

# BREWERY BBQ

HOUSE SMOKED OVER AMERICAN OAK TO GIVE THE ULTIMATE FLAVOUR SENSATION

	M	V
SMOKED CHICKEN WINGS 🍷🍷🍷	\$25	\$27
SMOKED BEEF BRISKET 🍷🍷	\$28	\$30
SMOKED LAMB RUMP 🍷	\$28	\$30
BREWERY SMOKED MEAT PLATTER 🍷🍷🍷 a sample of each	\$34	\$36

All Brewery BBQ Dishes are served with chipotle red cabbage slaw, corn cob, jacket potato and AB beer BBQ Sauce

# FROM THE GRILL

COOKING TIMES MAY VARY. EXPECT 45MINS FOR ORDERS WELL-DONE.

	M	V
MARINATED CHICKEN BREAST (GF) 🍷	\$26	\$28
PETITE SIRLOIN 200G (GF) 🍷🍷	\$27	\$29
T-BONE 350G (GF) 🍷🍷	\$28	\$30
SCOTCH FILLET 300G (GF) 🍷🍷	\$34	\$36
RIB EYE 400G (GF) 🍷	\$38	\$40
CRISPY PORK BELLY (GF) 🍷🍷🍷	\$30	\$32

Served with chips, house salad and choice of sauce

SIDE UPGRADES	ADD ONS	
ROAST CAULIFLOWER AND FARRO SALAD	GRILLED PRAWNS (GF)	\$7
ROAST BUTTERNUT PUMPKIN SALAD	GRILLED CHICKEN (GF)	\$7
CAESAR SALAD	1/2 AVOCADO (GF)	\$3
SEASONAL VEGETABLES		

# SIDES

	M	V
HOUSE SALAD (V,GF)	\$4	\$5
CHIPS (V,GF)	\$4	\$5
MASH POTATO (V,GF)	\$4	\$5
JACKET POTATO (V,GF) sour cream and chives	\$4	\$5
CAESAR SALAD baby cos, crispy bacon, soft egg and parmesan	\$6	\$7
ROAST BUTTERNUT PUMPKIN SALAD (V,GF) feta, toasted pumpkin seed, cherry tomato, lettuce & house dressing	\$6	\$7
ROASTED CAULIFLOWER AND FARRO SALAD (V) kale, feta, cashews, broccoli and house dressing	\$6	\$7
SEASONAL VEGETABLES (V,G) green beans, broccoli, sea salt and butter	\$8	\$9
ONION RINGS (V) 🍷🍷	\$9	\$10
POTATO SCALLOPS (V) 🍷🍷	\$8	\$10

# SAUCES

\*Extra sauce \$3

CONFIT MUSHROOM (V,GF), PEPPERCORN (GF), GRAVY (GF), DIANE (GF)

CHILLI JAM (V,GF), CHIPOTLE MAYO (V,GF), AIOLI (V,GF), BEER BBQ (V,GF) HOT CHILLI (V,GF)

# Functions

PERSONALISED SERVICE BEGINNING TO END  
UNIQUE FUNCTION SPACES  
DISTINCTIVE FOOD OFFERINGS  
PROFESSIONAL TEAM

INCLUSIVE A/V

EARN POINTS ON SPEND



# MEMBER SPECIALS

MONDAY \$15

deconstructed soft shell pork or chicken tacos  
and middy of seis hermanos

TUESDAY \$15

chicken parmigiana, chips and salad

WEDNESDAY \$8

gourmet pizza:  
leg ham and pineapple, meat lovers, pepperoni,  
margherita and chicken & bacon

THURSDAY \$15

300g sirloin on the bone  
and Australian Brewery Middy

SUNDAY AFTER 5PM \$13

chicken schnitzel, chips and salad

Australian Hotel Brewery @australianhotelbrewery  
australianhotelbrewery.com.au



Open 7 Days

Cafe from 10am Bistro from 11am



# FOOD FOR SHARING

	M	V
<b>GARLIC BREAD</b> (V) 🍷🍷	\$6	\$7
<b>BRUSCHETTA BREAD</b> (V, *) 🍷	\$9	\$10
tomato, onion, basil, balsamic glaze & shaved parmesan cheese		
<b>CHIPS</b> (V,GF, *) 🍷	\$9	\$10
sea salt and chilli jam		
<b>GARLIC AND ROSEMARY PIZZA</b> (V, *) 🍷		
small	\$6	\$9
large	\$13	\$15
<b>CHEESY BACON PIZZA</b> 🍷		
small	\$9	\$10
large	\$16	\$17
<b>SEASONED POTATO WEDGES</b> (V) 🍷🍷	\$15	\$16
sour cream and sweet chilli		
<b>1/2 KG SMOKED BBQ CHICKEN WINGS</b> 🍷🍷	\$15	\$16
in our sweet & spicy sauce		
<b>CRISPY PORK AND PRAWNS</b> 🍷🍷🍷	\$17	\$18
coated in a chilli and sticky soy sauce		
<b>SALT AND PEPPER CALAMARI</b> (GF) 🍷🍷🍷	\$19	\$20
lemon pepper, tartare, chilli and parsley		

# SALADS

	M	V
<b>ROAST CAULIFLOWER AND FARRO</b> 🍷	\$18	\$19
kale, feta, cashews, broccoli and house dressing		
<b>ROAST BUTTERNUT PUMPKIN</b> 🍷	\$18	\$19
feta, toasted pumpkin seeds, cherry tomatoes, lettuce and house dressing		
<b>CHICKEN CAESAR</b> 🍷	\$18	\$19
grilled chicken, croutons, baby cos, crispy bacon, soft egg and shaved parmesan		
<b>LAMB &amp; QUINOA</b> 🍷	\$18	\$19
avocado, cherry tomatoes, rocket and white balsamic vinaigrette		

\*Add 1/2 an Avocado \$3 Prawns or Chicken for \$7

# PANS

	M	V
<b>NAPOLITANA</b> (V,GF,*) 🍷	\$23	\$24
Italian gnocchi, cherry tomato, basil and shaved parmesan		
<b>BOLOGNESE</b> 🍷	\$23	\$24
linguini pasta, basil and shaved parmesan		
<b>BRAISED BEEF SHIN</b> 🍷🍷	\$24	\$25
slow cooked beef with penne and bocconcini		
<b>RISOTTO</b> (V,GF,*) 🍷	\$23	\$24
mixed mushroom and black truffle pecorino cheese		



\*Add Prawns or Chicken for \$7

# PIZZA

\*Gluten free pizza bases available for \$3 extra

TAKEAWAY AVAILABLE

	M	V
<b>MARGHERITA</b> (V,*) 🍷🍷	\$20	\$22
tomato base, bocconcini, mozzarella and basil		
<b>PEPPERONI</b> 🍷🍷🍷	\$22	\$24
tomato base, mushroom, chilli, black olive, caramelised onion and parmesan		
<b>MEAT LOVER</b> 🍷🍷	\$24	\$26
tomato base, ham, pepperoni, beef, caramelised onion, BBQ sauce and parmesan		
<b>LEG HAM AND PINEAPPLE</b> 🍷🍷	\$24	\$26
tomato base, ham, roasted pine apple, parsley and mozzarella		
<b>SMOKED BRISKET</b> 🍷🍷	\$24	\$26
white base, chilli, caramelised onion & chipotle aioli		
<b>ROASTED SWEET POTATO AND BEETROOT</b> (V,*) 🍷	\$24	\$26
feta, toasted pine nuts and caramelised onion		
<b>CHICKEN AND BACON</b> 🍷🍷	\$24	\$26
tomato base, onion, mushroom & seeded mustard aioli		
<b>CHILLI PRAWN</b> 🍷🍷	\$26	\$28
tomato base, cherry tomato, chimichurri, parsley crumb & lemon		

# FROM THE SEA

	M	V
<b>AB BEER BATTERED FISH</b> 🍷🍷🍷	\$26	\$28
chips, garden salad and tartare		
<b>ATLANTIC SALMON</b> 🍷🍷🍷	\$32	\$34
charred broccolini, soba noodle and miso sesame dressing		
<b>BARRAMUNDI</b> (GF) 🍷🍷🍷	\$32	\$34
smashed potato, green beans, confit cherry tomato and lemon & herb butter		

# BREWERY FAVOURITES

	M	V
<b>PIE OF THE DAY</b>	\$18	\$19
served with chips		
<b>BREWERY FRIED CHICKEN BURGER</b> 🍷🍷	\$18	\$19
carolina sauce, lettuce, tomato, aioli, mc clues pickles and chips		
<b>BEEF BURGER</b> 🍷🍷🍷	\$19	\$20
lettuce, tomato, caramelised onion, provolone cheese, beetroot relish, chilli jam, aioli and chips		
<b>CHICKEN SCHNITZEL</b> 🍷🍷	\$22	\$23
chips, garden salad and lemon		
<b>CHICKEN PARMIGIANA</b> 🍷🍷	\$24	\$25
chips and garden salad		
<b>DECONSTRUCTED SOFT SHELL TACOS</b> 🍷🍷	\$19	\$20
choice of grilled chicken thigh or beer braised pulled pork served with tomato salsa, lettuce, sour cream and tortilla bread		

\*Add Bacon to your burger \$3

	<b>AUSTRALIAN PALE ALE</b>		<b>SEIS HERMANOS LAGER</b>
	<b>NEW WORLD PILSNER</b>		<b>FRESH PRESS CIDER</b>
	<b>ALL STAR IPA</b>		

The Australian Hotel & Brewery strive to accomodate our customers food allergies and intolerances, however we cannot guarantee meals will be completely allergy-free. If you have any concerns please let us know.

# CHURRASCO

Friday dinner, all day Saturday & Sunday lunch

	M	V
<b>SLOW ROASTED PORK BELLY</b> 🍷🍷🍷	\$30	\$32
sea salt and maple		
<b>GRILLED CHICKEN THIGH</b> 🍷🍷🍷🍷	\$30	\$32
marinated in garlic, parsley and oregano		
<b>LAMB RUMP</b> 🍷🍷🍷	\$32	\$34
marinated in rosemary, garlic and sea salt		
<b>CHURRASCO COMBO PLATTER</b>	\$36	\$38
a tasting from all of the above		
<b>CHURRASCO COMBO PLATTER FOR TWO</b>	\$58	\$62
a tasting from all of the above		

All served with salad (charred corn kernels, mixed lettuce, tomato, cucumber & onion) tzatziki & pita bread

# DESSERT

ASK IF WE HAVE A SEASONAL DARK BEER

	M	V
<b>BREWERY FUDGE SUNDAE</b> (GF)	\$12	\$13
chocolate brownie, chocolate meringue, vanilla ice-cream and fudge sauce		
<b>HAZELNUT PAVLOVA</b> (contains nuts)	\$12	\$13
nutella, strawberries, ice-cream and cream		
<b>WAFFLE</b>		
vanilla ice-cream, caramel popcorn and butterscotch sauce		
single	\$12	\$13
to share	\$15	\$16



# FOR THE KIDS

## MEALS

	M	\$11	V	\$12
<b>KIDS CHEESE PIZZA</b> (V)				
<b>KIDS CHICKEN SCHNITZEL AND CHIPS</b>				
<b>KIDS CALAMARI AND CHIPS</b>				
<b>KIDS GRILLED CHICKEN AND CHIPS</b>				
<b>KIDS HAM AND PINEAPPLE PIZZA</b>				
<b>KIDS CHEESEBURGER AND CHIPS</b>				
<b>KIDS LINGUINI BOLOGNESE</b>				
<b>KIDS FISH AND CHIPS</b>				

KIDS MEALS COME WITH CHIPS, DRINK VOUCHER AND ICE CREAM VOUCHER

## DESSERTS

	M	V
<b>ICE CREAM SUNDAE</b>	\$5	\$6
choice of chocolate, strawberry or caramel topping and sprinkles		
<b>TRAFFIC LIGHT JELLY</b>	\$5	\$6

