

BREWERY MENU



STARTERS/SHARES

Garlic bread			5	7
Bowl of hot chips <i>v/ve/gf</i> with choice of sauce			8	10
Crispy chicken wings <i>gf</i> Smoked chipotle sauce 500g			16	19
1kg			26	29
Salt & pepper calamari <i>gf</i> aioli & lime			18	20

SALADS

Caesar salad baby cos, boiled egg, bacon, parmesan, croutons, Caesar dressing			15	18
Miso noodle salad <i>ve</i> soba noodles, pickled carrots, sesame seeds, cucumber, miso vinaigrette			15	18
Ranch salad <i>gf/v</i> baby cos, toasted quinoa, radish, cucumber, ranch dressing			15	18
<i>Add chicken or prawns to any salad</i>				6

SCHNITZELS

ALL SERVED WITH CHIPS, BREWERY SLAW AND CHOICE OF SAUCE

Hand crumbed chicken schnitzel			22	25
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SCHNITZEL TOPPERS

Parmi double smoked ham, Napoli sauce, mozzarella			3	
Boscaiola mushroom sauce, bacon & parmesan			5	
The meat lover double smoked ham, pepperoni, bacon, mozzarella & bbq sauce			5	
Caesar bacon, parmesan, Caesar dressing, baby cos			5	
Hawaiian double smoked ham, roast pineapple, Napoli sauce, mozzarella			5	
The loaded schnitzel chips, cheese, mayonnaise, gravy, bacon			5	
Mac and cheese			5	
Pan fried prawns garlic cream, parsley			6	

CLASSICS

Roast pumpkin risotto <i>v/gf</i> feta, pumpkin seeds <i>Add chicken or prawns</i>			18	21
				6
Brewery beer battered fish & chips NZ Hake, chips, chunky tartare			19	22
Roast chicken maryland <i>gf</i> with choice of seasonal veg/mash or chips/salad/choice of sauce			21	24
Humpty Doo Saltwater Barramundi <i>gf</i> broccolini, yoghurt, preserved lemon, sorrel			32	37

BREWERY CHURRASCO

- AVAILABLE FROM FRIDAY DINNER TO SUNDAY LUNCH -

SERVED MEDIUM RARE WITH POTATO SALAD, BBQ PINEAPPLE & CHIMICHURRI

Churrasco combo platter (for one) <i>gf</i> pork neck, beef rump cap, chicken thigh			38	44
Churrasco combo platter (for two) <i>gf</i> pork neck, beef rump cap, chicken thigh			62	69

BURGERS

ALL BURGERS SERVED ON A MILK BUN WITH CHIPS / GF BUNS AVAILABLE

Classic cheesy Wagyu beef patty, cheese, pickles, onion, mustard, ketchup			17	20
Beer battered fish burger lettuce, pickles, chunky tartare			17	20
Southern fried chicken burger buttermilk fried chicken, bacon, cheese, spicy mayo, slaw			18	21
Brewery burger Wagyu beef patty, bacon, cheese, pickles, onion, tomato, lettuce, spicy mayo			19	22
Pulled brisket burger Smoked brisket, slaw, smoky BBQ sauce & crispy onions			19	22

PIZZA

GF bases available

Margherita v

tomato, bocconcini, buffalo mozzarella, basil

Mushroom v

béchamel, parmesan, mozzarella

Potato & olive v

potato, olive, feta, rosemary, pickled onion

Ham & pineapple

double smoked ham, roast pineapple, mozzarella

Meat lover

double smoked ham, bacon, salami, ground beef, mozzarella, bbq sauce

Double smoked leg ham

mushrooms, béchamel, mozzarella, rocket

Pepperoni

ground beef, tomato, chilli, mozzarella, olives, roast peppers

Chilli prawn

tomato, chilli, garlic, bocconcini



18 21

19 22

19 22

22 26

24 28

24 28

24 28

26 30



STEAKS

SERVED WITH CHIPS & SALAD / MASH & VEG, ALONG WITH CHOICE OF SAUCE

250g Sirloin GF

27 31

300g Scotch fillet GF

34 39

400g T-bone steak GF

36 41



KIDS

GF options available

Cheeseburger & chips

10

Schnitty & chips

10

Ham & pineapple pizza

10

Margherita pizza v

10

Fish & chips

10

Cheesy pasta v

10

ALL KIDS MEALS INCLUDE ONE KIDS DRINK & ONE DIXIE CUP ICE-CREAM

SAUCES GF

Diane, gravy, peppercorn, mushroom, aioli

SIDES

Brewery slaw GF/V

6

Chips v/VE

6

Garden salad GF/VE

6

Caeser salad

6

Mash & gravy GF

6

Mac & cheese v

6

Seasonal vegetables GF/V

6

DESSERTS



Warm chocolate brownie GF

salted caramel, hazelnut praline, vanilla ice cream

12 14

Pavlova GF

seasonal fruits, vanilla cream, meringue

12 14

CHEF SPECIALS

Check out our Chef Specials board located above the bistro counter



Scan here for our brewery's tasting notes, wine list, cocktail menu & cellar door list

MATES RATES FOR OUR public communities MEMBERS

SEE OUR FRIENDLY STAFF TO SIGN UP!

DINE WITH US | SUN - THURS 11AM - 9PM | FRI & SAT 11AM - 9:30PM

The Australian Hotel & Brewery strives to accommodate 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.

V VEGETARIAN VE VEGAN GF GLUTEN FREE



All Star Session IPA



Seis Hermanos Lager



Old Cattle Dog



Australian Pale Ale