



## **Our Story**

The story of Two Thumb goes back to 2013. Current owners Dave and Mark purchased the brand in 2017 after a night on the town. The story says they were drinking Two Thumb beer in a bar and casually commented that if this brewery ever came up for sale they should buy it. The very next week it did exactly that... so they did.

We still run that original brewery kit at our Manchester Street site, and it will be familiar to those people that remember the pre quake iconic venue Dux de Lux. The laid-back atmosphere of our original home continues to be a local favourite.

Fast forward a few years, Two Thumb has been joined by third owner Andy and has opened its doors to a new state of the art brewery and bar here on Colombo Street.

The brewery is largely solar-powered and features cutting-edge eco-friendly technology.

Our focus has always been good beer and good times, and we want to keep it that way. Two Thumb beers are batch brewed by hand and show off the wonderful flavours and aromas of the locally sourced malts and hops.

We believe the most important ingredient in our recipe is time, as well as the best ingredients from New Zealand.

To complement our excellent beers, we want to provide you with outstanding, mouth-watering food. Our menu has been put together using local and fresh ingredients to give you the best quality food possible.

We are all about casual dining so feel free to mix it up with a selection of plates to share amongst friends.

**Please place your order at the bar**



**Join the Two Thumb Club for discounts and exclusive events**

## Something Light

### **Garlic Bread** (V, GF option, VG option\*)

Freshly baked bread stuffed with garlic butter - **\$10**

\*GF, VG add - **\$1.50**

### **Corn Chips** (V,GF, DF option)

Served with salsa and sour cream - **\$8**

### **Seafood Chowder** (GF)

A freshly made seafood chowder served with artisan toasted bread - **\$18**

### **Loaded Nachos** (GF, DF option, V and VG option)

Corn chips with cheese, chilli beef beans, tomato salsa, red onion, guacamole, jalapenos and sour cream - **\$16**

### **Shoestring Fries** (GF,V, DF)

Served with tomato sauce - **\$10**

\*Add bacon and melted cheese for an extra **\$4**

### **Crispy Potato Wedges** (V, DF option)

Served with sweet chilli and sour cream - **\$12**

\*Add bacon and melted cheese for an extra **\$4**

### **Pork Belly Bites** (CHEF'S FAVOURITE)

Asian Panko coated pork belly bites served with Asian slaw and a drizzle of Cajun mayo and sweet lime soy teriyaki sauce - **\$16**

### **Two Thumb Fried Chicken**

Boneless chicken marinated in buttermilk and southern spices served with wasabi mayo - **\$16**

## A Little Bit Bigger & Made For Sharing

### **Chicken & Chive Dumplings**

Homemade chicken and chive dumplings served with our special sweet lime soy sauce - 6 pcs **\$12.50** or 12pcs **\$20**

### **Bao Buns**

A trio of steamed Bao Buns with our crispy fried chicken and chipotle mayo, BBQ smoked beef brisket and Panko coated pork belly with apple slaw and chili-lime teriyaki sauce - **\$21**

### **Szechuan Spicy Beef Salad** (DF, GF on request)

Our BBQ smoked beef brisket marinated in Szechuan spices, served on a mixed green salad, cashew nuts, crunchy noodles and lime, sweet and soy coriander dressing - **\$19.50**

### **Seasonal Roasted Vegetable Salad** (GF, V, DF option)

Roasted veggies with baby spinach, dukkha, feta cheese, caramelised onion and pesto - **\$18** (with grilled chicken **\$22**)

### **Crispy Fish Tacos**

Fresh tempura battered with our very own Pilsner, served with chunky fries on a soft tortilla - **\$22**

### **Donburi** (GF available on request)

Choose from our crispy chicken, BBQ smoked beef brisket, pork belly or crispy tofu with Asian slaw, teriyaki sauce, and wasabi mayo, with steamed rice - **\$23**

\*Add fried egg - **\$2**

### **Baked Macaroni**

Classic baked elbow pasta with creamy bechamel sauce, melted smoked cheddar, smoked chicken and bacon served with toasted artisan bread - **\$22**

**American Dawg** (Vegetarian option available on request)

Smoked Bratwurst in a roll with melted cheese, tomato relish, pickles, red onion and aioli - **\$18.50**

**Burgers** - All burgers served with your choice of shoestring fries or salad

**The Two Thumb 2 Way Beef**

200 gram Salisbury meat hand-crafted patty and smoked beef brisket with cheddar cheese, lettuce, tomato, beetroot chutney, pickles, and burger sauce - **\$28.50**

**The Classic Beef**

200 gram Salisbury meat hand-crafted patty, cheddar cheese, lettuce, tomato, beetroot chutney, pickles, and burger sauce - **\$24.50**

**Southern-Style Chicken**

Succulent crispy chicken covered in southern spices, topped with creamy brie, Cajun mayo, lettuce, and guacamole - **\$24.50**

**Pork Belly**

Tender and crispy pork belly with mango chili sauce, Asian slaw, cheese, tomato, and pickles- **\$24.50**

**Vege Deluxe** (V,GF)

Crispy tofu, lettuce, cheese, pickles, Cajun mayo, and beetroot chutney - **\$23.50**

**Bigger Plates**

**Smoked Pork Ribs**

Smoked ribs marinated with Two Thumb Lighter Shade of Pale beer served with chipotle BBQ sauce, fries, chargrilled corn, and apple slaw - **\$32**

**Crispy pork belly**

Tender pork belly with red cabbage cooking in our Two Thumb NEIPA beer, rhubarb and apple, sauteed greens, potato and kumara hash, and apple red wine jus- **\$32**

**Two Thumb Black Forest Brisket**

Smoked beef brisket slow-cooked with our legendary Two Thumb Black Forest Milk Stout served with some fresh seasonal greens, mashed potato, and braising jus- **\$34**

**Moussaka** (V with GF on request)

Layers of lentil ragù, grilled eggplant, zucchini, creamy bechamel sauce, and parmesan cheese served with fresh artisan bread - **\$28**

## Platters

### **Shared Meat Platter** (up to 5 people)

Medley of Mixed Meat - Smoked BBQ beef brisket, Crispy Boneless fried Chicken , Smoked Spiced Pork Ribs, Asian Panko Crumbed Pork Belly bites, 6 x Chicken & Chive Dumplings, apple slaw, and medley of dipping sauce and condiments Full - **\$65 / Half - \$35**

### **Antipasti Platter**

Selection of cheeses , olives, sundried tomato, dry and fresh fruit, crackers, salami, smoked sausage, nuts, toasted artisan bread and dips - Full - **\$45 / Half \$28**

**Vegetarian options on platters are available – please ask**

## For the little ones

Chicken dumplings - **\$12**

Fish & chips - **\$12**

Crispy fried chicken with chips - **\$12**

Vegetarian mini tacos with chips - **\$12**

**Something sweet** - Ask our staff for today's dessert options

- PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS –

V= Vegetarian VG = Vegan DF= Dairy Free GF = Gluten Free