

FOOD MENU

TO START

Fresh Cut Focaccia	4pp
Warm house-baked focaccia with charred onion butter (V, VgO)	
The Olive Mix	9
Mixed olives gently marinated and warmed (DF, GF, V)	
Nuts About You	9
House roasted mixed nuts, lightly salted (DF, GF, V)	

SHARE PLATES & BOARDS

On the Sticks	22
Grilled wagyu skewers with zingy pickled jalapeño salsa (GF, DF)	
Crackling Pork Bites	19
Slow braised & crispy fried pork belly bites with salted crackling & coriander mayo Choose between a fiery ginger glaze or lime pepper dry rub	
Sweet Spuds	14
Maple glazed sweet potato, whipped labneh & pepita dukkah (V)	
Steamy Greens	12
Seasonal steamed vegetables in a white wine vinaigrette (DF, GF, V)	
Crispy Fries	10
Fries with your choice of ketchup or BBQ sauce. Add roasted garlic aioli - \$2 (DF, GF, V)	
The Little Graze (1-2 people)	32
Finocchionna Fennel Salami, Serrano Jamon, Truffle Salami, Triple Brie, Vintage Cheddar, Focaccia, Olives, Nuts, Chutney (GFO)	
The Big Spread (2-3 people)	
Check out our specials menu for this weeks selection	

BIGGER BITES

The Brewer's Burger	25
Beef patty, cheese, bacon jam, crisp lettuce, green pickles & burger sauce. Served w/ fries	
Hot Chicken Burger	24
Crispy chicken thigh, lettuce, pickles, buffalo & ranch sauce. Served w/ fries	
The Vego Burger	20
Homemade falafel patty, cheese, lettuce, green pickles & ranch sauce. Served w/ fries (V)	
The Hog's Knuckle	30
800g crispy pork knuckle glazed with caramelised plum & ginger glaze <i>*Please allow 20 min</i>	

SOMETHING SWEET

Dessert Du Jour - Ask about today's delicious dessert!	13
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