

STARTERS

HOMEMADE GARLIC BREAD V VG GF DFO \$8.5

CHEESY GARLIC BREAD V VG GF DFO \$9.5

VEGETABLE SPRING ROLLS VG DFO \$13
Served with petite rocket salad and kecap manis.

PANKO CRUMBED CALAMARI \$13
Served with tartare sauce.

FAVOURITES

SCOTCH FILLET GF \$38
300G grass fed beef, cooked to your liking and served with chips & salad/vegetables.
Choice of pan gravy, mushroom sauce, pepper sauce or garlic butter.

CHICKEN PARMIGIANA GFO DFO \$30
Freshly crumbed chicken breast, lightly grilled and topped with basil Napoli sauce, ham and cheese.
Served with chips & salad/vegetables.

CHICKEN SCHNITZEL GFO \$28
Lightly grilled and served with lemon wedge, chips & salad/vegetables.
Choice of pan gravy, mushroom sauce, pepper sauce or garlic butter.

BEER BATTERED FLATHEAD TAILS \$30
Served with lemon wedge, tartare, chips & salad.

SPAGHETTI BOLOGNESE GFO DFO \$26
Traditional style served with shaved parmesan.

LIME & PEPPER CALAMARI GF \$30
Served with chips, salad & Aioli.

JD BBQ & CHILLI SPARE RIBS GF \$38
Slow cooked ribs, topped with homemade Jack Daniels BBQ sauce and a hint of chilli.
Served with maple slaw & chips.

SALMON RUSHTI GF \$34
200G Atlantic salmon, topped with Lemon & dill Aioli, served with herbed smashed chats and rocket & feta Salad dressed with Caramelized onion and garlic balsamic.

DUCK AND DIVE GF \$35
Seasoned sous vide duck breast (med).
Served with mash and Veggies, topped with Ros'e jus. QUACK!!

CLAM UP GFO \$28
House made Barramundi & clam chowder with sour dough. A true belly warmer.

VEG FIX DFO VGO GF \$28
Roasted veggie risotto with spinach & parmesan.
Add chorizo or chicken.

BURGERS

BREWERY 3 CHEESE BURGER GFO DFO \$24
150G Beef Patty with American, Brie and Mersey Valley cheeses. Pickle burger sauce and Tomato chutney all in a brioche bun. Served with chips.

VEGETARIAN BURGER V VGO GFO DFO \$26
Beetroot & garbanzo Patti with hummus, lemon and dill aioli, tomato, spinach, carrot & caramelised onion all in brioche bun.
Served with sweet potato chips & tomato chutney.

GF – Gluten free
DF – Dairy free
V – vegetarian
VG – vegan
O – Option

Please no variations during busy periods.

WINTER WARMERS

LAMB SHANK RAGU GFO \$30
Slow cooked whole lamb shank in tomato and Onion gravy, tossed through potato gnocchi.

CHEEKY BULL GF \$34
18hr slow cooked Beef Cheeks in a rosemary & thyme jus, on buttery yellow vegetable puree And topped with sweet potato ribbons.

TEX MEX GF DFO \$28
Brewery Pale Ale 6hr slow cooked Bee & Bean chilli (med)
Served on mash & topped with corn chips & sour cream.

KIDS MEALS

BEER BATTERED FLATHEAD TAIL \$13
Served with tartare sauce, chips & salad/veg.

CHICKEN SCHNITZEL \$14
Served with chips & salad/veg.

CHICKEN PARMAGIANA \$15
Served with chip & salad/veg.

SPAGHETTI BOLOGNESE \$15
Served with parmesan cheese.

KIDS ICE CREAM \$6
Served with chocolate, strawberry, blue heaven topping.

DESSERT – see the display cabinet.

EXTRAS

BOWL OF CHIPS \$9

BOWL OF SWEET POTATO FRIES \$9

BOWL OF WEDGES \$11

BOWL OF VEG \$8

BOWL OF SALAD \$8

PIZZA MENU

GARLIC CHEESE GFO DFO \$20
Napoli sauce, garlic, mixed herbs & cheese.

VEGETERIAN GFO DFO \$25
Napoli sauce, roasted pumpkin, rocket, bocconcini, capsicum & caramelized onion.

SUPREME GFO DFO \$25
Napoli sauce, ham, onion, capsicum, mushroom, olives, pineapple & cheese.

HAWAIIAN GFO DFO \$25
Napoli sauce, ham, pineapple & cheese.

MARGHERITA GFO DFO \$20
Napoli sauce, cherry tomato, bocconcini & cheese.

MEAT LOVERS GFO DFO \$25
Napoli sauce, ham, salami, bacon, Kransky, cheese & BBQ sauce.

AUSSIE GFO DFO \$25
Napoli sauce, ham, bacon, cheese & egg.

PEPPERONI GFO DFO \$25
Napoli sauce, pepperoni, oregano, cheese & bocconcini.

BREWERY SPECIAL GFO DFO \$28
Napoli sauce, ham, salami, onion, capsicum, mushroom, olives, prawns & cheese.

HOT PIZZA GFO DFO \$25
Napoli sauce, ham, salami, capsicum, mushroom, olives, garlic sauce, chili flakes & cheese.

LAMB PIZZA GFO DFO \$25
Napoli sauce, lamb, spinach, feta cheese, red onion, capsicum, cheese & tzatziki.

S.E.A CHOOK \$25
Satay sauce cheese mix, breast chicken, tomato Slices & onion. Finished with lemon & dill Aioli.