



**BREWHOUSE**



## TO SHARE OR NOT TO SHARE

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

## BURGERS

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

## SIDES

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

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

• 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.



## 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.*

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

## MAINS

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

## DESSERTS

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