



PROUDLY PRESENTED BY
WILLIAM WALLACE CATERING
Our menu features the best in local
produce & compliments the diverse
Stone & Wood beer range.

MAINS

Fraser Coast Prawns	Fraser Coast Prawns with baby gem lettuce, chilli, ginger & black vinegar dressing (GF,DF)	\$24.00
Grilled Chicken Breast	Chargrilled Chicken Breast with asparagus, fresh herb & brown rice salad, carrot & sesame puree (GF,DF)	\$22.00
Lamb Shoulder	Slow Cooked Lamb Shoulder, pea, mint, piquillo pepper & quinoa salad, smoked labneh (GF)	\$22.00
Roasted Butternut Pumpkin	Roasted Butternut Pumpkin, zucchini, toasted pepita and almond crumb (GF,VG)	\$20.00

TO SHARE

Brewer's Board	Selection of Cheese & Charcuterie served with pickles, preserves and artisanal breads	\$33.00
Hot Smoked Barramundi	Hot Smoked Barramundi, pickles, toasted sourdough	\$14.00
Pumpkin Hummus	Pumpkin Hummus, toasted pepitas, marinated chickpeas, grilled pita (VG)	\$14.00
Shoestring Fries	Served with house aioli (VG)	\$9.00

GF – Gluten Free
DF – Dairy Free
V – Vegetarian
VG – Vegan