


BREWHOUSE *DINNER* MENU

SUN - THU 5.30PM - 8.30PM

FRI - SAT 5.30PM - 9.00PM

STARTERS

- v **Garlic turkish bread** for two \$8
- v **Bruschetta** of tomato, red onion and torn basil dressed with sticky balsamic and olive oil \$9
-  v **Garlic-based 3 cheese pizza** topped with a blend of goats cheese, parmesan, mozzarella and *dark ale*-infused caramelised onion \$13
- Brewhouse platter for two** with chicken skewers, lemon crumbed prawns, salt and pepper calamari, sundried tomatoes, charred vegetables, olives, toasted turkish bread and a duo of dips \$19
- v Two large chinese-style **vegetable spring rolls** filled with carrot, wombok, bean sprouts, shitake mushrooms and rice noodles served with ponzu dipping sauce, pickled cucumber and sesame salad \$15

LIGHTS

-  v **Vegetarian salad** of cumin roasted pumpkin, *BPA*-soaked raisins, walnuts, feta cheese and baby rocket finished with maple and seeded mustard dressing \$16
-  v **Lebanese-style lentil and chick-pea pattie** served on a bed of orange-scented cous cous, topped with a saffron & mint yoghurt and a garden salad on the side \$16
- Lightly fried **salt 'n pepper calamari** accompanied by a salad of snow pea tendrils, shaved coconut, mango, bean sprouts and crispy chat potatoes drizzled with lime aioli \$17
- gf **Thai-inspired chicken salad** featuring marinated breast fillet served atop vermicelli, mint, coriander, basil, onion, chilli, cucumber, snow peas and shallots finished with a sweet kaffir lime leaf dressing \$18

GRILL

-  **200g eye fillet** served with* beer-battered chips and salad \$23
-  **300g rump** served with* beer-battered chips and salad \$22
-   **400g rib fillet** marinated in *dark ale* served with* chips and salad \$28
[* creamy mash and veg. add \$2]
-  Full rack of **bbq pork ribs** marinated in *sunshine wheat* and served with chat potatoes, corn on the cob and coleslaw \$25

Sauces

Gravy | Pepper | Mushroom | Dianne

 Caramelised Onion |  Brew-B-Q

Add

3 tiger prawns \$5  Half rack of ribs \$10




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MAINS

Gnocchi tossed with chicken breast, cashews, broccoli and semi dried tomatoes finished with a creamy white wine sauce \$18

 **Fettuccini marinara** with barramundi, salmon, prawns and calamari cooked in garlic, *starlager* and white wine, finished with fresh lemon juice \$22

 **Dark ale**-marinated **beef stirfry** of ginger, garlic, basil, coriander, carrot and capsicum with steamed rice and bok choy \$19

gf **Chicken and lychee coconut curry** served with steamed rice and asian greens \$19


gf v **Creamy risotto** of the day \$17

- | add grilled chicken \$19
- | add smoked tasmanian salmon \$21
- | add bbq prawns \$21

Salmon fillet lightly tempura battered served on soba noodles tossed with soy, ginger, red onion, coriander and mint accompanied by yellow and red asian pickles \$22


Lamb souvlaki served with tzatziki, hummus, greek salad and crusty turkish bread \$19

Marinated **lemon peri peri chicken** char grilled and served on orange-scented couscous accompanied by grilled flat bread and a fresh tomato salad \$20

 **Seafood basket** with salt and pepper calamari, *sunshine wheat*-battered fish, crumbed prawns, beer-battered chips and salad \$19

 **Pie of the day** [see board for details], served with  | creamy mash, gravy and minted peas \$19
| beer-battered chips, salad and gravy \$19

Pizza of the day [see board for details] \$18

 Brewhouse-made **gourmet beef burger** with egg, bacon, lettuce, cheese, tomato, pineapple, beetroot, *dark ale*-infused caramelised onion and *Brew-B-Q* sauce with beer-battered chips on the side \$19

SIDES

Beer-battered **chips** with gravy \$7

Wedges with sour cream and sweet chilli \$8

Lightly fried **cajun-dusted onion rings** with a side of chipotle mayonnaise \$8

v **Greek salad** with feta, olives, cucumber, tomato and red onion \$8

v Steamed **seasonal vegetables** tossed through garlic butter \$8

DESSERTS [SEE BOARD FOR DETAILS] enjoy one of our homemade desserts

v | vegetarian gf | gluten free



brewhouse beer used in dish



brewhouse beer used in salad dressing

Chef | Andrew McCabe