

THE FERMENTIST

BREWERY & TAPROOM

BREWERY

Kirsten is the Head Brewer / Fermentist, passionate about sustainability and the environment as well as brewing craft beers and fermenting. The Fermentist's motto is 'Explorations and Discoveries in Fermentation' and that is what the brew team aims to deliver.

We are here to challenge ourselves and our current thinking based on our past experience. We are saying to ourselves that there has to be a better way, that we can't just keep exploiting the natural environment and keep expecting it to continue to generate fantastic produce.

There comes a time when we as brewers have to stop and think about our energy use and where that energy comes from, our water usage and what happens to our wastewater. We are not going to be perfect from day one, but we are going to give things a go and do this better!

DRINKS MENU

Choose from a selection of our beers brewed onsite along with a collection of wine and spirits, and non-alcoholic drinks we have soured from our friends near and far. We can suggest a few drink ideas to match your choices from our food menu.





SEASONAL BREWS

Drop by to have something experimental, or discover something new and interesting.

fermen**T**EST

Out of discoveries and explorations in fermentation comes an exciting venture. Introducing “FermenTEST”.

FermenTEST is about breaking down traditional brewing boundaries. Our brewers Kirsten and Nathan will be exploring with hops, malt, brewing, food and more to create new opportunities in craft beer.

Each brew will only be available in one 20L keg, so it's very limited. Keep an eye out on the socials or at the taps for when our next brew is available at the taproom.

FERMENTED BEVERAGES

A focus on a core selection of approachable beer and cider on tap. Our simple belief of allowing the natural ingredients deliver their inherent flavours guided by our careful recipe creation and brewing process. Visit us for a sampling of our more experimental seasonal trials revolving on the taps.

FILL YOUR OWN

Bring your own vessel to the Fillery and reduce packaging, or purchase a reusable Fermentist rigger (1L). There is no shame in bringing in someone else's old flagon, but let's keep it glass - there's enough plastic in the ocean already.

The Fermentist bottles available for purchase at the bar.

BEER ON TAP

Czech Pilsner 425ml 10.00

Half Czech Pilsner 285ml 8.00

This rich and golden Czech-style Pilsner has a clean, mellow finish produced by the extended cold maturation. NZ Willamette hops add a traditional hop character to the bready malt aroma. Complex, yet nonchalant and refreshing. 5.2% ABV, IBU 40

Kiwi Pale Ale 425ml 10.00

Half Kiwi Pale Ale 285ml 8.00

This KPA has awesome balance between the 100% Pale Ale malt and hops. The right amount of bittering to give a lovely drinkability. Late and dry hopped with Motueka hops. 4.8% ABV, IBU 35

India Pale Ale 425ml 12.00

Half India Pale Ale 285ml 8.00

We have tried something different with this IPA. We worked with NZ Hops Ltd and used a new trial hop for late and dry hopping. The IPA style is the perfect beer for this hop to be the star of the show, displaying high levels of tropical fruit character including passion fruit, stone fruits and citrus. Our IPA has great malt body and the hopping with the trial hop creates a wonderfully vibrant beer. 5.8% ABV, IBU 50

Irish Red Ale 425 ml 10.00

Half Irish Red Ale 285ml 8.00

A rich red Irish ale with all the charm of Ireland itself. A smooth medium bodied beer awash with the flavour and character of four malts and New Zealand hops. The lovely red hue comes from the crystal malts and the aroma from very subtle late hopping with NZ Pacifica hops for a kiwi twist on our Irish Red Ale. 4.7% ABV, IBU 25

American Brown Ale 485 ml 10.00

Half American Brown 285ml 8.00

This dark brown beer has a subtle chocolate and roast malt aroma with a delicious piney and slightly citrusy dry hopped nose. A medium-dry finish provides an after taste having a balance of both malt and hops. 5.2% ABV, IBU 40

Black Lager 425ml 10.00

Half Black Lager 285ml 8.00

This black lager dances with ruby highlights and a lovely dark chocolate aroma with slight fruity notes. It's flavoursome, smooth and balanced, with hints of roasted malt. 4.4% ABV, IBU 35

Seasonal Brews - Have something experimental, or discover something new and interesting.

Flight 4x tasting glasses 20.00

A choice of 4 On Tap beverages (The Fermentist brews).

Mac's Mid Vicious 330ml 6.00

2.5% ABV (This is our low alcohol option - not on tap).

CIDER ON TAP

Apple Cider 470ml 10.00

Half Apple Cider 285ml 8.00

Made from 100% New Zealand apple juice. Slow fermented at a coolish temperature to accentuate the fruity aromatics. Full of character with a light tartness and a dry finish. Pale in colour and cloudy. 5.0% ABV

ZENKURO SAKE (QUEENSTOWN)

"White Cloud" Nigori Junmai Sake 14% 8.00

Crafted by light filtering the fermented moromi (mash) a number of times to leave behind just enough lees in the sake to maintain the original white colour and slight sweetness

Drip Pressed Shizuku Shibori Junmai Sake 16% 10.00

This sake is crafted using the most extravagant pressing method. The fermented mash is poured into bags, which are hung up to allow the sake to gently filter through the mesh, using gravity alone.

SPIRITS

Served neat or with House soda, and flavour of choice

Ciroc Vodka	10.00
Bacardi White rum	10.00
Tanqueray Gin	10.00
Appleton's Estate Signature Blend Rum	10.00
Wild Turkey Bourbon	10.00
Johnnie Walker Black Scotch Whisky	10.00
1800 Silver Tequila	10.00
Talisker 10 year old classic malt Whisky	12.00
Oban 14 year old classic malt Whisky	13.00

NON ALCOHOLIC

Lemon and Ginger Kombucha 485 ml	8.00
Lemon and Ginger Kombucha Half 285ml	5.00
Feijoa Kombucha 485 ml	8.00
Feijoa Kombucha Half 285ml	5.00

Fermentist Soda Water	Free
	With flavour 6.00

Six Barrel Soda Co. flavours –
Cola, Lemonade, Ginger Ale, Classic Tonic.
Barkers flavours –
Blackcurrant, Ginger Beer.

The Home Grown Juice Company orange juice	6.00
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WINE LIST

SPARKLING WINE

Lindauer Special Reserve	glass 12.00	
Daniel Le Brun	750ml bottle 45.00	

SAUVIGNON BLANC

Wither Hills	glass 9.00	carafe 24.00
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CHARDONNAY

Te Whare Ra	glass 12.00	bottle 58.00
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AROMATICS

The Ned Pinot Gris	glass 10.50	bottle 45.00
Te Whare Ra "Toru"	glass 12.00	bottle 58.00

ROSÉ

Wither Hills	glass 10.50	bottle 48.00
The Ned	glass 12.00	bottle 58.00

REDS - BLENDS

Wee Angus	glass 9.50	bottle 42.00
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PINOT NOIR

Wither Hills	glass 10.50	carafe 28.00
Mt Difficulty Roaring Meg	glass 14.00	bottle 66.00

SHIRAZ/SYRAH

Trinity Hill HB Syrah	bottle 48.00	
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*Carafe 500ml



GIVING BACK

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 solar panels for a proportion of our electricity usage and hot water heating; composting (off-site), waste minimisation and recycling. You may also notice our electric hybrid car driving around Christchurch.

Enjoy our green spaces, including an internal living wall and raised garden beds for growing vegetables to use in our kitchen. Rainwater is collected in a tank for watering our gardens.

The team at The Fermentist believe in 'giving back' and we are passionate about improving our own lives through helping others. We fundamentally believe that we all have a role to play and you have to start somewhere to make a difference.

Printed on Paper that is 100% recycled, manufactured using de-inked post-consumer and post industrial waste without any bleaching processes.