

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

BAO BUNS (3) - \$24

STICKY PORK W/PICKLED VEGETABLES & STICKY ASIAN SAUCE

ARANCINI OF THE DAY (3) - \$18.50

ASK YOUR WAIT STAFF

LEMON PEPPER CALAMARI E\$19.50 M\$26(GF)

WITH A SIDE SALAD & HOUSE-MADE AIOLI GF

FISH TACOS (2) - \$22

FLATHEAD TAILS SERVED IN TORTILLAS W/ RAINBOW SLAW & AVOCADO SALSA

MAIN

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

EYE FILLET STEAK WRAPPED IN BACON & COOKED TO YOUR LIKING
W/CREAMY PARMESAN MASH POTATO BROCCOLINI & RED WINE JUS

CHICKEN SCHNITZEL \$28 OR CHICKEN PARMIGIANA \$29.50

HOUSE CRUMBED CHICKEN BREAST TOPPED NAPOLI SAUCE,
HAM & CHEESE SERVED WITH SALAD & CHIPS

PAN FRIED CHICKEN & PRAWNS - \$32

FRESH CHICKEN BREAST PAN FRIED SERVED WITH CREAMY GARLIC PRAWNS
W/CREAMY PARMESAN MASH POTATO, BROCCOLINI & CHERRY TOMATO'S

ROAST PUMPKIN & SAGE GNOCCHI \$28 (V) (GF)

PAN FRIED GNOCCHI W/ROASTED PUMPKIN & SAGE & BUTTER SAUCE
TOPPED W/ PARMESAN
ADD CHICKEN \$5

MUSHROOM & GOATS CHEESE RISOTTO \$32 (V) (GF)

PAN FRIED MUSHROOMS IN A CREAMY WHITE WINE SAUCE
W/ MEREDITH GOATS CHEESE TOPPED WITH ROCKET
ADD CHICKEN \$5

POACHED RED THAI COCONUT BARRAMUNDI \$32 (GF)

COOKED WITH PUMPKIN, GREEN BEANS & TOMATO SERVED WITH JASMINE RICE

WARM MOROCCAN LAMB - \$32

SLOW COOKED LAMB SERVED ON MOROCCAN COUS COUS WITH DRIED APRICOTS,
SULTANAS, PRESERVED LEMON, DUKKA & YOGURT DRESSING

