



SHARE – STARTERS and SIDES

BREWER'S BOARD...36

Chef's selection of house-made & locally sourced charcutier, chicken liver pate, pork & chicken terrine, Beer Fed corned beef, smoked salmon, falafel, brie, devilled eggs, Beer Fed Beef jerky, chorizo, beer infused apricots, fig & date chutney, pickled vegetables, beetroot tahini dip w toasted assorted Zeally Bay & Apollo Bay Sourdough
Designed to share w friends

SAGANAKI...16 (v) (gf)

Pan fried Greek cheese, candied popcorn, honey, cardamon & orange glaze
Recommended match – Harcourt Dry Apple Cider

BOA BUNS...16

Free-range Pork Belly w sticky Beer glaze
OR Asian style Shitake mushrooms (v)
w lightly pickled salad & lime
Recommended Beer match – Untamed Turkey

FALAFEL SALAD...18 (vegan)(GF)

House-made spiced falafel w beetroot tahini dressing, roasted pumpkin & pickled fennel
Recommended Beer match – Strawberry Sour

CHIPS w aioli/tomato sauce...10 (not gf)

SALAD GREENS...8

POTATO GEMS w aioli/tomato sauce...10 (gf)
CHARRED SOURDOUGH (1 slice)...2
HOUSE MADE FLAT BREAD...4

KIDS...12

Recommended for 12yrs & under
BEER BATTERED FISH CHIPS & SALAD (not gf)
GRILLED CHICKEN, POTATO GEMS & SALAD (gf)
HOUSE MADE MAC N CHEESE (V)

DESSERT

HOUSE-MADE, FRESHLY BAKED CAKES & SLICES
all cakes served w bulla cream

LUNCH/DINNER

BEEF BURGER...27

200gram beer fed beef patty w caramelized onion, tasty cheese, dill pickles, fresh tomato, relish, aioli & greens on a La Madre seeded bun w chips (GFO add \$3)

OPEN LAMB SOUVALAKI...26

House-made flatbread, grilled haloumi, tabouli, fresh tomatoes, tzatziki, red onion, cucumber, greens & chips
OR substitute lamb for falafel...26 (v)
Recommended Beer match – Irish Red Ale

FISH & CHIPS...25

Fresh Fish, Silvertop beer batter, garden salad, lemon, chips, house-made tartare
Recommended Beer match – Silvertop Lager

VEGAN FISH & CHIPS...25 (vegan)

(does not contain fish)
Silvertop beer battered banana blossom, garden salad, lemon, chips, house-made tartare
Recommended Beer match – Silvertop Lager

SOUTHERN FRIED CHICKEN BURGER...25

Buttermilk Chicken Breast w tasty cheese, smokey aioli slaw, jalapenos, chilli jam & chips
Recommended Beer match – Pale Ale




LENTIL & QUIONA BURGER...25 (vegan) (gfo)

Pickled carrot, fennel, cashew cheese, beetroot Tahini, greens, aioli, & chips
Recommended Beer match – Sticky Fingers

Aioli / Tomato Sauce +0.50c

[V]VEGETARIAN, VEGAN or [VO]VEGAN OPTION
[GF]GLUTEN FREE
[GFO] GF OPTION-OTWAY ARTISAN add \$3
AIOLI / TOMATO SAUCE +0.50c
All AIOLI is VEGAN

ALTERATIONS ARE AT STAFF DISCRETION.

	FORRESTBREWERY
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FOOD ALLERGY NOTICE:

Please be advised that food prepared here may contain milk, eggs, wheat, soya bean, peanuts, sesame seeds, fish and shellfish, please notify our staff if you suffer from severe food allergies

GFO are prepared in the same equipment as non GFO. If you suffer from celiac disease please notify our staff and we can make arrangements to prepare Potato Gems in a separate fryer.