



BREWHOUSE



TO SHARE OR NOT TO SHARE

OYSTERS HALF DOZEN (DF, GF)	36
<i>natural with lemon or maple glazed bacon & onion jam or mignonette</i>	
CHEESY GARLIC BREAD (V)	12
<i>Welsh rarebit, confit garlic</i>	
MUSHROOM & TRUFFLE ARANCINI BALLS (V)	20
<i>porcini puree, parmesan, basil oil</i>	
BAKED CAMEMBERT (V)	26
<i>onion & grape chutney, assorted breads</i>	
WOOD FIRED LAMB SKEWERS (GF)	24
<i>tomato, labneh, sumac, basil oil</i>	
CRISPY CHICKEN WINGS	22
<i>tossed in hot sauce, ranch dressing, green shallots</i>	
SALT & PEPPER CALAMARI (DF)	20
<i>harissa mayo, lime, shallot</i>	
WHITE FISH SOFT TACO (2) (DF)	22
<i>jalapeno salsa, chipotle mayo</i>	
CHARCUTERIE PLATE	42
<i>cured meats, marinated olives, bread, cheese, grilled vegetables, pickles, dips, stuffed peppers, marinated artichoke</i>	

BURGERS

SOUTHERN STYLE CHICKEN	28
<i>fried chicken, cheese, lettuce, chilli mayo, chips, aioli</i>	
DOUBLE CHEESEBURGER	28
<i>cheese, mustard, ketchup, onion, pickle, chips, aioli</i>	
FALAFEL (VG)	28
<i>broadbean falafel, tomato, iceberg lettuce, avocado, cucumber, relish, chips, tomato sauce</i>	

PIZZA

TARTUFO (V)	28
<i>mushrooms, porcini, truffle, stracciatella</i>	
PICCANTE	28
<i>chicken, chilli, sopressa, porcini, kalamata olives, tomato</i>	
CALABRIA	30
<i>prawns, nudja, cherry tomato, bocconcini, oregano</i>	
ALLA ZUCCA (V)	28
<i>pumpkin, ricotta, spinach, red onion, pine nuts</i>	
DI CARNE	30
<i>sopressa, prosciutto, cacciatore, mozzarella, olives</i>	
MARGHERITA (V)	26
<i>fior di latte, basil, tomato, olive oil</i>	
MORTADELLA	28
<i>pistachio pesto, fior di latte, ricotta, rocket</i>	
BELLA NAPOLI	33
<i>prosciutto, mozzarella, cherry tomatoes, rocket, burrata</i>	



FROM THE BUTCHER'S BLOCK & WOOD FIRED

*Our beef is produced in Queensland from carefully selected prime quality cattle and finished on grain. This delivers a perfectly marbled product that is juicy, tender and brimming with flavour.
Our steaks are served with chips & salad.*

ANGUS BEEF BAVETTE	38
<i>300g, 250 day grain fed, béarnaise</i>	
RUMP	42
<i>300g, mushroom sauce</i>	
SLOW COOKED BEEF (DF)	42
<i>red wine sauce</i>	
SLOW COOKED LAMB SHOULDER	50
<i>half, labneh, harrisa, cabernet jus</i>	
REEF & BEEF	55
<i>300gm rump, fried calamari, béarnaise</i>	
WAGYU STRIP LOIN	75
<i>250g, mb 4-5, peppercorn sauce</i>	
RIB FILLET	80
<i>300g, red wine sauce</i>	

MAINS

VIET MINT SALAD (DF)	28
<i>honey & ginger chicken, rice vermicelli, mint, bean sprout, cucumber, iceberg, roasted peanuts, pickled carrot, nuoc cham dressing</i>	
POTATO GNOCCHI (V)	32
<i>gnocchi, local mushrooms, truffle, stracciatella, sage butter</i>	
SCHNITTY	32
<i>lemon, honey grain mustard, chips, house salad</i>	
JAMES SQUIRE FISH & CHIPS (DF)	32
<i>beer battered, chunky chips, salad, tartare, lemon</i>	

SIDES

CHUNKY CHIPS (DF)	12
<i>aioli</i>	
FATTOUSH SALAD (V, DF)	13
<i>lettuce, tomato, cucumber, watermelon, pickles, olives, crisp bread, sumac dressing</i>	
ROASTED KIPFLER POTATOES (GF)	15
<i>garlic, rosemary, bacon</i>	

DESSERTS

BANOFFEE PIE (GF)	18
<i>banana, coeur a la creme, honeycomb, caramel</i>	
SELECTION OF SORBETS (DF, GF)	16
<i>freeze dried fruits</i>	
WARM BELGIAN CHOCOLATE TART	19
<i>clotted cream</i>	

• Gram weights are approximate. • Tips are most welcome & go to the person(s) who served you.
• All our food may contain nuts & shellfish. • Surcharges apply to all card payments
• A 10% surcharge applies on Sundays and 15% on public holidays.

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free