

www.matildabay.com

 matildabaybrewery

 facebook.com/matildabaybrewery

# MATILDA BAY

EST. 1983

## AWAY | TAKEAWAY FOOD & BEVERAGES

## TAKEAWAY HOURS

Thurs - Sun 12pm - 7.30pm

Last orders at 7.30pm. Order online at matildabay.com or call 03 5957 3200

### - BREADS & SNACKS -

- BEER NUTS (V, VE, GF)  
mixed local nuts, spiced seasoning
- MOUNT ZERO OLIVES (V, VE, GF)  
citrus, rosemary
- BBQ CORN (V, GF)  
w. butter & lime
- HERB & CHEESE FOCACCIA (V)  
confit garlic, fior di latte, herbs
- ANCHOVY FOCACCIA  
confit garlic, fior di latte, anchovies, olives
- CRISPY FRIED CHICKEN WINGS (GF)  
spicy mayo
- ANTIPASTO & FOCACCIA (SERVES 4)  
san daniele prosciutto, sopressa pork salami, cacciatore salami, buffalo mozzarella, stracciatella

### - SIDES & SALADS -

- COS SALAD (V, VEO, GF)  
pickled onion, pecorino, chive vinaigrette
- ROAST BEETROOT SALAD (V)  
walnuts, rocket, goat's cheese, freekeh
- THICK CUT BEER BATTERED CHIPS (V, VE)  
house ketchup
- CAULIFLOWER & POMEGRANATE SALAD (V, GF)  
currants, pine nuts, tahini

### - THE MAIN PART -

- 7 MB BURGER 23  
wood fire grilled beef, bacon, fermented red onion, cheese, chips, house sauce
- 10 CHICKEN BURGER 23  
butter milk fried chicken, spicy slaw & kewpie mayo. chips
- 13 LOCAL ORGANIC SPATCHCOCK (GFO) 29  
butterflied and wood grilled, chips, salad & chimichurri

### - DESSERT -

- 16 SEASONAL FRUIT TART (V) 14  
lemon curd, fresh seasonal berries, double cream

### MATILDA BAY \$12 LUNCHTIME SPECIALS

#### Pizza, Salads & Pork Belly Burger

\*see website or instore for details

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION VE = VEGAN VEO = VEGAN OPTION V = VEGO  
N = CONTAINS NUTS

\*Please note that we source local and seasonal produce. This means that our menu items are updated regularly and subject to availability. Menu items may contain or come into contact with wheat, eggs, nuts & milk. Please contact us directly for severe allergy requests.

### - WOOD FIRED PIZZA -

*3-day proved natural sourdough base. All vegetarian pizzas can be served with vegan cheese for an extra \$3 or made with a gluten free base for an extra \$3.50.*

- MARGHERITA (V) 20  
pizza sauce, buffalo mozzarella, basil
- DIAVOLA (N) 25  
pizza sauce, fior di latte, salami, walnuts, stracciatella, chilli
- MUSHROOM & MANCHEGO (V) 24  
confit garlic, cream cheese, shiitake, swiss browns, pearl white mushroom, manchego
- POTATO & SPECK 24  
pork belly, confit garlic, taleggio, potato, rosemary
- PROSCIUTTO & ROCKET 25  
pizza sauce, buffalo mozzarella, san daniele, wild rocket, manchego
- MATILDA BAY 25  
pizza sauce, fior di latte, salami, speck, pancetta, smoky bbq sauce
- ROAST VEGGIE (V) 22  
pizza sauce, fior di latte, eggplant, zucchini, roast pepper, cherry tomatoes, stracciatella

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## - MATILDA BAY DRAUGHT -

All Matilda Bay beers are double fermented and brewed with minimal intervention using pure unadulterated mountain spring water. All brews are unfiltered and unpasteurised.

**Matilda Bay Alpha Pale Ale** – Healesville, Victoria ABV 5.2%

This multi award winning Australian style pale ale has dominated beer competition since it first emerged in 1999 and was just recently voted 'Brewer's Choice Best Champion Australian Beer since 2012' by the AIBA. It's nose ticking aromas are dominated by fresh spicy citrus and exotic spice dust. The palate is firm and dry, with refreshing bitterness and a long lingering finish that throws hints of caramel, spicy oak and poached stone fruit.

**Matilda Bay European Ale** – Healesville, Victoria ABV 4.2%

This smooth and creamy Ale is a riff on a classic European style golden ale. It will get your palate bouncing with bursts of roasted malt, hints of caramel and toffee goodness and a slight tart character. Your senses will be guided by malt and biscuity aromas, with underlying hints of fresh stone fruits and hop spices.

**Matilda Bay Redback** – Healesville, Victoria ABV 4.7%

First brewed by Matilda Bay in 1987, this sparkling blonde Belgian Wheat ale throws a pale glow that draws upon its origins as Australia's original wheat beer. Double fermented with aromas of lemon zest and floral spice, the palate is creamy and soft, yet firm. It walks a delicate line between fullness and fineness with a well-balanced mild palate, which finishes crisp and fresh.

## - GUEST BEER -

**Green Beacon Grappler Lager** – Teneriffe, Queensland ABV 4.8%  
Crisp, clean and bright with a refreshingly dry finish.

## - SPIRITS -

**The Everleigh Bottling Co Cocktails**

Manhattan, Old Fashioned, Negroni, Martini

\$20

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CROWLER CAN 946ML\*

1 FOR \$10



MATILDA BAY LONG NECK BOTTLE 640ML\*

\$7

\*This beer is poured fresh from the tap. Treat it like milk and keep it refrigerated. Consume within 3 days. Our guest beers and Matilda Bay beers are subject to change as we brew them.

Long neck bottles are available for Matilda Bay beers only.

6 pack long necks - \$35

single long neck - \$7

mixed 4 pack  
CANS | \$18

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## - WINE LIST -

|      |  | BOTTLE  |
|------|--|---------|
| NV   | Dalzotto Pucino Prosecco<br>King Valley, Victoria                                    | \$29    |
| 2019 | Rieslingfreak No. 3 Riesling<br>Clare Valley, South Australia                        | \$35    |
| 2018 | Dog Point Sauvignon Blanc<br>Marlborough, New Zealand                                | \$37    |
| 2019 | Giant Steps Chardonnay<br>Yarra Valley, Victoria                                     | \$37.50 |
| 2019 | Giant Steps Rosé<br>Yarra Valley, Victoria   | \$25    |
| 2019 | Giant Steps Pinot Noir<br>Yarra Valley, Victoria                                     | \$37.50 |
| 2018 | Leirana Albarino<br>Rias Baixas, Spain   | \$42    |
| 2017 | Yangarra GSM<br>McLaren Vale, South Australia  | \$59    |
| 2018 | Giant Steps Harry's Monster Cabernet, Merlot, Petit Verdot<br>Yarra Valley, Victoria | \$55    |
| 2019 | Giant Steps Sexton Vineyard Chardonnay<br>Yarra Valley, Victoria                     | \$60    |
| 2019 | Giant Steps Applejack Vineyard Pinot Noir<br>Yarra Valley, Victoria                  | \$65    |