

ENTREE

Arancini, Leek & Taleggio, Green Pea Puree (Veg)	15
Goat's Cheese Souffle, Turkish Black Fig & Radicchio Salad (Veg)	18
Seared Scallops, Crisp Pork Belly. Miso Mayo, Watercress (GF) (DF)	18
Tea Smoked Quail, Honey Glaze, Micro Herbs (GF) (DF)	19
Fried Cuttlefish, Green Nam Jim (GF) (DF)	16
Grilled Lamb Meatballs, Roasted Tomato Sauce, Fresh Herbs, Flatbread, Grilled Lemon (DF)	16
Beetroot Cured Tuna, Ruby Grapefruit & Fennel Salad, Horseradish Cream (GF)	18
Haloumi Chips, Tomato & Bell Pepper Chutney (Veg)	16

PLATTERS / BOWLS

CHARCUTERIE PLATE – Duck Liver Pate, Pork Pie, Smoked Pastrami, Salami, Pickled Onions, Guindilla Peppers, House Pickles, Beetroot Relish, Flat Bread	26
THE PREACHER BOWL – Sweet Potato Falafel, Baba Ganoush, Beetroot Dip, Pickled Cauliflower, Green Pickles, Flat Bread (Veg) (Vegan)	23
THE BREWERS PLATTER – Braised Pork Knuckle, House Pickles, Soft Boiled Egg, Kenilworth Aged Cheddar, Seeded Dijon Mustard, Ten Acres Spent Grain Sourdough	25

TURKISH STYLE PIZZA

Chilli Salami, Tomato, Mozzarella, Black Olives, Basil	25
Roasted Pumpkin, Feta, Pinenuts, Spinach, Rosemary (Veg)	23
Smoked Chicken, Bacon, Roasted Peppers, Chipotle Mayo, Sweet Potato Crisps	24

(GF) gluten free not coeliac (VEGAN) vegan, (VEG) vegetarian, (DF) dairy free

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15% SURCHARGE APPLIES FOR PUBLIC HOLIDAYS

MAINS

STOUT BRAISED LAMB SHOULDER FOR 2 - Malt Molasses, Rosemary Potatoes, Mushy Peas, Roasted Carrots	69
ROAST PORK SHOULDER FOR 2 - Crackling, Sweet Potato Galette, Apple Chutney, Fennel & Chervil Salad (GF)	68
Battered Catch – Tempura Fish & Local Prawns, Chips, Salad, Rustic Tartare Sauce	30
Confit Duck, Ancient Grain Risotto, Grape Jelly, Pan Juices, Watercress Salad (DF)	32
Salmon Fillet, Kipfler Potato, Soft Poached Egg, Baby Endive, Salsa Verde, Preserved Lemon (GF) (DF)	29
Spanish Style Vegetarian Sausage, Roast Butternut Squash & Grain Salad, Skordalia, Grilled Lemon (Vegan) (Veg) (DF)	26
Prawn Pappardelle, Heirloom Tomato Sauce, Basil, Chilli, Garlic, Lemon	30
Chicken Parmigiana - Crumbed Free Range Chicken Breast, Chips & Salad	27
Pork Belly, Almond & Parsley Couscous, Dates, Tahini Yoghurt, Pan Juices	32
Eye Fillet 200g, Cauliflower Roesti, Broccolini, Blistered Truss Tomatoes, Centennial Hop Jus (GF) (DF)	39
500g Black Angus Rump, Crispy Onion Rings, Chips, Green Leaf Salad, Bearnaise Sauce (DF)	45

SIDES

Bearnaise Sauce	4
House Salad	7
Tomato Salad, Fresh Basil,	9
Onion Rings	8
Broccolini	9
Chips, Rosemary Salt, Aioli	8
Sweet Potato Fries, Chipotle Mayo	9

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KIDS MENU *(up to 14 years old)*

14

Ham & Cheese Pizza
Fish & Chips
Spaghetti Bolognaise
Crumbed Chicken & Chips

... AND FOR DESSERT...

Ice Cream - Chocolate or Strawberry Topping

DESSERTS

Summer Berry Trifle, Champagne Jelly, Sponge, Vanilla Custard 14

Citrus Tart, Italian Meringue, Candied Kumquat 14

Double Chocolate & Walnut Brownie, Chocolate Sauce,
Coconut Ice Cream (Vegan) (Veg) (DF) 15

Orange Polenta Cake, All Spice Ice Cream, Rosemary Syrup (GF) 14

Tasting Plate -
Raspberry Panna Cotta, Chocolate Moccha Mousse,
Choc Nougat Roll, Chocolate Stout Ice Cream 18

Affogato -
Vanilla Bean Ice Cream, Shot of Espresso, Biscotti 12
 o add a shot of liqueur 18

Irish coffee - long black with shot of
Jameson's Irish whiskey & fresh cream 16

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