
FOOD

Complementing our diverse range of beers is the food menu presented by William Wallace Group, which proudly features the best in local produce.

SNACKS

Wasabi Peas (GF/VG)	5
Marinated Olives (GF/VG)	6.5
Shoestring Fries (LG/VG)	9.5
served with tomato sauce (add Aioli \$1.25)	
Potato Wedges (VG)	13
served with mustard aioli	
Butternut Pumpkin Hummus (VG)	14
served with toasted pepitas & grilled pita	
Grilled Chicken Wings (LG/DF)	18.5
served with chilli ginger dressing & crispy shallots - 10 pieces	
(add spicy hot sauce \$2.5 add aioli \$1.25)	
Brewer's Board	35
selection of cheese & charcuterie served w/ pickles, preserves & artisanal breads	<i>William Wallace Group donate \$1 from each Brewer's Board to our inGrained Foundation</i>

MAINS

Grilled Chicken Maryland (DF)	23
served with pearl cous cous, provencal vegetables & chimmichurri sauce	
Hot Smoked Salmon (GF/DF) <u>or</u> Roast Cauliflower (LG/VG)	24
served with quinoa, roast zucchini, piquiollo peppers, toasted almonds & soy aioli	
Panko Crumbed Chicken Schnitzel	25
served with shoestring fries, creamy coleslaw & cumin aioli	
Crispy Pork Belly (LG/DF)	23
served with morcilla, green pea & fresh herb potato salad	

Whilst we take care to prepare meals to meet dietary requirements, we are unable to guarantee any meal will be 100% free of all traces of nuts, dairy, gluten, shellfish or other products that may produce an allergic reaction in certain people. Please talk to our friendly team prior to ordering.

Kids Fish <u>or</u> Chicken Nuggets 14 (under 14's only) served with shoestring fries & tomato sauce

WEEKLY SPECIALS

Check out the chalkboard or ask our crew
for our Snack & Lunch Specials