

BeerFood

Marinated Olives		8.0
Corn, Chive & Graviera Pancakes		9.0
Classic Cheese Croquettes		9.0
Slow-cooked Pork Belly, Sticky Soy		11.0
Red Curry & Coconut Prawns		12.5
Lemon Pepper Calamari, Grilled Lime		12.0
IPA-marinated Crispy Chicken, Chilli Salt		10.0
Caramelised Onion & Blue Cheese Bruschetta		9.5
Salt Cod Fritters, Aioli		10.5
Lamb Köfte, Tzatziki		9.5
Baharat-spiced Lamb Cutlets	1 for	6.5
	3 for	16.0
Fresh Oysters, Pear & Horseradish Dressing	3 for	9.5
	6 for	17.0
Frites & Mayonnaise		8.5

Share Plates - Choose any 4 BeerFood items **38.0**

Mussel Pots

Steamed black bay mussels in traditional pots, frites & mayonnaise

Mariniere	28.0
White wine, celery, onion, leek, thyme	
Provençale	28.0
Tomato, garlic, basil	
Hoegaarden	28.0
Orange & lemon zest, coriander seeds, Hoegaarden white beer	
Spicy	28.0
Chilli, lemongrass, coconut cream	
Roquefort	28.0
Blue cheese, cream, spinach	



Mains

Char-grilled Spatchcock Whole baby chicken, warm chickpea & feta salad, spicy Peri-Peri sauce	32.0
Grilled Pork Cutlet Crispy garlic & rosemary potatoes, pear relish, pork jus	29.0
Pumpkin Filo Roasted pumpkin, pine nuts, dried figs & feta in filo pastry, almond & apple sauce	26.0
Atlantic Salmon Fillet Pan-seared, soba noodle & seaweed salad, baby corn, broccolini, sesame soy glaze	32.0
Seafood Linguine Mussels, prawns, pipis, fish, roast capsicum pesto sauce	31.0
Steak Frites Grilled 300g Scotch fillet, salad of asparagus, green beans & toasted almonds, red wine jus, frites	36.0

Sides

Big Green Salad	9.0
Green Beans, Toasted Almonds	9.0
Crispy Garlic & Rosemary Chat Potatoes	9.0
Frites & Mayonnaise	8.5

Desserts

Liege Waffle Macerated berries, Chantilly cream	14.0
Chocolate, Stout & Espresso Mousse Whipped cream	13.0
Panna Cotta White Chocolate & Coconut	13.0
Semifreddo Banana & Hazelnut	13.0

Fromage

Cheese Plate Selection of soft, hard & blue cheese with accompaniments	18.0
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