



KEG & BREW  
SINCE 1936

★ **K & B** ★

★ *Bourbon · Beer · Bites* ★



*Please order and pay at the bar*

KITCHEN OPEN DAILY  
11AM TIL LATE

# FIXIN'S



## MONTEREY JACK FRIED CHEESE STICKS

Golden fried Monterey Jack cheese sticks & spicy plum dipping sauce

**\$10**

## BUFFALO WING BOARD

Traditional baked chicken wings & gorgonzola dolce blue cheese dip (Gluten Free)

**\$10**

## CHILLI CALAMARI BOARD

Crispy calamari, chilli salt & lemon - lime aioli

**\$10**

## CHILLI CHEESE FRIES

French fries, chilli beef, nacho cheese, salsa & sour cream

**\$10.5**

## SWEET POTATO WEDGES

Sweet chilli sauce & sour cream (vegan on request)

**\$10**

## KB FRENCH FRIES

Signature KB salt & KB ketchup (Gluten Free)

**\$7**

## BIG TEX BACON BITES

Bite sized pieces of breaded & fried crispy bacon & KB ketchup for dipping (best with a beer!)

**\$10**

## CRABBY BALLS

Six golden fried mac & cheese balls with chili crab & sriracha mayo for dipping

**\$13**

## BEEF OR VEGGIE NACHOS

Corn chips, beef chilli corn carne, four bean mix, melted jack cheese, salsa, guacamole & sour cream. (corn chips may be gluten free) (Vegetarian on request)

**\$16**

# SALADS



## QUINOA SALAD WITH HAZELNUT DUKKAH

Roasted pumpkin, vine ripened cherry tomatoes, baby beets, spinach, goats cheese & lemon herb vinaigrette (gluten free)

**\$14**

## TRADITIONAL CAESAR SALAD

Organic baby cos leaves, crispy bacon, hard boiled egg, & croutons with anchovies & creamy Caesar dressing (gluten free on request)

**\$14**

Add grilled chicken tenderloins (gluten free)

**\$3**

# BETWEEN BREAD



**DONT HAVE A TABLE?  
WE DO TAKE AWAY.**



## **PULLED PORK PO' BOY**

Smoky house pulled pork, slaw, roma tomatoes, cornichons, rocket & aioli in a 9" sourdough baguette & french fries

**\$13**

## **PHILLY CHEESE STEAK SANDWICH**

With french fries & organic green leaves:

**TRADITIONAL:** thinly sliced grilled sirloin steak with melted provolone cheese & caramelised onion

**OR ITALIAN:** add red pepper, rocket & aioli

**\$15**

## **PULLED PORK SOFT TACOS**

Three chilli pork tacos, salsa fresca, guacamole, pineapple & lemon

**\$14**

# BURGERS

## **KB BURGER**

House made black angus beef pattie, caramelised onions, gruyère cheese, bacon, aioli & tomato relish on a brioche bun with KB BBQ sauce, french fries, pickles & organic green leaves on the side

**\$15**

## **LOBSTER ROLL**

Slaw, lobster, radish, Japanese mayo, poppy seed on milk bun & shoestring fries

**\$16**

## **DIABLO CHICKEN BURGER**

Spicy fried chicken, slaw, smoked cheese, spicy mayonnaise on brioche bun & shoestring fries

**\$16**

## **SOFT SHELL CRAB BLT BRIOCHE**

Fried "soft shell crab" bacon, lettuce, tomato, wasabi mayo on brioche bun & shoestring fries

**\$16**

**UPGRADE YOUR FRENCH FRIES  
TO SWEET POTATO WEDGES \$4**

# GRUB



## **KBFC**

Southern style buttermilk fried half chicken with a light & crispy spicy coating, Louisiana hot mayo, french fries & crunchy 'slaw salad

**\$19**

## **CHIPOTLE PORK RIBS**

Smokey chipotle BBQ house marinated ribs, house made slaw, french fries & chimichurri (gluten free)

**\$19**

## **PAN SEARED SALMON**

Atlantic salmon fillet with steamed seasonal vegetables, avocado salsa & lemon vinaigrette (gluten free)

**\$24**

## **MONSTER CHICKEN PARMY**

Huge 330g traditional chicken parmy with double smoked ham, grilled eggplant & napolitana sauce, topped with golden smoked buffalo mozzarella, served with french fries & house made slaw

**\$19**

## **CHICKEN SCHNITZEL**

Freshly crumbed 220g chicken breast, french fries, house made slaw, spicy Napoli sauce & lemon on the side

**\$14**

## **IPA BATTERED BARRA**

Golden fried barrarmundi in India Pale Ale batter with french fries, organic green leaves & spicy tarter sauce

**\$15**

## **VEGAN MAPLE GLAZED POLENTA CAKE**

Seasonal vegetable ragout, baby spinach, charred asparagus & balsamic glaze (gluten free)

**\$15**

## **FENNEL LINGUINI**

Chilli, garlic, caramelised onion, cherry tomato, asparagus, fennel, lemon, parsley & extra virgin olive oil **(vegan & gluten free on request)**

**\$15**

**UPGRADE YOUR FRENCH FRIES  
TO SWEET POTATO WEDGES \$4**



*Sunday Roast*  
**& ALL THE TRIMMINGS**

**\$15**

# GRILL

COOKED YOUR WAY



## LEAN CUT BLACK ANGUS RUMP

Lean cut beef, served with french fries, organic green leaves, American yellow mustard & gravy (gluten free w/o gravy)

**\$15**

## KENTUCKY BOURBON BLACK ANGUS RUMP

150 day certified grain fed Australian Angus lean cut beef, crispy bacon & Wild Turkey 86.8 sauce with french fries & organic green leaves (gluten free)

**\$18**

# DESSERT



## DEEP FRIED TWINKIE

All the way from the states, three deep fried Twinkies served with chocolate fondue, sprinkles and vanilla icecream

**\$10**

## CHEESE BOARD

Italian Gorgonzola blue vein cheese, double brie & Manchego sheep milk cheese, quince paste, lavosh & seasonal fruits

**\$15**

# \$9 STEALS

**MONDAY: ALL BURGERS \$9** Cheese & bacon beef, diablo chicken, lobster & soft shell crab

**TUESDAY: RUMP STEAK** French fries & salad

**WEDNESDAY: PULLED PORK PO'BOY** 'Slaw & french fries

**THURSDAY: STEAK SANDWICH** Philly cheesesteak sandwich, fries & salad

**SATURDAY: 1KG BUCKET OF WINGS** Buffalo wings & blue cheese dip