

## Brewery Fresh Beer

**Cascade Lager** 4.8% 17 IBU 6.5 / 12  
Balanced hop bitterness, light fruity notes and a crisp finish.

**Cascade Draught** 4.7% 19 IBU 6.5 / 12  
A full-bodied lager with a moderate malty aroma.

**Cascade Pale Ale** 5.0% 23 IBU 6.5 / 12  
Fragrant hoppy nose, firm bitterness. The oldest continuously brewed beer in the country.

**Cascade Export Stout** 5.8% 28 IBU 6.5 / 12  
Roasted malt & coffee flavour, dense creamy foam, balanced bitterness

**Cascade Barrel-Aged Export Stout** 10.1% 5oz / 10oz 6 / 9  
Aged for 5 months in second-fill ex-bourbon barrels. Aromas of American Oak, flavours of vanilla, chocolate, coffee beans and liquorice.

## Cascade Tasting Paddle

The best of Cascade on tap; 22  
Lager, Draught, Pale Ale and Export Stout  
Four 5oz beers | ~2.5 standard drinks

## More on Tap

**Local Craft Taps** 8.5 / 15  
Ask our friendly bar staff for our current favourites from local craft breweries.

**Balter XPA** 5.0% 30 IBU 6.5 / 12  
Tropical and floral aromatics set off a fruity palette. A hoppy, yet easy drinking beer.

**Brookvale Union Ginger Beer** 4.0% 7 / 13  
Spicy yet mild, dry but wet, smooth but sharp – just great ginger beer.

**Somersby Cider** 4.5% 6.5 / 12  
An easy drinking and refreshing apple cider with a pleasant sparkling sweetness.

## Cans & Bottles

### Beer

**Cascade Origin Premium Lager** 4.5% 18 IBU 9  
Bright, golden beer with citrus hops, fruity aroma, balanced malt sweetness, and a clean, bitter finish.

**Cascade Bitter** 4.4% 18 IBU 8  
Malty mid-palate with floral notes & a moderate bitterness.

**Cascade Premium Light** 2.4% 21 IBU 5  
A mild fruity, spicy hop character and a clean, crisp finish.

**Carlton Zero** 0% 5  
A lager style non-alcoholic beer. Slightly hoppy, balanced bitterness & a crisp finish.

### Cider

**Mercury Dry Cider** 5.2% 10  
Fresh green apples, dry finish

**Mercury Hard Passionfruit Cider** 8.2% 12  
Rich, full flavoured, sweet apple cider Infused with passionfruit

**Mercury Hard Raspberry Cider** 8.2% 12  
Rich, full flavoured, sweet apple cider Infused with raspberry

**Mercury Hard Blackcurrant Cider** 8.2% 12  
Rich, full flavoured, sweet apple cider Infused with blackcurrant

## Beer of the Month

**Cascade Brewery Bar X 4Pines 'Enigma' XPA** 5.5 / 10 4.5% 33 IBU  
A pale and light bodied XPA with in-your-face pineapple and hints of guava and lychee. Verdant yeast adds a touch of haze and some floral notes to accent the fruit.

## Wine

### Sparkling

**'Loose Juice' Prosecco** 14 / 68  
Tasmania

**Kreglinger NV Brut** 15 / 72  
Tasmania

**Kreglinger NV Brut Rosé** 15 / 72  
Tasmania

### White

**Pipers Sauvignon Blanc** 13 / 62  
Tasmania

**Range Life Fiano** 12 / 58  
Victoria

**Glaetzer Dixon Uber-Blanc Riesling** 12 / 58  
Tasmania

**Moorilla 'Praxis' Chardonnay** 13 / 62  
Tasmania

### Rosé

**Invercarron Rosé** 14 / 68  
Tasmania

### Red

**Joseph Chromy 'Pepik' Pinot Noir** 15.5 / 78  
Tasmania

**Delinquente 'Hell' Nero D'Avola** 11 / 52  
South Australia

**Bink 'Big Little Red'** 18 / 85  
South Australia

## Non-Alcoholic

### Soft Drinks

Pepsi | Pepsi Max | Lemonade | Tonic 4.5  
Lemon Lime Bitters | Dry Ginger Ale 4.5  
Spring Valley Juices - Orange | Apple 4.5  
Add cordial - Raspberry | Lime +0.5

### Hot Drinks

Flat White, Latte, Cappuccino, Mocha 5.5 / 6.5  
Chai Latte, Dirty Chai, Hot Chocolate 5  
Espresso, Piccolo, Long Black 4  
Tea: English B., Earl Grey, Peppermint, Green 4  
Soy & Almond Milk available +0.5

## Tasmanian Spirits

### Gin & Vodka

**Splendid Purity & Obscurity** 12  
**Splendid Summer Cup** 11  
**Hellfire** London Dry 12  
**Forty Spotted** Classic 13  
**Forty Spotted** Citrus 13  
**Forty Spotted** Pinot Noir 13  
**Lawrenny** Highlands 13  
**Last Sanctuary** Organic 12  
**Last Sanctuary** Pink 12  
**7K** Modern Tasmanian 13  
**7K** Raspberry 13  
**Three Cuts** Founders Release 12  
**Poltergeist** Unfiltered 13  
**House of Lenna** Dry 12  
**House of Lenna** Barrel-Aged 13  
**Taylor & Smith** Classic 13  
**Taylor & Smith** Dry 13  
**Taylor & Smith** Sloe 13  
**Taylor & Smith** Honey 15  
**Never Never** Ginache 17

### Vodka

**7K** Modern Tasmanian Vodka 12

### Whisky

**Lark** Classic Cask 27  
**Lark** Symphony No.1 Blend 24  
**Taylor & Smith** Single Malt 35  
**7K Distillery** Sherry Cherry Stout Cask 30  
**7K Distillery** Ex-Pinot Cask 32  
**7K Distillery** Ex-Bourbon Cask 32  
**Battery Point** Single Malt Islay Cask 40  
**Overeem** Sherry Cask 26  
**Sullivans Cove** Double Cask 65  
**Sullivans Cove** American Oak 90

## Cocktails & RTDs

**Brookvale Union** Vodka Peach Iced Tea 4.0% 12  
**Brookvale Union** Vodka Lemon Squash 6.0% 12  
**Brookvale Union** Vodka Passionfruit 4.0% 12  
**Good Tides** Lemon & Lime Seltzer 4.3% 10  
**Bizarro Bitter** Aperitivo Spritz 5.0% 12  
**Sullivans Cove** French Oak 90

## What's On Weekly

### Brewery Knock-Offs

Monday-Friday | 4-6pm  
Pints for Pot Prices

### Quiz Night

Every Wednesday | 6:30-8:30pm  
Parmi & Pint \$28 | 6-8pm

### 2 for 1 Meals

Every Thursday | 6pm-Close  
Get any two main meals or pub classics for the price of one\*

\*Free meal of equal or lesser value

### Historic Tours

Daily: Session times vary  
Bookings essential

### Brewery Tours

Daily: Session times vary  
Bookings essential

### Stay up to date

[cascadebrewerybar.com.au](http://cascadebrewerybar.com.au)  
[@cascadebrewerybar](https://www.instagram.com/cascadebrewerybar)

## Bar Snacks

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| Marinated olives (GF, DF, V)                                                                        | 6  |
| Garlic bread (Veg)                                                                                  | 7  |
| Hot chips (GF, DFO, VO)<br>aioli or tomato sauce                                                    | 8  |
| Crispy chicken strips (GF)<br>chilli mayo                                                           | 20 |
| Salt & pepper squid (GF, DF)<br>polenta crusted, dill mayo sauce, lemon pepper, fennel ceviche      | 18 |
| Sticky pork belly bites (GFO, DF)<br>house Cascade Export Stout glaze, honey & grain mustard, salad | 18 |
| Spiced cauliflower bites (GF, Veg, VO)<br>ranch dressing, spiced cranberries                        | 18 |
| Loaded fries (DFO)<br>chips, housemade gravy, shredded mozzarella, pulled BBQ beef brisket          | 18 |

## Share Plates

|                                                                                                                                                       |                        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------|
| Cascade rustic board (GFO, DFO)<br>Wicked smoked cheddar & brie, beetroot hummus, marinated olives, champagne ham, smoked beef, smoked chicken, bread | 45                     |
| Tasmanian Oysters* (GF, DF)<br>Natural or Kilpatrick                                                                                                  | six / dozen<br>24 / 45 |
| *Available on weekends only                                                                                                                           |                        |

## Mains

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| Pork cutlet (GF, DFO)<br>250g pork cutlet on the bone, apple cider sauce, pink eye potatoes, tarragon salsa           | 30 |
| Export Stout braised brisket (DFO)<br>Cape Grim Beef, seasonal greens, creamy mash potato, Cascade Export Stout gravy | 30 |
| Pan-fried Tasmanian pink ling (GF, DFO)<br>house beetroot and mint hummus, spiced roasted cauliflower, flamed kale    | 38 |
| Spiced Lamb & Potato Curry (GF, DF)<br>Tasmanian Pink Eye Potatoes, steamed rice, coconut cream                       | 28 |

## Pub Classics

|                                                                                                                                                 |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Tassie burger (GFO, DFO)<br>wallaby patty, native pepper berry mayo, pickles, sharp cheddar, onion rings, lettuce, side of chips                | 28   |
| Add bacon                                                                                                                                       | +2.5 |
| Make it a double                                                                                                                                | +10  |
| Smash burger (GFO, DFO)<br>smashed ground beef, American cheese, house baconnaise, pickles, tomato relish, side of chips                        | 25   |
| Add bacon                                                                                                                                       | +2.5 |
| Mushroom burger (Veg, VO, GFO)<br>roasted portobello mushroom, grilled halloumi, house native pepper berry mayo, iceberg lettuce, sliced tomato | 25   |
| Chicken parmi<br>crumbed chicken breast, ham, cheese, napoli sauce, chips, salad                                                                | 28   |
| Cauliflower parmi (Veg, VO, DFO)<br>cauliflower schnitzel, house made napoli sauce, mozzarella cheese, chips, salad                             | 25   |

## Something To Finish

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| Chocolate Cascade Export Stout cake<br>malt caramel, double cream, choc almond crumble | 12 |
| Caramel bread pudding<br>vanilla icecream, house caramel sauce, candied hazelnut crumb | 12 |
| Apricot crumble<br>Apricot compote, almond crumble, vanilla ice cream                  | 12 |

## Kids Meals

|                                                     |    |
|-----------------------------------------------------|----|
| Mini chicken parmi<br>served with chips and salad   | 13 |
| Mini cheeseburger<br>served with chips              | 13 |
| Chicken tenders (GF)<br>served with chips and salad | 13 |
| Fried squid (GF, DF)<br>served with chips and salad | 13 |



## 1824 CLUB

Are you a Cascade fan or a regular here at the bar?

The 1824 Club is a free membership. To start collecting points & gaining rewards, scan the QR code below!



### Dietary Notes

DF – Dairy free  
GF – Gluten free  
Veg/V – Vegetarian/Vegan  
O – Option

Please advise staff of dietaries when ordering at the bar.

### Public Holiday Surcharge

A 10% surcharge will be applied to each transaction on public holidays