52

A hazy, unfiltered, pale golden beer with pungent aromas of tropical fruit & orange and resinous undertones. Very hoppy with a lingering bitterness.

Awkward Ginger Beer / 4.5% 9 / 12.5 / 42

This is Awkward Ginger Beer by Sawmill. A beer, brewed spicy with fresh ginger and lemon zest.

The Doctor / 6.5% 10.5 / 15 / 50

A doppelbock with toasty aromas, rich malts, light caramel and chocolate flavours.

Sawmill bottles & cans

Hazy Bare Beer / 0.5% 330ml can 9

Nimble Pale Ale / 2.5% 330ml can 9

Awkward Hard Lemonade / 4.5% 330ml can 9

Selection of 440ml cans from 12

Selection of 500ml bottles from 14

Bohemian 'Original Cyn' Apple Cider / 5.0% 12.5

A traditional cider, wild fermented from heirloom cider apples. Brewed in Matakana. (330ml bottle)

** All our beer contains gluten, including the Awkward Ginger Beer and Awkward Hard Lemonade **

All our tap beer is available for take away in 1 or 2 litre reusable glass bottles.

Wine | Spirits | Non-alcoholic

All the wine we offer is produced here in Aotearoa New Zealand, and reflects the quality of produces from across the motu.

VG = vegan O = organic B = biodynamic

WINE

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|---|-----------|
| Huia Blanc de Blanc Sparkling '18- Marlborough - fresh bread light citrus peach VG O | 17.5 / 85 |
| Te Kano Rosé '22 - Central Otago - pink grapefruit watermelon raspberry VG O | 13 / 65 |
| Takatu Rosé '21 - Matakana - red berry citrus ripe strawberry VG O | 13 / 65 |
| Deep Down Sauvignon Blanc '22 - Marlborough - bright light oak wild ferment VG O | 14 / 68 |
| Te Kano Pinot Gris '22 - Central Otago - nashi pear stonefruit spice VG O | 13.5 / 65 |
| Peregrine Riesling '21 - Central Otago - grapefruit kaffir lime dry VG O | 13.5 / 65 |
| Seresin Chardonnay '22 - Marlborough - light oak savoury smoky flinty dry finish VG O B | 14 / 68 |
| Te Kano Kin Pinot Noir '19 - Central Otago - spicy oak berry fruit spice VG O | 14 / 68 |
| Huia Pinot Noir '17 - Marlborough - earthy rich plum dark cherry spice VG O | 95 |
| Craggy Range Syrah '17 - Hawke's Bay - dark rose cracked pepper boysenberry | 16 / 75 |
| RedMetal Merlot / Cabernet Franc '20 - Hawke's Bay - ripe plum floral aromatics oak soft tannins | 15 / 70 |

SPIRITS

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| Burnt Hill Vodka or Little Biddy Gin + any mixer | 15 |
| Thomson Manuka Smoked Single Malt Whisky | 14 |
| + any mixer \$19 | |

NON-ALCOHOLIC SODA / JUICE / FIZZY

| | |
|--|-----|
| Sawmill homemade iced tea | 7 |
| Sawmill seasonal fruit soda | 6 |
| Lemmy Lemonade, Razza Raspberry Lemonade, Gingerella or Sugar free Karma Cola | 6.5 |
| Almighty organic apple, orange & mango juice | 7 |
| Matakana Daily Organics Original kombucha ** contains naturally occurring alcohol up to 2.5% ABV | 7 |

SMALLER

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|---|----|
| House-made traditional style salted pork scratchings GF / DF | 7 |
| Sawmill free-range fried chicken - gochujang - spring onion aioli GF | 22 |
| Smoked kahawai pâté - toast - pickles GF* | 24 |
| Goose Bakery chargrilled bread - honey + lemon butter - Soaring Hawk olive oil V / GF* | 15 |
| Two cheeses - Kikorangi Blue + Pakari aged cheddar- spent grain crackers - chutney - honey V / GF* | 35 |
| Ahi (tuna) kokoda + cucumber - spring onion - chilli - lemon juice GF / DF | 26 |
| St Louis style smoked pork ribs - red cabbage - chilli sauce - sesame DF | 24 |

LARGER

| | |
|---|----|
| Moroccan style pulled lamb shoulder - spiced pumpkin - white anchovy salsa GF / DF | 34 |
| Joel's 5 spice pork hock - shitaake mushrooms + cucumber pickles GF / DF | 34 |
| Flatbread - turmeric hummus - pumpkin seeds - labneh - coriander | 27 |
| • with slow cooked wild Marlborough goat DF* | |
| • or spiced pickled eggplant V / VG* | |

SIDES

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|--|----|
| Chargrilled broccolini + Whangaripo Valley buffalo feta - soy mirin - sesame - sunflower seeds - rocket V / VG* | 23 |
| Salty River green beans - garden herbs - smoked almonds GF / V | 14 |
| Crispy parmesan tapioca bites - aioli GF / V | 12 |
| Fries - aioli - bbq sauce GF / DF / V / VG* | 12 |
| Salt + pepper tofu - fried shallots - chilli flakes VG / GF | 16 |
| Smoked corn ribs - sriracha butter V / GF | 14 |

SWEET

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|---|----|
| Bannoffee cheesecake - miso caramel - caramelised banana GF | 14 |
| White chocolate pannacotta - new season strawberries - hokey-pokey GF | 15 |
| Chocolate + cherry mousse - coconut sorbet - toasted coconut - VG / GF | 16 |

KIDS

SAVOURY

Kids platter 13

Choose either Sawmill fried chicken GF OR falafel GF / VG
both options come with:
fries + seasonal fruit & veges + ketchup

Kids' pasta + parmesan - tomato sauce 10 DF*

Sawmill fried chicken - ketchup 9 GF

Fries - ketchup 12 GF / DF / VG*

SWEET

Charlie's ice cream - 8 GF

Please choose ONE flavour

- Dark choc gelato
- Strawberry sorbet
- Vanilla gelato

all flavours come with marshmallow

DRINKS

| | |
|--|-----|
| Sawmill local seasonal fruit soda | 6.5 |
| Almighty apple, orange & mango juice - organic | 7 |
| RAZZA Organic raspberry lemonade - fairtrade | 6.5 |
| Karma lemmy lemonade - organic | 6.5 |
| Karma Gingerella - organic + fairtrade | 6.5 |
| Sugar free Karma cola - organic + fairtrade | 6.5 |

Please advise us of any allergies before ordering. We cannot guarantee against trace allergens.