


Beer Bites *9.30pm to 10.30pm*

Small Bites

- Chilli Salt & Pepper Local Squid ▶ *Fried, spring onion, coriander, nuoc cham* 24.00
- Housemade Hummus & Baba Ganoush ▶ *Pistachio dukkah, beer flat bread* 18.00 
- Salt & Beer Vinegar Blooming Onion ▶ *Togarashi, fermented chilli aioli* 14.00 
- "Cheeseburger" Spring Roll ▶ *Fermented garlic ketchup, housemade hot sauce (4pcs)* 14.00 
- Charcoal Grilled Padron Peppers ▶ *Macadamia romesco, citrus ricotta, smoked sea salt, evoo* 16.00  
- Beer Brined Chicken Wing ▶ *Fried, truffle stuffing, whipped blue cheese, housemade buffalo sauce (2pcs)* 16.00
- Truffle & Parmesan Fries 16.00 
- Warm Kombu Marinated Olives ▶ *Grilled house bread* 14.00 
- Spiced Beer Nuts 9.00 
- Housemade Parmesan Crusted Beer Garlic Bread 12.00 
- Housemade Spent Grain And Herb Focaccia ▶ *Stout balsamic, evoo* 4.00 

Charcuterie & Cheese

- Australian Wagyu Bresaola ▶ *Pickled mushroom, beer malt grissini* 39.00
- Selection of Artisan Cheese 
- Served with apple, maple & IPA jam, grapes, Tasmanian honeycomb, housemade spent grain crackers*
- 1 Type of Cheese 14.00 | 3 Types of Cheese 36.00

Brewery Burgers

- Dry Aged King Island Beef Burger ▶ *Pasture-fed beef, beer malt bun, cheddar cheese, housemade pickles, caramelized beer onion, heirloom beef tomato* 29.00
- Housemade Veggie Burger ▶ *Beer malt bun, cheddar cheese, caramelized beer onion, housemade pickles, heirloom beef tomato* 25.00 