

LUNCH MENU

available until 4pm



20A BOND ST, WELLINGTON
est. 2011

SNACKS

Crispy Chicken Bites **\$19**
brined in F&B Stonefruit Lager, coated in rice bubble & panko crumb

Gravy Loaded Fries (V) **\$17**
shoestring fries stacked with mushroom gravy & mozzarella
> add in-house smoked brisket for \$6
> add jalapeños for \$2

Bacon Loaded Fries **\$19**
shoestring fries stacked with sweet chilli, aioli & mozzarella, topped with bacon bites
> add in-house smoked chicken for \$6
> add jalapeños for \$2

Beer Battered Fish Bites **\$19**
battered in F&B Otto Lager, with tartare sauce

Cauliflower Wings (VG/GFO) **\$17**
in a garlic sesame soy glaze, with vegan aioli & spring onion

Cheesy Garlic Bread (V) **\$16**
snack pizza dough, garlic butter, confit garlic, mozzarella & herbs

Shoestring Fries (VGO/GF) **\$11**
with ketchup or aioli

Chunky Chips (VGO/GF) **\$13**
with ketchup or aioli

Onion Rings (VGO) **\$14**
with aioli

PIZZAS

all of our pizza doughs can be served large size (350g) or snack size (250g)

Margherita (VGO) **\$25 / \$16**
pizza sauce, mozzarella & basil drizzle
> swap to vegan cheese free of charge

Pepperoni **\$26 / \$17**
pizza sauce, mozzarella & pepperoni
> add jalapeños for \$2

Smoky Hawaiian **\$27 / \$18**
pizza sauce, mozzarella, honey ham, smoked pineapple & honey drizzle
> add jalapeños for \$2

BBQ Meatlovers **\$29 / \$20**
pizza sauce, mozzarella, in-house smoked brisket, pepperoni, honey ham, red onion & F&B Bond Street Porter-infused barbecue sauce drizzle
> add jalapeños for \$2

Vegan Supreme (VG) **\$25 / \$16**
pizza sauce, vegan cheese, seasonal veg
> swap to dairy cheese free of charge
> add in-house smoked chicken for \$3 / \$2

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Dishes crafted with Fork & Brewer beer

TOASTIES

= Our suggested Fork & Brewer beer match

all served using house-baked spent grain loaf with McClure's pickles
add a scoop of shoestring fries or a side salad to your toastie for \$5, or extra pickles for \$1

Smoked Brisket Melt **\$18**

in-house smoked brisket, garlic butter, onion relish & mozzarella
> add F&B Bond Street Porter-infused barbecue sauce for \$1

Blood Rite Red IPA
"the savoury, smoky flavours of the brisket pair best with this beer's richer red malts"

Veggie Melt (VGO) **\$16**

pan-fried mushroom & spinach, garlic butter, onion relish & mozzarella
> swap to vegan cheese free of charge

Base Jumper APA
"balanced hop and malt bitterness accents the pairing of melted cheese and mushroom"

Chicken, Brie & Cranberry **\$17**

in-house smoked chicken, brie, garlic butter, cranberry & mozzarella

Long Wheat Cloud Hefeweizen
"a lighter body and higher carbonation help to cut through the richness of the brie"

Cheese & Onion (VGO) **\$14**

garlic butter, onion relish & mozzarella
> swap to vegan cheese free of charge

Lupo Solitario Mosaic IPA
"crisp stone fruit and citrus hop bite cuts through the sweetness of melted cheese and relish"

SOUP

Soup Special **\$15**

an ever-changing special soup, served with half a garlic baguette. Ask our team for today's soup option

> swap your garlic baguette to half a Cheese & Onion Toastie for \$5
> add in-house smoked brisket or chicken to your soup for \$3

Hazy Train Hazy Pale Ale
"low bitterness, lighter malts, fruity hops – this all-rounder will pair nicely with most soup options"

BURGERS

all served with shoestring fries & ketchup. Upgrade to chunky chips for \$1.50
Gluten free buns available for \$2

The Bond Street Burger (GFO) **\$27**

150g beef pattie & sliced in-house smoked brisket, topped with F&B Bond Street-infused barbecue sauce, American cheese, caramelised onions, McClure's pickles & burger sauce, served in a brioche bun
> add onion rings to your burger for \$2

Bond Street Porter
"a rich English Porter to compliment the smoky depth of the brisket and beer-infused barbecue sauce"

The Classic Cheeseburger (GFO) **\$25**

150g beef pattie, topped with American cheese, McClure's pickles, burger sauce & ketchup, served in a seeded brioche bun
> add extra pickles for \$1

Griffin NZ Draught
"a classic, easy-drinking NZ Draught to compliment the char of the beef patty"

The Lucky Peach Burger **\$28**

crispy chicken thigh brined in F&B Stonefruit Lager, coated in rice bubble & panko crumb, topped with slaw, pickled cucumber, pickled red onion & charred lemon aioli, served in a ciabatta bun

Stonefruit Lager Lager
"stonefruit flavours enhance the fruity notes of the beer-brined chicken"

The Smoky Vegan Smash Burger (VG/GFO) **\$26**

Zodiac Wholefoods plant-based protein, smashed and topped with mixed greens salad, sliced tomato, pickled red onion, vegan cheese & vegan aioli, served in a vegan brioche bun

Golden Mile Lager
"a crisp, refreshing lager to balance the subtle char of the smashed patty"

The Catch Of The Day Burger **\$29**

fish fillets battered in F&B Otto Lager, topped with slaw, sliced tomato, crispy capers & fresh dill, served in a brioche bun. Ask our team for today's fish

Haze Jumper Hazy Pale Ale
"a juicy, fruity hazy helps to bring together the flavours of the fish and slaw"

MAIN MENU



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MAINS

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= Our suggested Fork & Brewer beer match

The Fork Philly Cheese **\$35 / \$25**
175g thin-sliced griddled sirloin, mozzarella, caramelised onions & F&B Bond Street-infused barbecue sauce, served in a garlic baguette (full size or half size) with shoestring fries & aioli
> add fried mushrooms & capsicums for \$3 / \$2
"balanced hop bitterness helps cut through the rich, meaty flavours"
 Base Jumper APA

Sirloin Steak & Chunky Chips **\$35**
200g sirloin, pan-seared & served with chunky chips & mixed greens salad, and your choice of garlic butter or mushroom gravy
> add a fried egg for \$3
"rich red malts compliment the savoury flavours of the steak"
 Blood Rite Red IPA

Otto's Fish & Chips **\$30**
fish fillets battered in F&B Otto Lager, served with chunky chips, slaw, charred lemon, fresh dill & tartare sauce. Ask our team for today's fish
> swap to shoestring fries for no extra charge
"a light, crisp lager that pairs perfectly with the crispy beer batter"
 Otto Lager

Mixed Greens Salad (VG/GF) **\$20**
mixed greens salad tossed in balsamic vinaigrette, topped with your choice of protein
> add in-house smoked chicken for \$6
> add thin-sliced griddled sirloin steak for \$7
> add Zodiac Wholefoods plant-based protein for \$5
"fragrant floral NZ hops elevate the fresh flavours of the salad"
 Bohemian Hipster NZ Pilsner

Pasta Special **\$27**
an ever-changing weekly special pasta dish. Ask our team for today's pasta option
> add half a garlic baguette for \$3
"low bitterness, lighter malts and fruity hops – a real all-rounder that pairs with any pasta dish"
 Hazy Train Hazy Pale Ale

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"a rich English Porter to compliment the smoky depth of the brisket and beer-infused barbecue sauce"
 Bond Street Porter

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 Griffin NZ Draught

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