

THE
FERMENTIST
BREWERY & TAPROOM

MENU

A selection of healthy, and responsibly sourced food, hand picked products, sourced from local, trusted producers whenever possible.

Gluten free, dairy free and vegan options available on request

BAR SNACKS

Kimchi with toasted seeds	5
Garden fermented sauerkraut	4
Pickled cucumber	5
Spiced Canterbury hazelnuts	9
Warm marinated olives	9
French fries with aioli and ketchup	8/12
Kimcheese or misomite 'n cheese toasted sandwich	12
Flat bread with herb oil and Parmesan	14

SHARED PLATES

Fermented Garlic Bread	9
Mushroom pate, pickles, nut crumble and crostini	9
Hummus with onion jam and hemp seed dukkah, served with sourdough	13
Crispy tofu with sesame dressing	9.5
Beer battered cauliflower with capsicum & chilli sauce	12
Empanadas (5) jalapeno and cheese	13
Raw vegetable salad with tahini dressing and toasted seeds	8
Fresh goats cheese herb dip with seed crackers and beetroot pickle	14
The Fermentist Platter - A great way to sample the menu	38
Add local cheese	6/10

MENU

We cater to all lifestyle choices, if you have any allergens please let the team know.

LARGE PLATES - from 12pm Daily

Jackfruit burger with apple slaw, chipotle mayo and fries	25
Fricassee of Vege 'chorizo', chickpeas, roast carrot served with salad greens and yoghurt dressing	23
Massaman curry, cardamom rice, peanut and fennel salad	26

PIZZAS - from 12pm Daily

Flat bread with herb oil and Parmesan	14
Margherita, fresh basil and buffalo mozzarella	22
Kimchi, vege "Chorizo" and herb aioli	22
Mushroom, truffled mascarpone, walnuts and rocket	23
Rosemary potato, capers, olives and semi dried tomatoes	22
Five cheeses, broccoli and fried capers	25
The Ferm Special - see board for seasonal delights	24

DESSERT

Eton mess	
- chocolate brownie, meringue, berries, coconut yoghurt	16
Apple pie	
- cider poached apples, vanilla ice cream, butterscotch sauce	16
Affogato	
- double shot espresso over vanilla bean ice-cream with biscuit	9.50
Add a shot of Baileys or Kahlua	16



ETHOS

We are The Fermentist, a micro-brewery in Sydenham. With beer as our roots and sustainability in our heart, we are just trying to look at things differently. Our mission is to bring people together over great beers and food, trying new things and discovering how we can make a difference in how we work.

We are committed to the journey and want to be a test bed for innovation and trying new ideas... Our sustainability initiatives so far include NZ's first carbon zero beer, solar panels for a proportion of our electricity usage and hot water heating; composting (off-site), waste minimisation, recycling and limiting food waste.

In the taproom, we are focused on a straightforward flavoursome menu with right sized portions. We source seasonally available food from local producers, and from our garden beds outside, which rainwater is collected in a tank for watering our gardens. We also use the spent grain from the beer throughout our menu.

Gardener - Cultivate and Create - Bridget Allen (Rudi)

SUPPLIERS

We are lucky in Canterbury to have a wealth of high-quality produce, below are some of our suppliers. We are always looking for local food heroes, if you know of a producer you think would fit our sustainable menu send them our way.

Little Farm Goat Dairy (Oxford) - Artisan goats cheese

Wairiri Buffalo (Coalgate) - Fresh mozzarella

Cultivate Christchurch (Christchurch) - Locally grown seasonal vegetables

Canterbury Nuts (Loburn) - Natural hazelnuts and hazelnut butter

Funky Pumpkin (Sydenham) - Local vegetable supplier

Grizzly Baked Goods (Sydenham) - Sourdough

The Good Oil Company (Rolleston) - Extra virgin rapeseed oil

The Brothers Green (Canterbury) - Hemp seeds.