

# FOOD



## TO START

### Fresh Cut Focaccia

Warm house-baked focaccia with charred onion butter (V, VgO)

4pp

### The Olive Mix

Mixed olives gently marinated and warmed (DF, GF, V)

9

### Nuts About You

House roasted mixed nuts, lightly salted (DF, GF, V)

9

## SHARE PLATES & BOARDS

### On the Sticks

Grilled wagyu skewers with zingy pickled jalapeño salsa (GF, DF)

22

### Crackling Pork Bites

Slow braised, crispy pork belly bites with salted crackling & coriander mayo

**Choose between a fiery ginger glaze or lime pepper dry rub**

19

### Sweet Spuds

Maple glazed sweet potato, whipped labneh & pepita dukkah (V)

14

### Steamy Greens

Seasonal steamed vegetables in a white wine vinaigrette (DF, GF, V)

12

### Crispy Fries

Fries with your choice of ketchup or BBQ sauce.

Add roasted garlic aioli - \$2 (DF, GF, V)

10

### The Little Graze (1-2 people)

Finocchionna Fennel Salami, Serrano Jamon, Truffle Salami, Triple Brie, Vintage Cheddar, Focaccia, Olives, Nuts, Chutney (GFO)

32

### The Big Spread (2-3 people)

Check out our specials menu for this weeks selection

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## BIGGER BITES

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| <b>The Brewer's Burger</b><br>Beef patty, cheese, bacon jam, crisp lettuce, green pickles & burger sauce. Served w/ fries       | 25 |
| <b>Hot Chicken Burger</b><br>Crispy chicken thigh, lettuce, pickles, buffalo & ranch sauce. Served w/ fries                     | 24 |
| <b>The Vego Burger</b><br>Homemade falafel patty, cheese, lettuce, green pickles & ranch sauce. Served w/ fries (V)             | 20 |
| <b>The Hog's Knuckle</b><br>800g crispy pork knuckle glazed with caramelised plum & ginger glaze<br><i>*Please allow 20 min</i> | 38 |

## SOMETHING SWEET

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| <b>Dessert Du Jour</b><br>Ask about today's delicious dessert! | 13 |
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