

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 W/HOUSE MADE GARLIC BUTTER, BACON BITS & GRILLED CHEESE

HOMEMADE FOCCACIA LOAF - \$16

WITH MURRINDINDI OLIVE OIL & BALSAMIC VINEGAR

TOMATO & BASIL BRUSHETTA - \$18

TOASTED BAGUETTE W/ WHIPPED RICOTTA, CHERRY TOMATO, FRESH BASIL,
SHAVED PARMESAN CHEESE & POMEGRANATE MOLASSES

STICKY SPICED LAMB RIBS \$22

WITH A SIDE SALAD & YOGURT SAUCE

ASIAN PORK SPRING ROLLS (2) - \$18

W/ SWEET CHILLI & LIME SAUCE

MAINS

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

EYE FILLET STEAK WRAPPED IN BACON TOPPED W/ GARLIC BUTTER (COOKED TO YOUR LIKING)
W/CHOICE OF SALAD & CHIPS OR MASH POTATO & VEGETABLES

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 MASH POTATO & VEGETABLES / ADD GRAVY \$

MUSHROOM RISOTTO - \$26 (GF) (V)

PAN FRIED MUSHROOMS IN A CREAMY WHITE WINE, GARLIC & PARMESAN SAUCE
ADD CHICKEN +\$6

ROASTED MEDITERANIAN LAMB SHANK \$38 (GF)

WITH HORSE RADISH MASH & GREEN BEANS

PRAWN & CHORIZO LINGUINE - \$36

PAN FRIED PRAWNS & CHORIZO TOSSED WITH SUN DRIED TOMATO
& SPINACH IN A ROSE SAUCE

SLOW COOKED ASIAN PORK BELLY - \$38 (GF)

W/ STEAMED RICE & ASIAN VEGETABLES

SPINACH & RICOTTA CANNELLONI - \$28 (V)

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

