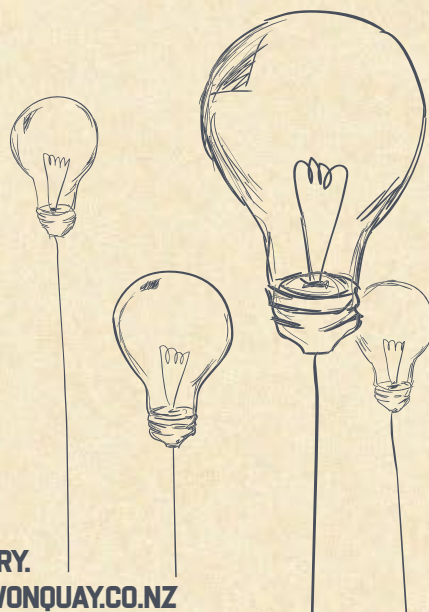


QUIZ NIGHT

EVERY MONDAY AT 7PM

FANTASTIC PRIZES TO BE WON. FREE ENTRY.
REGISTER YOUR TEAM TODAY info@brewonquay.co.nz



Steak Night

From \$19.95

EVERY THURSDAY FROM 5PM

200GM ANGUS SIRLOIN, MASH, GREENS AND SAUCE
OR ASK ABOUT OUR WEEKLY CHEF'S SPECIAL



Sunday Roast

\$29.95

EVERY SUNDAY FROM 12PM

SUNDAY ROAST WITH ALL THE TRIMMINGS AND A PINT*



BREW SNACKS



GRILLED GARLIC CIABATTA

With melting mozzarella **V**

\$14

PIGS IN BLANKETS

Pork and fennel chipolata, maple smoked
bacon, HP sauce **GF0**

\$18

LETTUCE CUP TACOS

Tuna tartare, nam jim dressing, crispy shallot,
avocado **GF/DF**

\$21

SALT AND PEPPER SQUID RINGS

Sambal sauce **GF**

\$20

BEER BATTERED HALLOUMI

Saffron, manuka honey, chilli crème fraîche **V**

\$19

NASHVILLE HOT CHICKEN WINGS

American pickles, buttermilk ranch

\$24

WAGYU BEEF NACHOS

Avocado whip, sour cream, cheese, tomato salsa **GF/VO**

\$24

BREW WEDGES

Cheese, chilli jam, sour cream **V**

\$21

BREW ON QUAY

102 QUAY ST
AUCKLAND CBD

11AM TILL LATE
09-302-2085

102 CRAFT BEERS!



Menu

Over 102 of
the best beers from
New Zealand and
around the world!

LUNCH SPECIALS FROM \$15.95

MONDAY - FRIDAY
12 - 3PM



Please inform us of any dietary requirements

SANDWICHES & BURGERS

PORK BELLY SANDO

Twice cooked pork belly, crackling, kimchi slaw, sriracha mayo, fries **DF/GFO**

\$27

WAGYU CHEESEBURGER

180g beef patty, dijonaise sauce, American cheese, dill pickles, fries **GFO**
Add bacon \$3.50

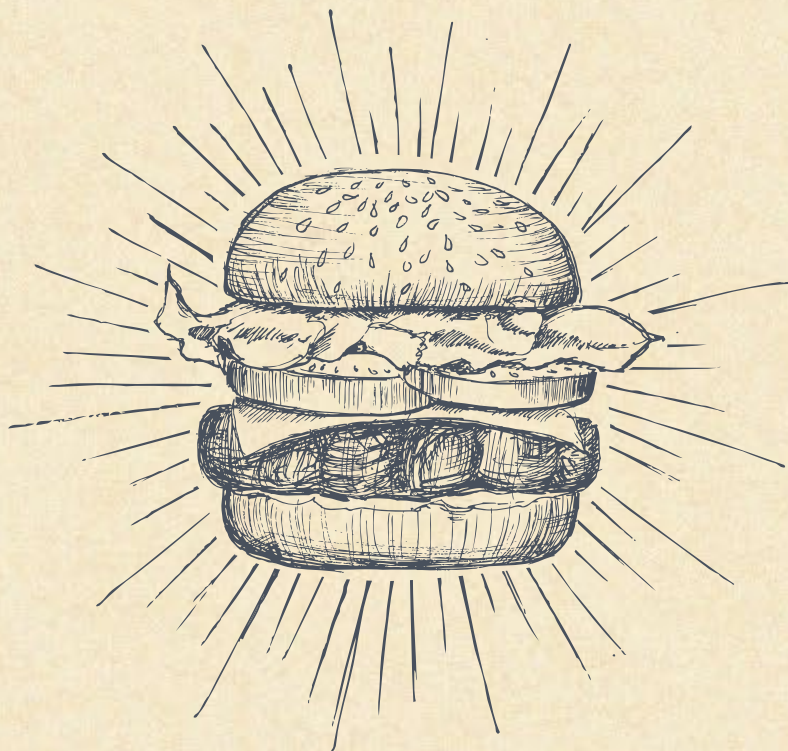
\$28

NASHVILLE HOT CHICKEN BURGER

Crispy chicken, Nashville butter, American cheese, iceberg, avocado, fries
Add bacon \$3.50

\$27

Gluten free buns add \$2.50



BREW MAINS

CANTERBURY LAMB SHANK

12 hour braised shank, parsley mash, red wine gravy **GF**

\$38

FISH AND CHIPS

IPA battered market fish, fries, malt vinegar tartare **DF**

\$27

CHICKEN SCHNITZEL

Fried egg, forest mushrooms, fries, chicken gravy **DF**

\$29

GRILLED PURE ANGUS SCOTCH

Café de Paris butter, fries, red wine gravy **GFO**

\$36

ANSUMS PASTY

Traditional handmade Cornish pasty, proper pickles, garden leaf salad

\$24

PIE OF THE DAY

Served with parsley mash
Please ask your wait staff

\$25

DIETARY KEY

V - VEGETARIAN

DF - DAIRY FREE

GF - GLUTEN FREE

VO - VEGETARIAN OPTION

GFO - GLUTEN FREE OPTION

FRESH SALADS

FARRO BOWL

Wild wheat salad, red pepper romesco, spicy chick peas, chopped silver beat **DF/V**
Add chicken \$7

\$23

GRILLED CHICKEN BOWL

Green harissa, rocket, jumbo cous cous, salted cucumber, goddess dressing

\$27

CAESAR BOWL

Baby gem lettuce, crispy bacon, shaved parmesan, garlic croutons, anchovy, egg
Add chicken \$7

\$23



SIDES

FRENCH FRIES

Truffle salt, parmesan, garlic aioli **GF/V**

\$10

GARDEN LEAVES

Chopped greens, green goddess dressing **GF/V**

\$10

See rear for Brew Snacks

