BREWER'S PANTRY

BREAKFAST

MAII- MAR VANNIIZ & VANSIITAZ

SEARED HALOUMI (GF) Wood fired peppers & chorizo, poached eggs HOTCAKES (V) Passionfruit curd, baked ricotta ZUCCHINI FRITTERS (V) Avocado, cherry tomatoes, relish PORK BELLY EGGS BENNY Waffles, spinach, spiced hollandaise SCRAMBLED EGGS Seared beef, cherry tomatoes, sourdough JAMES SQUIRE BIG BREKKY Bacon, fried eggs, tomato, sausage, toast KIDS' PANCAKES Maple syrup KIDS' BACON & FRIED EGG Toast	2: { { 2:	
		23
		25
		10
	10	
	TO SHARE OR NOT TO SHARE	
	CHEESY GARLIC BREAD (V) Chancer Golden Ale Welsh rarebit, confit garlic	12
	MUSHROOM & TRUFFLE ARANCINI BALLS (V) Porcini puree, parmesan, basil oil	18
BAKED CAMEMBERT (V) Nine Tales Amber Ale, onion & grape chutney, assorted breads	19	
CRISPY CHICKEN WINGS Tossed in hot sauce, ranch dressing, quinoa, green shallots	18	
SALT & PEPPER CALAMARI Fermented chilli & garlic mayo, shallot	18	
PULLED PORK SLIDERS Smokey bbq braised pork, coleslaw, pickles, mustard	17	
CHARCUTERIE PLATE Cured meats, marinated olives, bread, assorted cheese,		

BURGERS

30

FALAFEL (VG) Broadbean falafel, tomato, iceberg lettuce, avocado, cucumber, relish, chips	19	
SOUTHERN STYLE CHICKEN Fried chicken, cheese, lettuce, chilli mayo, chips	21	
DOLLDI E CHEESEDLIDGED Change mustard ketahun anjan njakla ahing	21	



grilled vegetables, pickles, chicken pate, dips, roasted garlic

BREWER'S PANTRY

FROM THE BUTCHERS BLOCK & WOOD FIRED

Our Riverine steaks are served with chips & house salad	
BEEF RIBS (GF) 400g, smoked low & slow, smokey whisky bbq sauce RUMP 300g, peppercorn sauce GRASSLANDS FLANK STEAK 300g, chopped salad, aioli, jus	38
	36
	24
MAINS	
CHICKEN SALAD Apple, almonds, iceberg, celery, dill, currants, ranch dressing	24
POTATO GNOCCHI (V) Asparagus, peas, goat's cheese, Blue Dog Farm leaves	29
GRILLED CHICKEN PARMIGIANA Chunky chips, house slaw, harissa dressing	30
JAMES SQUIRE BEER BATTERED FISH & CHIPS Atlantic cod, chunky chips, salad, tartare, lemon	30
PIZZA	
TARTUFO (V) Mushrooms, porcini, truffle, smoked mozzarella	25
PICCANTE Spicy chicken, cacciatore, mushroom, mozzarella, chilli	25
GAMBERONI Prawns, garlic, mozzarella, tomato, basil, olive oil	25
ALLA ZUCCA (V) Pumpkin, goat's cheese, spinach, pine nuts, red onion	24
DI CARNE Sopressa, prosciutto, cacciatore, mozzarella, olives	26

23

[•] Surcharge applies to all credit cards (0.94%).



MARGHERITA (V) Fior di latte, basil, tomato, olive oil

[•] Gram weights are approximate. • Tips are most welcome & go to the person(s) who served you. • One bill per table.

[•] All our food may contain nuts & shellfish. • Cakeage fees apply to all cakes brought into the venue.