

Dinner Menu

The Brewer's Table

ENTRÉE

GARLIC BREAD - \$10 (V) (GFO)

GRILLED TURKISH BREAD W/HOUSE MADE GARLIC BUTTER

CHEESE & BACON BREAD - \$14 (GFO)

GRILLED TURKISH BREAD, HOUSE MADE GARLIC BUTTER, BACON BITS & GRILLED CHEESE

PRAWN & GINGER DUMPLINGS - \$19

WITH SWEET ASIAN DIPPING SAUCE

PEAR & PROSCIUTTO BRUSSETTA - \$18.50

TOASTED BAGUETTE W/ WHIPPED HONEY RICOTTA, PROSCIUTTO,
FRESH PEAR DRIZZLED WITH HOT HONEY

STICKY PORK BELLY BITES \$22

ASIAN STYLE PORK BELLY BITES WITH DIPPING SAUCE

CROQUETTES (4) - \$18

POTATO, LEMON, PARMESAN & CHIVE WITH GARLIC AIOLI DIPPING SAUCE

MAINS

FILLET MIGNON (300G) \$45 (GF)

EYE FILLET STEAK WRAPPED IN BACON TOPPED W/ GARLIC BUTTER (COOKED TO YOUR LIKING)
W/ ROASTED DUCK FAT POTATO'S, DUTCH CARROTS & BROCCOLINI

CHICKEN SCHNITZEL \$28 OR CHICKEN PARMIGIANA \$31

HOUSE PANKO CRUMBED CHICKEN BREAST WITH OPTION OF PARMA
TOPPED w/ NAPOLI SAUCE, HAM & CHEESE
SERVED WITH SALAD & CHIPS OR ROAST POTATO & VEG / ADD GRAVY \$3

PRIMAVERA RISOTTO - \$28 (GF) (V)

ROASTED ZUCCHINI, ASPARAGUS, SHALLOT & PEA
ADD CHICKEN +\$6

SLOW ROASTED LAMB RAGU \$36

SLOW COOKED LAMB & VEGETABLE RAGU TOPPED ON PAPPARDELLE
PASTA TOPPED WITH SHAVED PARMESAN

BAKED SALMON FILLET - \$36

PESTO CRUSTED SALMON FILLET SERVED WITH LEMON POTATO'S, BROCCOLINI
& ROASTED CHERRY TOMATO'S

SPINACH & RICOTTA CANNELLONI - \$28 (V)

BAKED SPINACH & RICOTTA CANNELLONI IN NAPOLI SAUCE TOPPED WITH CHEESE
SERVED WITH FRESH ROCKET & PEAR SALAD ADD CHIPS +\$3