

FOOD MENU



SNACK

JUMBO SICILIAN OLIVES, CITRUS [df, gf, vg]	8
SPICED PRETZELS [df, vg]	6
ONE LOVE SOURDOUGH, WHIPPED BUTTER [v] <i>Pair with One Love Pale Ale</i>	6

RAW

OYSTERS, POMEGRANATE, KAMPOT PEPPER [df, gf] 4.50ea/24/45 <i>Pair with Hi-Fi Dry Zero Carb Japanese Lager</i>	
YELLOWFIN TUNA CRACKER, WASABI ROE, FURIKAKE [df, gf] 4.50ea <i>Pair with One Love Pale Ale</i>	
LOBSTER TART, PICKLED DAIKON, MISO, SOY, TOBIKO <i>Pair with Bommie XPA</i>	5
POACHED LOBSTER ROLL, CELERY, SOFT HERBS, BRIOCHE <i>Pair with Wild Sky Zero Carb Pale Ale</i>	11
KING ORA SALMON, SMOKED PONZU, ORANGE [df, gf] <i>Pair with Natural Draught</i>	22
KINGFISH, JALAPENO, SHISHO, YUZU DRESSING [df, gf] <i>Pair with Bommie XPA</i>	23
ASSORTED SASHIMI PLATTER, MUSTARD PONZU <i>Pair with Hi-Fi Dry Zero Carb Japanese Lager</i>	49

COLD CUTS

(served with accompaniments)

MIDNIGHT HAM BY SALT KITCHEN (30g)	10
MILANO SOPRESSA BY SALUMI AUS (30g)	12
WAGYU BEEF BRISKET BY OAKWOOD (30g)	12
JAMON SERRANO FROM SPAIN (30g)	15
CHICKEN AND PORK FARMHOUSE TERRINE	14
QUEEN VIC MARKET DELI MEATS, TERRINE, ONION JAM, CORNICHONS, FOCCACCIA (Add Aged Cheddar 60g)	33
<i>Pair with Backyarder Crisp Lager or Sunsetter Ginger Beer</i>	10

SMALL

PUMPKIN HUMMUS, PEPITAS, ZAATAR, CRACKER [vg] <i>Pair with Natural Draught</i>	17
DUCK LIVER PARFAIT CANNOLI, CARAMELISED ONION, CHIVES <i>Pair with Wild Sky Zero Carb Pale Ale</i>	6ea
SEAFOOD SCOTCH EGG, BULLDOG SAUCE <i>Pair with Backyarder Crisp Lager</i>	8ea
FRANK'S XO DIP, GARLIC FOCACCIA [df] <i>Pair with Bommie XPA</i>	18
LEEK & MANCHEGO CROQUETTES, MUSTARD MAYO (5) [v] <i>Pair with Sidewinder Deluxe XPA</i>	18
BRICK FRIED CHICKEN, SPICY AIOLI <i>Pair with Hi-Fi Dry Zero Carb Japanese Lager or One Love Pale Ale</i>	19
SALT & PEPPER SQUID, CITRUS MAYO [df, gf] <i>Pair with Bommie XPA</i>	20
PAN SEARED SCALLOPS, CAULIFLOWER PUREE, JAMÓN (3) [gf] <i>Pair with One Love Pale Ale</i>	22

LARGE

CAULIFLOWER, MOJO VERDE, DATES, PARSLEY [df, vg] <i>Pair with Hi-Fi Dry Zero Carb Japanese Lager</i>	28/38
GRILLED PUMPKIN, AJO BLANCO, SMOKED GINGER GLAZE [df, vg] <i>Pair with Sunsetter Ginger Beer</i>	38
600G GRILLED PORK BELLY, STICKY SOY, GOCHUJANG [df] <i>Pair with Sunsetter Ginger Beer</i>	75
800G SLOW COOKED LAMB SHOULDER, ROMESCO, ZAATAR [df] <i>Pair with Dusky Red Hoppy Ale</i>	85

CLASSIC

MUSHROOM PAPPARDELLE, CRISPY CHILLI, GARLIC, CREAM, TARRAGON, PARMESAN [v] <i>Pair with Dusky Red Hoppy Ale</i>	32
MARKET FISH, PARSLEY VELOUTE, BRAISED FENNEL [gf] <i>Pair with One Love Pale Ale</i>	MP
CHICKEN SCHNITZEL, COLESLAW, MUSTARD, LEMON <i>Pair with One Love Pale Ale</i>	28
SHER WAGYU BURGER, PICKLES, CHIPOTLE MAYO, CHEESE, COLESLAW, CHIPS <i>Pair with Natural Draught</i>	28
300G O'CONNOR SCOTCH FILLET MS3, PAPRIKA ONION RINGS, MUSTARD <i>Pair with Dusky Red Hoppy Ale</i>	54

SIDES

FARM LEAVES, LEMON SHALLOT DRESSING [df, vg]	12
CHOPPED BROCCOLI SALAD, GRAINS, YOGHURT DRESSING [gf, v]	12
GREEN BEANS, GARLIC OIL [gf, vg]	12
THICK CUT CHIPS, MIXED HERBS, GARLIC AIOLI [df, v]	12

DESSERTS

QUEEN VIC MARKET CHEESE QUARTET, QUINCE, HONEYCOMB, CRACKERS [v] (With beer pairing)	30
STOUT CARAMEL TRUFFLE [gf] <i>Pair with Dusky Red Hoppy Ale</i>	40
HOPS ICE CREAM SANDWICH [v] <i>Pair with Bommie XPA</i>	3
SEASONAL TARTE TATIN, AMBER CARAMEL, ICE CREAM [v] (Allow minimum 15 minutes) <i>Pair with Backyarder Crisp Lager</i>	12
	15

 [visit_bricklane](#)

 [bricklanebrewing](#)

For function enquiries ask one of our friendly staff or email
market@bricklanebrewing.com

Please inform your waitperson of any dietary requirements or allergies.



DRINKS MENU



BRICK LANE TAP BEERS

	POT	SCH	PINT
NATURAL DRAUGHT 4.6% <i>Bready malt, balanced, refreshing</i>	7	10	13
HI-FI DRY ZERO CARB JAPANESE LAGER 4.2% <i>Crisp, clean, refreshing</i>	7	10	13
WILD SKY ZERO CARB PALE ALE 4.2% <i>Pine resin, melon, citrus</i>	7	10	13
ONE LOVE PALE ALE 4.4% <i>Citrus, stone fruit, tropical</i>	7	10	13
BOMMIE XPA 5.0% <i>Juicy, pineapple, tangerine</i>	8	11	14
SUNSETTER GINGER BEER 3.5% <i>Balanced, spice, sweetness</i>	8	11	14

Please ask our friendly staff for our rotating tap beers

BEER TASTING PADDLE

Choose any four beers on your tasting paddle, 4 x 150ml

18

TRILOGY OF FEAR LIMITED RELEASE BEER CANS

TAKEN Imperial Stock Ale 10.8% <i>Caramel, toffee, sweet</i>	20
RECKONING Palo Santo Imperial Stout 11% <i>Spearmint, chocolate, spice</i>	20
LAST TRAIN HOME Oud Imperial Stout 11% <i>Red fruits, dark chocolate, complex</i>	20

WINES BY THE GLASS

SPARKLING

	G	B
NV BILLY BUTTON Prosecco, Alpine Valley, Vic	14	80
2022 SOUMAH Blanc De Blanc, Yarra Valley, Vic	14	80

WHITE

2023 SONS OF EDEN Riesling, Eden Valley, SA	14	70
2023 HENTY FARM Pinot Gris, Henty, Vic	15	75
2022 DELATITE Sauvignon Blanc, Mansfield, Vic	14	70
2021 MARESSA Chardonnay, Mornington Peninsula, Vic	14	70

ROSÉ

2022 CLANDESTINE Mourvedre, Geographe, WA	14	70
---	----	----

RED











2022 PAYTEN & JONES VV Pinot Noir, Yarra Valley, Vic	15	70
2022 LIQUID ROCK'N'ROLL Gamay, King Valley, Vic	15	70
2022 LITTLE REDDIE Nebbiolo, Heathcote, Vic	16	75
2020 RUCA MALEN Malbec, Mendoza, ARG	15	70
2022 TOOLLEEN RIDGE ESTATE Shiraz, Heathcote Vic	15	70

BOILERMAKER

Pot of our Natural Draught served with a shot of Starward Stout Cask whisky

17

COCKTAILS



 ZEUS JUICE 22 <i>Vodka, lemongrass syrup, apple, lime, aquafaba</i>	22
 KAWFEE 22 <i>Vodka, cold brew, coffee liqueur, brown sugar</i>	22
 MAMA'S LEMONADE 22 <i>Limoncello, jasmine, prosecco, orange bitters, soda</i>	22
 BLOODY HELL MATE 22 <i>Vodka, our blend of all the classic mary fixings</i>	22
 PRISCILLA IN DRAG 22 <i>Gin, lemon, rhubarb syrup, aquafaba</i>	22
 I AM GROOT 22 <i>Fot Li vermut, tequila, mezcal, jasmine syrup, lime</i>	22
 PURPLE REIGN 22 <i>Tequila, violet liqueur, lavender syrup, lemon, lime</i>	22
 SUN DAZE 22 <i>Antagonist Sun Baked rum, almond clarified, cinnamon syrup, lime, chilli</i>	22
 HONEY BEE 22 <i>Chai spiced whisky, honey, cacao, macadamia bitters</i>	22
 456 MARTINI 23 <i>Little Lon gin, vermouth with a lemon twist or olive</i>	23

COCKTAIL CARAFES

Serves 3-4

BRICK LANE SANGRIA 40 <i>White or red wine, flavoured with assorted fruits and spices</i>	40
DRUNKEN TEA 40 <i>Vodka, limoncello, jasmine tea, lemongrass, soda</i>	40
JALISCO COOLER 40 <i>Tequila, elderflower liqueur, cucumber, lime mint, soda</i>	40

MOCKTAILS

 HIGH 'N' DRY 14 <i>Pineapple juice, honey, rhubarb and ginger syrup</i>	14
 SPICE GALS 14 <i>Apricot nectar, cinnamon syrup, apple juice</i>	14

LOW & NON-ALCOHOL

BRICK LANE SIDEWINDER XPA <0.5% 8	8
BRICK LANE SIDEWINDER PASSIONFRUIT XPA <0.5% 8	8
SOFT DRINKS 6 <i>Coke Coke Zero Lemonade Tonic Ginger Beer</i>	6
CABI SPARKLING 6 <i>Grapefruit Cranberry</i>	6
JUICES 5 <i>Apple Orange Pineapple Cranberry</i>	5

