



SHARING/SMALL

BREWERS BOARD Chef's selection of house-made & locally sourced charcuterie, chicken liver pate, pork & chicken terrine, smoked salmon, cheese croquette, brie, spiced halloumi chips, beef jerky, chorizo, ale-infused apricots, fig & date chutney, dip of the day, seasonal fruits, pickled veg, w La Madre sourdough
Recommended Beer match – Beer Tasting Paddle **\$40**

SOUP OF THE DAY see specials board – served with La Madre sourdough bread (GFO) **\$15**

HALLOUMI FRIES w honey seeded mustard aioli (GF) **Recommended Beer match – Silvertop Lager** **\$15**

ROQUETTE & PUMPKIN SALAD roasted Jap pumpkin, Meredith's goats cheese, pomegranate molasses, , pepita seeds & house made vinaigrette (GF) (VO) **Recommended Beer match – Pale Ale** **\$15**

FRIED BRUSSELS SPROUTS w toasted almond flakes (VO) **Recommended Beer match – Oatmeal Stout** **\$10**

SALAD GREENS mixed leaves, tomato, carrot, red onion & cucumber in a seeded mustard vinaigrette (GF) (VO) **\$12**

CHIPS w aioli & tomato sauce – add gravy \$3 **\$10**

MAINS

WARM MIXED GRAIN SALAD Quinoa, brown rice, mushroom, corn, almonds, cranberries, sun-dried tomatoes, green beans & avocado w house-made beetroot tahini sauce (GF) (VO) - **ADD CHICKEN/SALMON \$6**
Recommended Beer match – Oatmeal Stout **\$21**

FRESH "OTWAY PASTA" POTATO GNOCCHI w pine nuts, roquette & house-made pesto, aged parmesan, roast pumpkin, red onion, semi-dried tomatoes, & brussels sprouts (V)
Recommended Beer match – Untamed Turkey IPA **\$27**

ROAST OF THE DAY see specials board (GFO) **\$30**
Recommended Beer match – Irish Red Ale

FISH & CHIPS Forrest Silvertop Beer Batter Blue grenadier, garden salad, balsamic dressing, lemon, house- made tartare & chips
Recommended Beer match – Strawberry Smacker Sour **\$27**

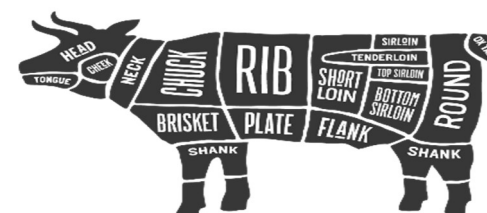
CHICKEN KARAAGE Japanese fried chicken w seasoned rice, kewpie mayo, house made teriyaki sauce & Asian slaw (GF)
Recommended Beer match – Trails XPA **\$25**



BURGERS

BEEF BURGER 200gram Beer-Fed Beef patty w bacon jam, American style cheddar cheese, house pickled beetroot, tomato, relish, aioli & greens on a La Madre seeded bun served w chips (GFO add \$4) **\$30**
Recommended Beer match – Irish Red Ale

LENTIL & QUIONA BURGER Pickled carrot, fennel, cashew cheese, beetroot tahini, greens & aioli served on a La Madre seeded bun served w chips (VO) (GFO add \$4) **\$27**
Recommended Beer match – Sticky Fingers Wet Hopped Lager



*Our beef is raised on our farm in Forrest & reared on the spent grain from our brewing process – our own version of paddock to plate!

KIDS MENU...13

Beer-Battered Fish chips & salad (not GF)
 Chicken tenderlions, potato gems & salad (GF)
 Roast of the day (GF)

(V) VEGETARIAN or (VO) VEGAN OPTION
 (GF) GLUTEN FREE
 (GFO) GLUTEN FREE OPTION add \$4
 ALL OUR AIOLI IS VEGAN
 GFO are prepared in the same equipment as non GFO.

Menu alterations are at chefs' discretion

Food may contain milk, eggs wheat, soya beans, peanuts, sesame seeds, fish & shellfish. Please advise our staff if you suffer from allergies.