

### Dine-in or takeaway

All our meals are lovingly handmade using locally-sourced, seasonal produce – and, of course, served with our delicious homemade relishes, jams, sauces, and dressings.

### CHECK THE COUNTER FOR OUR CHEF'S SPECIAL CREATIONS

GF Gluten Free V Vegetarian VG Vegan

### ALLERGEN DISCLAIMER:

Please note that our kitchen is not a certified coeliac area, as we bake our creations from raw ingredients. We do offer gluten-free alternatives. We ask that you always disclose any food allergies before ordering. Not all ingredients are listed.

Big Breakfast avail before

The Barnyard \$32.5

Chipolatas, bacon, fried egg, grilled tomato, avocado, mushrooms, spinach, savoury waffle portions, and potato rosti Served with Lois' Tomato & Garlic Relish

The Harvest (V)

Fried egg with grilled tomato, mushrooms, spinach, avocado, halloumi, savoury waffle portions and potato rosti. Served with Lois' Tomato & Garlic Relish

## Kartoffelpuffer avail before 3.30pm

Say hello to our delicious take on the traditional German Potato Rosti. A friendly nod to our German heritage.

The Brekky \$25.5

Bacon, fried egg, rosti, Uncle Steve's Tomato Chutney, avocado, heirloom tomato, oak leaf on toasted brioche Gluten Free bread available for an extra \$2

The Smoky (GF) \$27.5
Rosti with smoked salmon, poached eggs,
hollandaise sauce with pistachio kernels
and Steve's Balsamic Beetroot Relish

The O.G. (GF)
Rosti with crispy smoked bacon, poached eggs,
hollandaise sauce, Nikki's Eggplant & Tomato
Relish with pistachio kernels

The Veggie (GF, V) \$27.5 Rosti, smashed avocado, poached eggs, hollandaise, grilled halloumi, Matt's Chilli Jam, watercress and pistachio

The Kids Dish
Rosti, chipolatas, poached egg, Uncle Steve's
Tomato Chutney
\$15.5

Our pies are made with Beerenberg Meal Bases and served with a

fresh pickled veg salad mix (check availability at the counter).

Moroccan Lamb

In cumin and rosemary shortcrust

Hungarian Beef Goulash
In brie stuffed herb shortcrust

\$29.5

Pumpkin & Chickpea Curry Pasty (V) In turmeric shortcrust

Taka Tala Pulled Beef Brisket Cornish Pasty



Pies are served with your choice of Beerenberg Tomato, BBQ or Chipotle Ranch Sauce French Toast

avail before 3.30pm

Berries n Cream

\$21.9

Cinnamon brioche with a honey and berry compote, strawberry mascarpone, and Beerenberg vanilla ice cream

Maple Bacon

\$21.9

Cinnamon brioche with blueberries, bacon and maple syrup with Beerenberg vanilla ice cream

Burgers

\$27.5

avail before 3.30pm

Burgers are served with chips, a Beerenberg sauce and a fresh pickled veg salad mix

The Farmer's Burger

\$27.9

Grass-fed beef patty, oak leaf, heirloom tomato, bacon, cheddar cheese, Scotty's Burger Relish, served on a toasted brioche bun

The Cheeseburger

\$26.9

Toasted brioche bun, Beerenberg's Australian Tomato Sauce, beef pattie, double cheddar cheese and Karen's Sweet Mustard Pickle

The Katsu Chicken Burger

\$27.9

Katsu chicken tenders and a housemade slaw bound in Beerenberg's Miso & Yuzu Dressing and Mayonnaise

The Pumpkin Burger (V)

\$27.9

A lightly-spiced pumpkin patty, oak leaf, heirloom tomato, scorched halloumi, Steve's Balsamic Beetroot Relish, served on a toasted brioche bun

Mains

avail before 3.30pm

The Loaded Dog

\$29.9

A brioche bun loaded with two smoked Vienna sausages, New York Deli-Style Relish, beetroot sauerkraut and Jimmy's Chipotle Ranch Sauce. Served with Cheese, Crispy Chips and a side of Haydn's Green Tomato and Jalapeno Relish

The Fish and Chips

\$29.9

Fergusons Gummy Shark battered in cider served with chips, salad and Beerenberg's Tartare Sauce

The Not Fishy and Chips (VG)

\$27.9

Marinated tofu wrapped in nori and deep fried — served with sauteed kale, fresh chilli, hand cut chips and Beerenberg's Asian Dipping Sauce

# Gournet Toasted Sandwiches

Our gourmet sandwiches are toasted using fresh sourdough bread. (Gluten-free bread is available on request)

Reuben \$18.9

75g of Australian Silverside, beetroot sauerkraut, swiss cheese and a blend of Beerenberg sauces

The Taka Tala \$16.9

Toasted sourdough filled with salami, smoked ham and provolone cheese with house made Taka Tala salsa

The Great Aunty Jenny (V) \$16.9

Locally grown field mushrooms, with provolone cheese, spinach, basil pesto, accompanied by Great Aunty Jenny's Blue Cheese Dressing

Jalads avail before 3.30pm

Fresh seasonal salad, so colourful you can't help but smile. All locally sourced and crafted with care.

The Caesar \$23.9

Grilled chicken, baked torn sourdough, bacon crisps, gem lettuce, Uncle Jeff's Creamy Parmesan Caesar Dressing, a perfectly poached egg, and shards of parmesan cheese. Anchovies available for an extra \$3

Strawberry Patch \$23.9

Hand-picked strawberries from our patch, sweet watermelon, cucumber, creamy feta and fresh mint. Drizzled with Beerenberg Blue Gum Honey then topped with toasted pistachios

Meadow Salad \$15.9

Mesclun salad mix, cucumber, red capsicum, feta, watermelon radish, pickled beetroot with Beerenberg Mango, Lime & Chilli Dressing. Chicken Tenders available for an extra \$9



### JOIN US AT OUR KITCHEN TABLE...

Scan and sign up today and you could win \$50 worth of Beerenberg delicious-ness.

Ts & Cs available via the QR Code

Sides avai	l before 4pm
Hand-cut wedges (GF) With Beerenberg Tomato Sauce	\$14.9
Crispy chips (GF) With Beerenberg Tomato Sauce	\$12.9
Halloumi Soldiers  Spiced and fried served with Beerenberg Gr & Jalapeno Relish and Balsamic Beetroot Re	
For the Kids 12 years avail or	s and under efore 4.00pm
Chicken Nuggets With chips and Beerenberg Tomato Sauce	\$12.9
Healthy Snack (VG) Cucumber, carrot sticks, strawberries, rice cr and hummus	<b>\$12.9</b> ackers
Kids Toastie Ham and cheese with Beerenberg Tomato S	<b>\$10.9</b> sauce
The Kids Dog Brioche bun, smoked Vienna sausage, chees served with chips and Beerenberg Tomato S	
Beerenberg Kitchen E	Zaked
CROISSANTS (check counter for today's or Plain Butter and Beerenberg Jam	\$6 \$8.9
(Strawberry, Blueberry, Blackberry, Apricot of Ham and cheese Tomato and Brie	or Raspberry) \$10.9 \$10.9
Aussie Banana Bread Perfectly toasted and served with Chai butte and Beerenberg's Australian Honey	<b>\$8.5</b>
TI D I	¢40.0

\$10.9

\$8.9

The Duchess

The Queen

and fresh cream

Savoury scone served with a selection of

Homemade scone with Beerenberg's classic jams

Beerenberg's famous condiments

### **TEA & COFFEE** All espresso varieties Regular \$4.8 Large \$5.8 Iced Latte / Choc / Chai / Matcha \$5.8 Matcha Latte / White Hot Choc \$5.5 Hot Chocolate / Chai \$5 Pot of Tea \$6 English Breakfast, Masala Chai, Lemongrass Ginger, Organic Peppermint, Sencha Green, Earl Grey Add a \$1 for alternate milks or large sizes. SEASONAL COCKTAIL \$16 Locally made Strawberry Liqueur, Lychees, fresh strawberries, soda and mint **PROSECCO** \$9/\$40 Niccolo Prosecco **GOLDINGS WINES** The Local - Sauv Blanc \$9.5/\$42 \$10/\$44 The Spruiker - Pinot Gris \$10/\$44 The Purveyor - Pinot Noir The Handcart – Shiraz \$10/\$44 PRANCING PONY BEER \$9 Stage Roadie (3.4%) Zeppelin, NEIPA (6.6%) \$12 Pony Lager (4.5%) \$9.5 Blaze of Haze, Hazy Pale Ale (4.8%) \$10 LENSWOOD CIDER CO. Apple Cider (4.8%) \$12 Apple & Ginger Cider (5%) \$12 **SOFTIES** Ashton Valley Sparkling Juices \$5.5 Apple and Strawberry, Apple and Pineapple, Lemon Squish Ashton Valley Cloudy Juices \$5.5 Mango with Apple, Cloudy Apple **Nippys** Still/Sparkling water \$4.5 \$5.5 Apple juice; Orange juice Bundaberg \$5.5

Lemon Lime & Bitters, Guava, Ginger Beer, Traditional Lemon