

## SMALLER

House-made traditional style <b>salted pork scratchings</b> GF / DF	7
<b>Sawmill free-range fried chicken</b> - gochujang - spring onion mayo GF	22
Beef <b>bitterballen</b> - kawakawa mustard - aioli	14
Smoked <b>pātiki (flounder) pâté</b> - toast - pickles GF*	24
Chargrilled <b>bread</b> - turmeric + honey butter - Soaring Hawk olive oil V / GF*	15
Two <b>cheeses</b> - Kikorangi Blue + Pakari aged cheddar- fig and olive crackers - chutney - honey V / GF*	35
St Louis style smoked <b>pork ribs</b> - red cabbage - chilli sauce DF	24
<b>Tuna kokoda</b> + cucumber - chilli - spring onion GF / DF	26

## LARGER

Moroccan style pulled <b>lamb shoulder</b> - spiced pumpkin - white anchovy salsa GF / DF	32
<b>Pātiki (flounder) pan fried</b> - caper + fennel seed butter - garden slaw GF* / DF*	34
<b>Flatbread</b> - turmeric hummus - pumpkin seeds - labneh	27
• with slow cooked <b>wild Marlborough goat</b> DF*	
• or <b>spiced pickled eggplant</b> V / VG*	

## SIDES

Bill's new season <b>organic asparagus</b> - sage butter - smoked almonds GF / V	17
<b>Salt + pepper tofu</b> - fried shallots - chilli flakes - curry leaf VG / GF	16
Chargrilled <b>broccolini</b> + Whangaripo Valley buffalo feta - soy mirin - sesame - sunflower seeds - rocket V / VG*	23
Crispy parmesan <b>tapioca bites</b> - aioli GF / V	12
<b>Fries</b> - aioli - bbq sauce GF / DF / V / VG*	12

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## SWEET

<b>White chocolate pannacotta</b> - new season strawberries - hokey-pokey GF	15
<b>Bannoffee cheesecake</b> - miso caramel - caramelised banana GF	14
<b>Pecan pie</b> - Charlie's vanilla gelato	14
<b>Chocolate mousse</b> - coconut sorbet - toasted coconut - Sovrano caffelisir VG / GF	16

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

GF = gluten free DF = dairy free V = vegetarian VG = vegan \* = option available

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

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**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.

**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.

**XPA / 4.9%** 10 / 13 / 46

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

**IPA / 5.8%** 10 / 13 / 48

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

**Raspberry Berliner Weisse 3.5%** 10 / 13 / 48

This Berliner Weisse uses raspberries for colour and sweetness. Finishes tart and refreshing. Combined with a lower ABV this makes for a highly drinkable pint.

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

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

**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.

**Aotearoa Series #39 Cold IPA / 6.0%** 11 / 15 / 52

A super crisp and refreshing take on an exciting new style with our friends at Hop Revolution. Loaded with New Zealand hops! Huge tropical notes dominate with lime, passionfruit and gooseberry.

**You Do Yuzu Hazy Pale Ale / 5.5%** 11 / 15 / 52

Together with our friends at Burger Burger we've crafted a tangy and refreshing pale ale using Motueka and Eclipse hops with plenty of yuzu. Perfect to drink under the sweet summer sun.

**Eclipse Hazy Pale Ale / 5.8%** 11 / 15 / 52

A juicy, hazy fruit-forward explosion of citrus and tropical flavours from Motueka and Simcoe hops boosted with Eclipse spectrum.

**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.

**'Festbier / 5.3%** 10 / 13 / 48

Brewed with Pilsner malts, Noble hops and German lager yeast, this beer is designed to balance a clean, characterful malt base with extreme drinkability!

**Baltic Porter / 8.0%** 285ml pour only 13

A robust, smooth Porter with subtle roasted malts and aromas of dark fruit, toffee and berries.

**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 range and quality of offerings from across the motu.

**VG = vegan O = organic B = biodynamic**

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

### SPRITZ + LIQUEURS

Limoncello Spritz - Sovrano <b>Limoncello</b> + Huia <b>Blanc de Blanc</b> + soda	20
Sawmill <b>Coffeedrop</b> - Sovrano <b>Caffelisir</b> + Burnt Hill <b>Vodka</b> + oat milk	18
Sovrano <b>Caffelisir</b> - Arabica blend coffee liqueur + ice	13
Sovrano <b>Limoncello</b> - served neat + chilled	12

### SPIRITS

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

### NON-ALCOHOLIC SODA / JUICE / FIZZY

Sawmill <b>fruit soda</b>   Ice   local spray-free lemon + lime	6.5
Almighty organic <b>apple orange</b> juice	7
<b>Lemmy Lemonade, Razza Raspberry Lemonade, Gingerella</b> or <b>Sugar free Karma Cola</b>	6.5
**Matakana Daily Organics Original kombucha ** contains naturally occurring alcohol up to 2.5% ABV	7

### ORGANIC LOOSE LEAF TEA

Kapu Ti 'good gumboot' English Breakfast or <b>Forage &amp; Bloom</b> Earl Grey - black / milk / oat milk	5
<b>Nourish</b> - licorice   dandelion root   manuka	5
<b>Repose</b> - chamomile   lemon balm   rooibos   rose petals	5

# 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 - chocolate sauce
- Strawberry sorbet - berry sauce
- Vanilla gelato + chocolate sauce

all flavours come with marshmallow + hokey-pokey topping

## DRINKS

Sawmill local lemon + lime soda	6.5
Almighty apple orange 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

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