



BURGERS & SANDWICHES

CLASSIC CHEESE BURGER // \$16.5
BEEF PATTY | BACON & MAPLE JAM | SWISS CHEESE
TOMATO SAUCE | AIOLI

BUTTERMILK FRIED CHICKEN BURGER // \$16.5
FREE RANGE CHICKEN BREAST | CHIPOTLE AIOLI
MANGO SALSA | ICEBERG LETTUCE

CHICKEN SAN CHOY BOW // \$19
LETTUCE CUPS | CASHEW & CORIANDER SLAW

TURTLE BURGER // \$16
BLACK BEAN & KUMARA PATTY | AVOCADO SALSA
HABANERO & GARLIC YOGHURT | SPINACH

BAY BURGER // \$18
IPA BATTERED LEMON SOLE | GHERKIN REMOULADE
LETTUCE | TOMATO

YUCATAN CHICKEN QUESADILLA // \$18.5
GRILLED CAPSICUM | CHEESE DUO | TOMATO &
JALAPEÑO SALSA | GUACAMOLE

COLOURFUL BURGER // \$17
GREEN BEAN & PEA PATTY | CAPSICUM SALSA | RICE HASH
GRILLED HALLOUMI TAMARIND | ICEBERG

SMOKED BRISKET SANDWICH // \$16
PEPERONATA | TRUFFLE MAYO | SALSA VERDE | ARUGULA

SIDES

MAC & CHEESE GRATIN // \$10.5
FRIED SMASHED POTATOES // \$9
AIOLI & KETCHUP

CAULIFLOWER & SPINACH FRITTERS // \$9
MASALA MAYO

FRICKLES // \$9
SMOKEY YOGHURT

SEASONAL ROAST VEGES // \$12

SLOW CUTS & STEAKS

SMOKED RIB-EYE STEAK // \$39
SEASONAL ROAST VEGGIES | SUMMER CHIMICHURRI
RED WINE JUS

GRILLED RUMP STEAK // \$25
FRIED SMASHED POTATOES | GREEN SALAD
CAFE DE PARIS BUTTER | JUS

FREE RANGE PORK RIBS RACK

HALF \$18 / FULL \$36

SERVED WITH EITHER
A STICKY CHINESE SAUCE OR A SPICED TEXAS BBQ SAUCE

FRIED CHICKEN WINGS

1/2 KG \$16.5 / KILO \$32

SLOW CUTS RED HOT SAUCE | RANCH DRESSING

MIXED VEGAN COMBO // \$24
FALAFEL DUO | SPICED LENTILS | SALSAS | TAMARIND

SLOW CUT OF THE DAY // P.O.A
CHANGING REGULARLY

ROTISSERIE CHICKEN

FREE RANGE & TARRAGON INFUSED

QUARTER \$11 / HALF \$20 / WHOLE \$39

SERVED WITH A HERB BUTTER SAUCE & ROAST POTATOES

CHICKEN COMBO

QUARTER \$17 / HALF \$32

SERVED WITH ROAST POTATOES & SALAD

SWEETS

DAILY BAKED CHEESECAKE // \$13
SEASONAL FRUIT | COULIS

CHOCOLATE FUDGE BROWNIE // \$12
VANILLA BEAN ICE CREAM | BERRY COMPOTE

VANILLA & CARDAMOM PANNA COTTA // \$11
MACERATED STRAWBERRIES

TRIO OF SORBETS // \$9

KIDS BITES

KIDS CHEESE BURGER // \$8 / \$12
BEEF PATTY | SWISS CHEESE | TOMATO SAUCE | AIOLI

BUTTERMILK FRIED CHICKEN // \$9 / \$13
SERVED WITH SMASHED POTATOES OR MIXED SALAD

PULLED CHICKEN QUESADILLA // \$8
TOMATO SAUCE & AIOLI

FRIED SOLE // \$13 / \$17
SERVED WITH SMASHED POTATOES OR MIXED SALAD

@SLOWCUTS

NICE TO MEAT YOU

DAILY ADDITIONS & SALADS

FRESH FRESH FRESH
MEDIUM \$13
LARGE \$16

TAG US

#SLOWCUTS
#SLOWCUTSARROWTOWN
#NICETOMEATYOU



IT ALL STARTED IN A LITTLE SHED.... AND THEN WE MOVED DOWN THE ROAD!

Lake & Wood Brew Co. is Anna Kerslake (Lake), Jay Sherwood (Wood), Sam Gill, Sam Gruar & Penelope Johnson (PJ). We're good friends who each bring something skillful and a firm appreciation of the golden drop of handmade beer.

We started the dream in a third of a mate's shed in Arrowtown brewing 60-120L batches at a time. Last year an opportunity came up to relocate and fit out a new venue, inside Slow Cuts Restaurant (owned by our clever partners PJ & Sam). We jumped at the chance. Now we're a bit brighter and a little shinier with new equipment and all the bells and whistles required to make even better tasting beer. We're still extremely small scale, brewing 400L batches, which we believe is to your benefit as there's a whole lot of love and fresh ingredients that goes into each brew.

Jay brews the magic, the rest of us are on quality control and everything else that makes our little brewery grow.

What we lack in size, we more than make up for in taste and experimentation. As our batches are so small, we get to try new things all the time. We only use fresh ingredients in our beers so you won't find any nasty additives here. We let the fresh fruit flavour our beer and that is why each brew will be slightly different as the seasons change.

We bring a true love of the craft to our brewing in Arrowtown. We are the only locally brewed beer served in Arrowtown which makes us truly unique.

We hope you enjoy drinking it as much as we enjoy crafting it!

Remember, fresh is best and you won't drink anything fresher than a Lake & Wood brew.

Yours in beer,

L&W

LAKE & WOOD BREW CO.
PROUDLY BREWED IN ARROWTOWN

