



Grazing

Adobo pork and potato bites, sambal mayonnaise, coriander, chilli. (gf) \$17

Buffalo chicken ribs, buffalo sauce, celery, blue cheese dressing. \$17.50

Nopales quesadilla, prickly pear cactus, refried beans, charred corn salsa, vegan mozzarella. (vg) \$14.50

Crispy chipotle cauliflower, sweet chipotle sauce, pickles, dill. (v) \$14.50

Baja fish tacos (2), grilled Barramundi, charred corn salsa, cabbage slaw, Baja sauce, coriander, lime. (gf) \$17

Edamame, sea salt. (vg, gf) \$9

Chips, chipotle ketchup. (vg) \$11

Sharing

Slow cooked beef barbacoa taco kit, (makes 8) slow cooked beef, white corn tortilla, green chilli salsa, lime crema, pickled cabbage. (gf) \$48

Spiced roasted cauliflower, romesco, spiced nuts, red onion, parsley. (vg, gf) \$29

Whole rotisserie chicken, (8 pieces) choice of gravy, chilli oil, za'atar oil. (gf) \$30

Dessert

Tim Tam chocolate sundae, chocolate ice cream, chocolate cream, caramel, chocolate ripple biscuit, meringue kisses. \$14

Coconut and vanilla rice pudding, soft set coconut rice, vegan custard, ginger biscuit crumb. (vg, gf) \$13

Coffee and brandy crème brulee, stout ice cream, tuille biscuit. \$13

Brewery Favourites

Half chicken, charcoal rotisserie chicken, chips, Old Mate Pale Ale gravy, green salad. \$24

Vegan parma, crumbed vegan schnitzel, Napoli sauce, vegan cheese, chips, green salad. (vg) \$24

Chicken parma, crumbed chicken breast, Napoli sauce, ham, mozzarella cheese blend, chips, green salad. \$28.50

Spice rubbed roast pumpkin, spinach and kale pesto, sriracha mayo, rocket, mint, quinoa, puffed rice. (vg, gf) \$22

Crispy skin Barramundi, roast kipfler potatoes, brussels sprouts, lemon and caper butter, snow pea tendrils. (gf) \$33

Vegan burger, vegan patty, vegan cheese, tomato, red onion, special sauce, vegan bun, chips. (vg, gfo) \$25
(Add a vegan patty and cheese \$4)

Crispy chicken burger, double stacked chicken fillet, smokey BBQ sauce, mayo, slaw, pickles, milk bun, chips. \$25
(Add a chicken fillet \$4)

Beef burger, 180g beef patty, bacon, cheese, tomato, red onion, pickles, tomato sauce, mayo, milk bun, chips. (gfo) \$25
(Add a patty and cheese \$5)

Spicy BBQ bacon burger, 180g beef patty, cheese, beer battered onion rings, tomato, bacon and jalapeno jam, Westmont pickles, BBQ sauce, milk bun, chips. (gfo) \$26
(Add a patty and cheese \$5)

Gluten Free buns available \$2

Beers

	ABV	Pot	Schooner	Jug
Moon Dog Lager	4.5%	\$6.50	\$9.50	\$24
Old Mate Pale Ale	4.5%	\$6.50	\$9.50	\$24
Beer Can Tropical Lager	4.2%	\$6.50	\$9.50	\$24
Lagoona Matata Sour Ale	4.2%	\$6.50	\$9.50	\$24
Mack Daddy Dark Ale	5.0%	\$6.50	\$9.50	\$24
Goin' Steady Mid Strength XPA	3.5%	\$6.50	\$9.50	\$24

Please head to the bar to see our full list of our beers!

Fizzer Alcoholic Seltzer

	ABV	Small	Large	Jug
Raspberry Sorbet, Pink Flamingo, Peach Iced Tea, Tropical Crush, Coco Mango, Piney Limey, French Martini	4.0%	\$6.50	\$8.50	\$24

Wine

	Glass	Carafe
On Tap!		
Alpha Box & Dice Tarot Pinot Grigio 2019 (Adelaide Hills)	\$11	\$34
Alpha Box & Dice Pink Matter Rosé 2019 (McLaren Vale)	\$11	\$34
Alpha Box & Dice Tarot Grenache 2019 (McLaren Vale)	\$11	\$34
In Bottles!	Glass	Bottle
Unico Zelo Sea Foam Pet Nat (Riverland)	\$13.50	\$62
Viva Organic Prosecco Extra Dry 2020 (Perlage, Italy)	\$14	\$67
Tropo Sparkling Blanc De Blanc (Peramangk Country)	\$12	\$55
Amelia Park Trellis Sauvignon Blanc Semillon 2017 (Margaret River)	\$12	\$54
Lazy Bones 'Blanco' Semillon 2019 (Margaret River)		\$68
Pour Le Vin 'Avoir La Peche' Chardonnay 2019 (Languedoc)	\$13	\$59
Payten and Jones 'VV' Chardonnay 2018 (Yarra Valley)		\$72
Shut the Gate Riesling 2018 (Clare Valley)	\$12	\$54
Mac Forbes Spring Riesling 2018 (Yarra Valley)		\$72
La La Land Rosé (Riverina)	\$11.50	\$55
Jamsheed Harem La Syrah (Yarra Valley)		\$76
Head Red Shiraz 2020 (Barossa)	\$14	\$68
Tropo 'Big Red' Syrah, Merlot (Peramangk Country)	\$13.50	\$62
La La Land Pinot Noir (Riverina)	\$11.50	\$55
Payten and Jones 'VV' Pinot Noir (Yarra Valley)	\$15	\$72
Hesketh Cabernet Sauvignon 2018 (Coonawarra)		\$62

Cocktails

Summer Spritz	\$12.50	Pinky Tuscadero	\$19
Orange aperitif, white wine vibes, sparkling water.		Vodka, aperol, passionfruit, pineapple, lime, sugar syrup	
Cooler – Cocktail Spritz	\$12.50	Espresso Martini	\$19
Blood orange, finger lime, agave.		Vodka, coffee liqueur, cold brew coffee.	
Cooler – Cocktail Spritz	\$12.50	Pomeranian Pooch	\$19
Passion fruit, yellow peach, yuzu.		Tequila, pomegranate syrup, lime, bitters.	

Shots

Pond Punch	\$10	Lagoon Water	\$10
Vodka, Midori, pineapple syrup.		Vodka, Alize, passionfruit syrup.	
Wet Puppy	\$10		
Vodka, Cassis, raspberry.			