

# BREWHOUSE *LUNCH* MENU

MON-FRI 11.30AM – 2.00PM

SAT-SUN 11.30AM – 5.30PM

## DAILY SPECIALS [SEE BOARD FOR DETAILS]

- gf v **Risotto** \$14  
| add grilled chicken \$16  
| add smoked tasmanian salmon \$17  
| add bbq prawns \$17

**Pizza** \$15



**Homemade pie** accompanied by



- | creamy mash, gravy and minted peas \$17  
| beer-battered chips, salad and gravy \$17

**Desserts** enjoy one of our home-made desserts  
[see board for details]

## SALADS

- Caesar salad** with gourmet bacon, anchovies, croutons, shaved parmesan and a poached egg \$14  
| add grilled chicken \$15  
| add salt & pepper calamari \$16  
| add smoked tasmanian salmon \$17  
| add bbq prawns \$17

Lightly fried **salt & pepper calamari** accompanied by a salad of snow pea tendrils, shaved coconut, mango, bean sprouts, crispy chat potatoes drizzled with lime aioli \$15



- v **Vegetarian salad** of cumin roasted pumpkin, *BPA*-soaked raisins, walnuts, feta cheese and baby rocket finished with maple and seeded mustard dressing \$13

**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 \$16

## MAINS



**Dark ale**-marinated **beef stirfry** of ginger, garlic, basil, coriander, carrot and capsicum with steamed rice and bok choy \$15

gf **Chicken and lychee coconut curry** served with steamed rice and asian greens \$15

- v Two large chinese-style **vegetable spring rolls** filled with carrot, wombok, bean sprouts, shitake mushrooms and rice noodles served with ponzu dipping sauce and pickled cucumber and sesame salad \$15



**Barramundi** with beer-battered chips and salad; *sunshine wheat*-battered | grilled | salt & pepper crusted \$15



Succulent **chicken schnitzel** breaded with fresh finely chopped herbs and parmesan cheese, accompanied by chat potatoes and salad finished with rich gravy \$15



**Seafood basket** with salt and pepper calamari, *sunshine wheat*-battered fish, crumbed prawns, beer-battered chips and salad \$15

**Lamb souvlaki** with tzatziki, hummus, greek salad and crusty turkish bread \$15




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## PASTA

**Gnocchi** tossed with chicken breast, cashews, broccoli and semi dried tomatoes finished with a creamy white wine sauce \$15

 **Fettuccini marinara** with barramundi, salmon, prawns and calamari cooked in garlic, *starlager* and white wine, finished with fresh lemon juice \$18


## BURGERS

 Rib fillet **steak sandwich** with cheese, bacon, tomatoes, crisp lettuce, *dark ale*-infused caramelised onion, aioli and *Brew-B-Q* sauce atop toasted turkish with beer-battered chips on the side \$15

 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 \$16


**Fish burger** with battered barramundi served on a crusty burger bun, brewhouse tartare sauce, lettuce, tomato and cheese with beer-battered chips on the side \$15

## GRILLS

 **200g eye fillet** served with beer-battered chips and salad \$19

 **300g rump** served with beer-battered chips and salad \$18

  **400g rib fillet** marinated in *dark ale* served with chips and salad \$24

 Full rack of **bbq pork ribs** marinated in *sunshine wheat* and served with chat potatoes, corn on the cob and coleslaw \$22

### Sauces

Gravy | Pepper | Mushroom | Dianne

 Caramelised Onion |  Brew-B-Q

### Add

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

## SIDES

**Garlic turkish bread** for two \$8

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

**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