



ALIBI BREWER'S LOUNGE FOOD MENU

A cosy underground lounge awaits. With additional outdoor seating looking over the vineyard, the Brewer's Lounge is home to craft beer, creative cocktails, delicious dishes, and genuine vibes.

We can modify dishes for: gluten (nag), dairy (nad), nut (nan), vegetarian (vg) and vegan (v) options.

Menu Designed To Be Shared

ROASTED ESTATE MACADAMIA NUTS Fermented Honey, Lavender Salt	14.5
WAGYU BEEF BRISKET CROQUETTES Mustard Mayo, Écluse Red Wine Reduction (nan)	18
CHEESE STUFFED PICKLED JALAPEÑOS Alibi Pilsner & Hops Gel, Aged Cheddar (nan, v)	17
GREENSTONE CREEK DOUBLE PATTY MELT Smoked Cheese, Cucumber Pickles, Caramelised Onions (nan) Vegetarian Option Available On Request	21
FISH BEIGNET Honey Chilli Sauce, Pickled Fennel & Hops Gel (nan)	19
SMOKED MARINATED GREEN LIPPED MUSSELS Fennel Emulsion, Citrus, Crostini (nan, nad)	20
CHICKPEA FALAFEL Tahini Dressing, Mint, Shaved Cabbage (v, nag, nan)	18
TRUFFLE SHOESTRING FRIES Truffle Crème Fraiche, Parmesan (nag, nan)	17
ROASTED CAULIFLOWER Honey Truffle Ranch, Walnut Dukkah, Pickled Onions, Parmesan Crumb (v, nag)	18
NEW ZEALAND CHEESE CHEF'S SELECTION 30g Portion of Your Selection of Cheese, With Estate-Made Accompaniments.	
Single Cheese	19
Three Cheese	48



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