



DINNER

MON - THU 5.30PM – 8.30PM FRI - SAT 5.00PM – 9.00PM SUN 5.00PM – 8.30PM

SHARE

- v **Baguette** with roasted garlic and parmesan \$7
- v **Ciabatta** served torn with a trio of homemade dips \$10
- v **Light and dark sourdough** grilled and topped with caramelised onion, red capsicum and goat cheese feta \$11

Brewhouse platter featuring salt and pepper calamari, fresh local king prawns, salmon and dill fritters, spanish sausage, provincial vegetables and dipping sauce with ciabatta and dips \$24

ENTREE

Seafood chowder in a warm cob roll finished with king prawn and dill cream \$14

- v **Haloumi salad** with grilled asparagus, roast vegetables, rocket and oregano and strawberry glaze \$13

Calamari salad lemon peppered with mandarins, spring onions, chat potatoes, spinach, and baby tomato with pistachio and lime aioli \$13

Grilled chicken salad with almonds, coconut, cucumber and grilled pineapple with honey basil yoghurt dressing \$13

Fresh king prawns with a mini mandarin salad, garlic baguette and dipping sauces \$22

STEAK

250g rump *[toowoomba, qld]* \$25

220g lamb rump fillet *[riverina, nsw]* \$27

200g eye fillet *[gippsland, vic]* \$29

350g marinated sirloin *[casino, nsw]* \$29

served with | roasted chat potatoes, honey roasted carrot and broccoli bake
 | beer battered chips and garden salad

sauces | mushroom and bacon
 | pepper and ale



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MAIN

Prawn and chorizo penne with macadamia nuts and broccoli with mint pea cream sauce \$23

Chicken and bacon gnocchi baked with cashews, sundried tomatoes, red onion and spinach in light cajun cream sauce with ciabatta \$23

Pumpkin and ricotta ravioli with salami, roast vegetables and olives in smoked tomato and red wine sauce \$23

v **Triple mushroom risotto cakes** in pesto cream with rocket and pear salad \$22

Homemade pie of the day \$23 with | chips, salad, gravy & triple tomato chutney
| mint pea mash, gravy & triple tomato chutney

Crispy skin salmon moroccan spiced with citrus cous cous salad and smoked paprika sauce \$24

Grilled barramundi on battered chats with avocado salad and lime hollandaise \$23

Seafood selection with beer battered barramundi, fresh local king prawns, salt and pepper calamari, salmon and sweet potato fritters, chips and salad with dipping sauces \$24

Bratwurst and boerewors sausages with green pea and beetroot mash, accompanied by beans sautéed with almonds and dipping sauce \$23

Portuguese chicken with chat potatoes, avocado salad and mint yoghurt dip \$23

Brewhouse pork ribs served with potato salad and charred corn on the cob half rack | \$25
full rack | \$35

DESSERT

Sticky date bread and butter pudding with pistachio and bitter sweet chocolate ice cream \$10

Cookies and cream fried ice cream with baileys custard and praline \$10

Mango and banana spring rolls with chocolate, mint and caramel dipping sauces and berries with ice cream \$10