

MENU

Lunch 12-2:30 PM Dinner 5:30-7:30 PM PLEASE

ORDER & PAY

@ TABLE

WITH OR CODE

wifi password: greatbeerhere

BAR SNACKS								
HOUSE POPCORN Fermented chilli & lime salt & vinegar bbq	[AL	L DAY]	EDAMAME Chilli salt	\$ 10				
GF, VG BEER NUTS House spice blend GF, VG	\$ 8		BREWERS SNACK Gamze smoked pork, David Brown cheddar, house hummus, crackers	\$ 22				
PLATES —								
BRATWURST Seeded mustard, sauerkraut, Salus roll			MORROCAN LAMB SHOULDER Slow roasted lamb shoulder, ras el-hanout, aleppo pepper, muhammara, peas, rocket, almond GF DF	\$ 28				
BIRRIA NACHOS Braised Mexican beef, house queso blanco, black beans, chipotle, crema, guac GF	\$ 26		CAMBODIAN CHICKEN CURRY Lemongrass, ginger, makrut, chilli, turmeric seasonal veg, rice GF DF	\$ 28				
MEATBALLS Pork and beef meatballs, sugo Grana Padano, focaccia	\$ 24		BEEF RIB Whorouly beef rib, polenta, lemon, parsley, doppelbock jus	\$ 28				
SIDES —								
HOUSE FOCACCIA Labneh, zaatar, Jandra olive oil								
ROASTED POTATOES Fennel, thyme, sherry vinegar, mayo GF, VGO								
GRILLED CORN Garlic, grana padano GF, VGO								
KIDS NACHOS Corn chips, salsa, cheese, black beans, guac GF, VGO	\$ 10	ETS	WARM OLIVE CAKE Fig Porter chocolate sauce	\$ 12				
KIDS MAC N CHEESE Herby breadcrumb, cauliflower	\$ 10	SWE	TOPOLINO GELATO See Inside for flavours	\$ 8				

PRODUCTS CONTAINING COMMON ALLERGENS ARE PRESENT IN OUR KITCHEN. WHILST WE ENDEAVOUR TO PROVIDE AN ALLERGEN-FRIENDLY EXPERIENCE TO OUR GUESTS, CROSS-CONTAMINATION MAY OCCUR. PLEASE NOTIFY OUR WAITSTAFF IF YOU HAVE ANY ALLERGENS.

GF/O-GLUTEN FREE/OPTION AVAILABLE VG/O-VEGAN/OPTION AVAILABLE

PRICES ARE SUBJECT TO A 10% SURCHARGE ON SUNDAYS AND 15% SURCHARGE ON PUBLIC HOLIDAYS



PIZZA

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GARLIC Garlic oil, herbs, mozzarella, Murray river salt MARGHERITA Napoli, bocconcini, basil, Grana Padano parmesan CHEESY HAM Napoli, mozzarella, ham FUNGHI Garlic oil, bocconcini, mushroom, rosemary, Grana Padano parmesan VEGAN Garlic oil, napoli, baby spinach, mushroom, roasted pumpkin, kalamata olive PUMP IT UP Garlic oil, onion jam, rosemary, roasted pumpkin, goat cheese, rocket, Murray River salt SPICY SAUSAGE Napoli, mozzarella, baby spinach, salami, Italian sausage, herbs, chilli flakes	Garlic oil, herbs, mozzarella, Murray river salt	\$ 15	CAPRICCIOSA Napoli, mozzarella, virginian ham, salami, mushroom, kalamata olive, anchovy	\$ 18
	Na poli, bocconcini, basil, Grana Padano	\$ 15		V 10
	CHEESY HAM Napoli, mozzarella, ham	\$ 16	DA BOMB! Napoli, mozzarella, virginian ham, salami, kalamata olives, Barb's famous onion jam	\$ 18
	\$ 16	BREWER Napoli, extra mozzarella, salami, chilli flakes	\$ 18	
	\$ 16	KING RIVER SPECIAL Napoli, mozzarella, virginian ham, Italian sausage, kalamata olives, capers, Grana Padano parmesan LA MADONNA Garlic oil, napoli,	\$ 18	
	\$ 18			
	Napoli, mozzarella, baby spinach, salami, Italian sausage, herbs, chilli	\$ 18	bocconcini, Italian sausage, anchovy, Grana Padano parmesan, basil	\$ 18
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GF-GLUTEN FREE VG-VEGAN GFO-GLUTEN-FREE OPTION