



DINNER MENU

DINNER SERVED DAILY 5.30PM – 8.30PM | DINE IN & TAKE AWAY

starters & sharing

(v) garlic bread \$5

(v) beer battered chips with a side of gravy \$6

(v) wedges with sides of sour cream & sweet chilli sauce \$8

(v) warm oven-baked ciabatta served with tzatziki, roasted capsicum dip & balsamic with extra virgin olive oil \$8

brewhouse platter for 2 with salt 'n' pepper calamari, crumbed mussels, crumbed camembert, coconut prawns, chicken skewers, grilled turkish & dips \$19

mains

marinated grilled chicken salad featuring roasted capsicum, cucumber & peanuts \$10

traditional spaghetti bolognese served with warm bread \$10

(v) green thai curry served with rice \$12 add chicken \$14

(v) fresh asian vegetable stir-fry with hokkien noodles \$12 add crispy pork \$14

calamari salad featuring mescaline, coconut, mandarin, crunchy chats & lime aioli \$13

sizzling thai beef with an asian salad of mango, capsicum, carrots, snow peas & bean sprouts with a coconut & coriander dressing \$14

steak sandwich with tomato, lettuce & home-made onion jam served with chips \$14

barramundi served three ways- beer battered with chips & salad \$14 grilled or salt 'n' pepper crusted with chats & salad \$14

tandoori chicken fillet marinated & served with rice, pappadam & tzatziki with mango chutney \$14

chicken linguini with mushrooms & bacon in a creamy white wine sauce \$14

steak 'n' stout pie served with mash potato and mushy peas \$14

(v) risotto of the day \$15

brewhouse-made beef burger with egg, bacon, lettuce, cheese, tomato, pineapple, beetroot & onion served with chips \$16

salmon steak served with a fennel & orange salad and a side of roasted chats \$16

garlic seafood featuring barramundi, tiger prawns, mussels and salmon with creamy risotto in a cast iron pot with crusty bread and salad \$18

grills

bangers 'n' mash with gravy \$14

peri peri chicken served with chats & salad \$14

full rack bbq pork ribs served with chats & salad \$17

lamb cutlets with garlic mash, smashed peas & zucchini \$17

200g eye fillet served with chips & salad \$18

300g rump served with chips & salad \$18

mushroom bbq
pepper dianne
gravy tomato

house-made desserts

traditional apple crumble with cream \$6

cheesecake of the day \$7

sticky date pudding with warm caramel sauce \$7

individual chocolate self saucing pudding \$8

coffees cappuccino latte flat white \$4

espresso tea hot chocolate \$4