



SCULPTUREUM KITCHEN



FOOD

EATS

Toasted bread, hummus, pepita (v) \$9

Lemon pepper squid, habanero aioli \$17

Beetroot cured salmon, beetroot cream, crispy salmon skin, pickled samphire \$19

Smokey beer brined chicken wings, blue cheese dip, buffalo sauce \$21

Green goddess salad, charred broccoli, edamame, cashew (v) \$19

Pea rarebit, crushed fancy peas, whipped kawakawa feta, tomatoes,
toasted almonds \$19

Steamed mussels, 8 Wired Mahu lager broth, ciabatta \$27

FROM THE SMOKER

Beef brisket, kawakawa rub, slaw \$23

Pork baby back ribs, 8 wired Maverick beer glaze, slaw \$24

BURGERS

Cheeseburger, brioche bun, secret sauce, pickles \$18

Fried chicken, brioche bun, nuoc cham mayo, slaw \$20.5

Eggplant, brioche bun, whipped kawakawa feta, slaw \$16
+\$2 for gluten free bun

A LITTLE EXTRA

BBQ Beans - cooked on the smoker for that extra zing \$9

Mac & cheese \$9

Fries + aioli \$9

Kim chi \$6

Slaw \$7

SWEET TOOTH

Ice cream sandwich, marshmallow fluff \$14

Warm fudge brownie & 8 wired beer ice cream \$14 (R18+)

KIDS

Cheeseburger slider & chips \$12

Hotdog & chips \$12

Chocolate or Vanilla ice-cream \$4

Please turn over for beer recommendations for above dishes

Follow us on Instagram for weekly specials and menu updates
@sculptureum_kitchen



SCULPTUREUM KITCHEN



BEER & FOOD MATCHES

EATS

Toasted bread, hummus, pepita

8 Wired Tasting paddle

Lemon pepper squid, habanero aioli

Luppulo Italian Pilsner or a Seasonal Pilsner

Beetroot cured salmon, beetroot cream, beetroot crisps pickled samphire

Daydream Hazy Pale Ale or Seasonal Hazy Pale Ale

Smokey beer brined chicken wings, blue cheese dip, buffalo sauce

Maverick American Stout or Seasonal Hoppy Stout

Green goddess salad, charred broccoli, edamame, cashew

Wild Feijoa Barrel Aged Sour or Seasonal Barrel Aged Sour

Pea rarebit, crushed fancy peas, whipped kawakawa feta, tomatoes,
toasted almonds

Hippy Berliner Kettle Sour or Seasonal Kettle Sour

Steamed Mussels, 8 Wired Mahu lager broth, ciabatta

Mahu Lager

FROM THE SMOKER

Beef brisket, kawakawa rub, slaw

Hopwired IPA or Seasonal IPA

Pork baby back ribs, 8 wired Maverick beer glaze, slaw

Hop salad Hazy IPA or Seasonal Hazy IPA

BURGERS

Cheeseburger, brioche bun, secret sauce, pickles

Ventura West Coast IPA or Seasonal West Coast IPA

Fried chicken, brioche bun, nuoc cham mayo, slaw

Daydream Hazy Pale Ale or Seasonal Hazy Pale Ale

Eggplant, brioche bun, whipped kawakawa feta, slaw

Luppulo Italian Pilsner or Seasonal Pilsner

SWEET TOOTH

Ice cream sandwich, marshmallow fluff

Istout Imperial Stout or Seasonal Imperial Stout

Warm fudge brownie & 8 wired beer ice cream

Istout Imperial Stout or Seasonal Imperial Stout

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