

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) - \$19.50

STICKY PORK W/PICKLED VEGETABLES & STICKY ASIAN SAUCE

TRIO OF PAN FRIED DUMPLINGS (6) - \$18.50

WITH A SIDE SALAD & SPICY DIPPING SAUCE

LEMON PEPPER CALAMARI \$19.50 (GF)

WITH A SIDE SALAD & HOUSE-MADE AIOLI GF

MAIN

FILLET MIGNON (300G) \$41 (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

CHICKEN BREAST SERVED WITH CREAMY GARLIC & SWEET CHILLI PRAWNS
W/ PARMESAN MASH POTATO, BROCCOLINI & CHERRY TOMATO'S
ADD AVOCADO \$5

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

ROASTED PUMPKIN, SAGE IN A CREAMY WHITE WINE & PARMESAN SAUCE
ADD CHICKEN \$5

MUSHROOM RISOTTO \$28 (V) (GF)

PAN FRIED MUSHROOMS IN A CREAMY WHITE WINE SAUCE
ADD CHICKEN \$5

CRISPY THAI BARRAMUNDI \$32 (GF)

WITH JASMINE RICE & WARM ASIAN VEGETABLES

LAMB RAGU POTATO GNOCCHI - \$30

SLOW COOKED LAMB RAGU SERVED WITH POTATO GNOCCHI
TOPPED WITH PARMESAN