

ENTRÉES AND SHARING

TRIO OF DIPS – Trio of house made dips served with grilled turkish bread.	14
NACHOS – Corn chips covered in Salsa, cheese fondue sauce, grilled corn, coriander, jalapenos, re fried beans topped with chives, sour cream & guacamole.	16
PORK SLIDERS – Crispy pork belly on a toasted sesame brioche bun, coriander, pickled slaw, aioli & fermented chilli paste » Add another slider - \$4	16
MINI SOUVLAKI'S – Lamb souvlaki's with garlic aioli, tomato, cucumber, red onion jam, lettuce, cheese, fresh chilli, coriander & mint. » Add another souvlaki \$4	16
SPICED CALAMARI – served with roquette, shaved parmesan, pickled onion, tomatoes, balsamic glaze & chermola aioli (GF) » Main meal option - 32	16
BUTTERMILK FRIED CHICKEN – served with pickled vegetable salad & harissa aioli	16
MEDITERRANEAN LAMB BACKSTRAP – Served with cous cous salad and dill infused yoghurt dressing » GF option available on request	18
BREWERY BOARD – Cured meats, olives, cheese, dip, pickled vegetables and other seasonal items served with turkish bread.	36

MAINS

CHEF CUT 280G PORTERHOUSE – Porterhouse with sumac salted fries, smoked almond, fennel, parsley, celery frons and orange reduction with red wine jus (GF)	28
300G SCOTCH FILLET – Grass fed scotch fillet served with potato mash, honey sesame baby carrots, marinated capsicum & wild mushroom and thyme sauce (GF)	33
PULLED PORK BURGER – 13 hr slow cooked bbq pork burger, with American mozzarella, pickled slaw, curry infused aioli served with rosemary salted fries.	28
BREWERY BURGER – 150g ground beef burger/ or Chicken schnitzel with roasted garlic aioli, lettuce, tomato, bacon, spiced cheese fondue sauce, caramelized onion, fried egg served with rosemary salted fries » Chicken add \$3	28
CHICKEN PARMA – Crumbed chicken breast with napoli, shaved ham and 3 cheese blend served with rosemary salted shoestring fries.	26
CRISPY SKIN BARRAMUNDI – Crispy skinned barramundi with baby roasted beets, broad beans, marinated olives, feta and bitter leaves finished with a teriyaki aioli and green oil. » (our olives have pips so be careful)	26
MOROCCAN LAMB PIE – 12 hr slow cooked lamb pie with nutmeg and rosemary mash, green pea puree and mango salsa	28
GNOCCHI – served with pesto, sun-dried tomatoes, finished with parmesan, roquette and walnuts	26
BBQ PORK RIBS – 500g or 1kg with choice of fiery chilli or bbq sauce served with shoestring fries and salad » our chilli sauce is not for the faint hearted!	32/48
VEGGIE BURGER – House made veggie pattie topped with cheese, lettuce, fresh tomato, egg, picked vegetables, caramelized onion, beetroot & roasted garlic aioli. » Vegan and GF option available	28

SIDES

TRUFFLE FRIES – Truffle salted fries with parmesan & garlic aioli (GF)	12	SWEET POTATO CHIPS – with sumac aioli (GF)	10
HOUSE CHIPS – Rosemary salted chips with wasabi aioli (GF)	9	HOUSE SALAD (GF)	9
BABY CARROTS – with honey sesame (GF)	9	CREAMY MASH	9

PIZZA

GF \$3 - vegan option available on request - Alterations welcome - Sorry no half and half

GARLIC CHEESE – Confit garlic base, mozzarella, house marinated feta, finished with parsley and cracked pepper	22
MARGHERITA – Napoli base, buffalo mozzarella, cherry tomatoes finished with fresh basil, oregano, extra virgin olive oil & fresh cracked pepper	22
MUSHROOM – Confit garlic base, roasted mushroom, buffalo mozzarella finished with roquette & truffle oil	23
ROASTED PUMPKIN – Confit garlic base with roasted nutmeg pumpkin, buffalo mozzarella, finished with house marinated feta, roquette pesto, sumac salt & balsamic glaze	23
CALABRESE SALAMI – Napoli base, salami, oven roasted capsicum, buffalo mozzarella, finished with fresh parsley, feta and olive oil	25
MEDITERRANEAN – Napoli base, artichoke, olives, capsicum caponata, zucchini, semi dried tomato, buffalo mozzarella, finished with basil and sumac	25
BBQ CAJUN CHICKEN – Smokey bbq base with cajun chicken, lemon herb corn, capsicum, red onion, buffalo mozzarella finished with sweet paprika salt & parsley	26
MAPLE BOURBON – Napoli base, red onion, pork, bacon, buffalo mozzarella finished with maple bourbon sauce and parsley	26

KIDS MEALS - \$15

All kids meals come with a drink and a dessert

MARGHERITA PIZZA
NACHOS
FISH & CHIPS

CHEESEBURGER
SWEET CHILLI CHICKEN & CHIPS

DESSERTS

STICKY DATE PUDDING – served with butterscotch sauce & vanilla bean ice cream	12
DEATH BY CHOCOLATE – 72% chocolate fondant served with nutella ice cream & bitter chocolate soil	15
SPICED ORANGE PANNA COTTA – served with blood orange ice cream finished with blood orange syrup	12
APPLE CIDER & APRICOT CRUMBLE – served with pistachio ice cream	12
ICE CREAM SANDWICH – Gingerbread, chocolate mousse, cookies & cream ice cream & mulled wine syrup	12

