



INGREDIENTS

Malted Barley



Hops



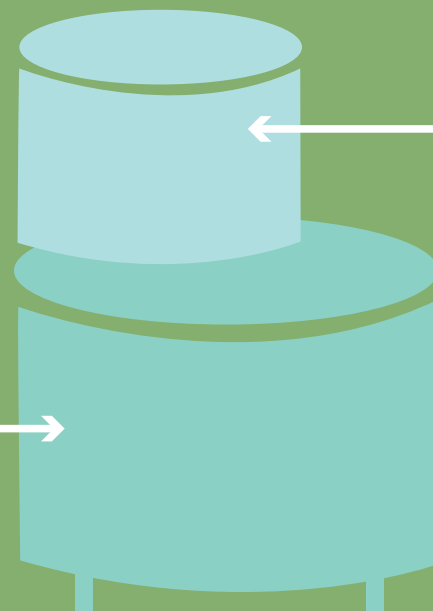
Water



Yeast



Mash tun /
Kettle



500L brewhouse

Lauter
tun



600L brite tank

1000L fermenter



BREWING

1. Mashing:

Adding malt and water to convert starches into sugars. (1-2 hours)

2. Lautering:

Separation of solid grains and liquid resulting in wort and spent grain. (1-1.5 hours)

3. Boiling:

Bitterness, flavour and aroma of the hops are infused into the wort. (1-2 hours)

4. Fermenting and lagering:

Yeast is added, which converts the sugars into ethanol and CO₂. (2-6 weeks)

5. Pouring/drinking:

You know what to do. (1-20 minutes)

HOP ADDITIONS

Early-mid hop additions:

Hops added to the kettle during boil for bitterness, flavour and some aroma.

Late hop additions:

Adding hops during fermentation for aroma.

Food

SHARING / BEER FOOD

Olives

Mixed olives, warmed with herbs and chili (v,gf) 5

Meatballs

Beef and pork meatballs in spiced Napoli with house-baked beer grain bread 12

Arancini

Zucchini and gorgonzola arancini, aioli (v) 10

Lamb ribs

Slow cooked, marsala glazed Victorian ribs (gf) 14

Nachos

Cheddar, jalapenos, guacamole, sour cream and black bean salsa (v,gf) 14
With Mexican pulled pork, add 5

Calamari

Lightly fried. With herbed aioli (gf) 14

Hot chicken wings

Marinated in spices and our dry stout then baked 12

Fried chicken

Southern spiced. With aioli, pickles and honey (gf) 12

Broccoli and raisin salad

With smoked almond and yoghurt dressing (v,gf) 13

Garlic pizza

Sharing size with garlic and oil base (v) 12

Grazing plate

Charcuterie, chicken terrine, pickled veg, crumbed cauliflower, brie, dips, beer grain bread and olives 28

SIDES

Fries (gf) 10

Onion rings 10

Green salad (gf) 10

Slaw (gf) 10

Buttered green beans (gf) 10

Duck fat spuds (gf) 10

MAINS

Steak

300gm porterhouse, duck fat spuds, green beans and peppercorn sauce (gf) 36

Pork schnitzel

Panko crumbed rib eye on the bone with slaw 29

Gnocchi

Hand rolled and pan-fried with pea puree, truffle oil, feta and chorizo 25

Eggplant parmigiano

Stacked eggplant and parmesan baked in rich sugo. With side salad (v,gf) 24

Chicken Parmigiana

Panko and herb crumbed chicken breast, napoli, leg ham and cheddar. With salad and fries 24

Open lasagne

6 hour beef and pork ragu, hand rolled lasagna sheets and shaved grana padano 26

Seafood linguini

All Australian prawns, mussels, pippies, and calamari with cherry tomatoes, garlic and chili 29

Mushroom risotto

Wild rice risotto with wild mushrooms, taleggio and rocket (v,gf) 24

Cannelloni

Hand rolled, filled with spinach and ricotta then baked with Napoli and parmesan. With side salad (v) 24

Chopped salad bowl (gf) Leaves, green beans, cherry tomatoes, carrot, cucumber, red onion in a sweet mustard dressing.

with steak or chicken 24

with falafel (v,gf) 22

BURGERS

Beef burger

180gm Angus patty, cheddar, red onion, mustard aioli, chipotle BBQ sauce and leaves on a potato bun. With fries 24
Add bacon, extra 3

Grilled barramundi burger

Mango chutney, tartar and leaves in a potato bun. With fries 24

Southern fried chicken burger

with slaw, chipotle aioli, seeded mustard and jalapenos on a potato bun. With fries 23

PIZZA

Margherita, tomato, fior di latte and basil (v) 18

Capricciosa, ham, olives, artichoke, anchovies, mushrooms and fior di latte 25

Ham and pineapple 22

Chilli chicken, mushrooms, red onion and smoked yoghurt 23

Prawn, zucchini, chili and lemon on a garlic base 24

Pumpkin, capers, pistachios, feta and sage (v) 21

Eggplant, olives, cherry tomatoes, feta and rocket (v) 21

Prosciutto, walnuts, parmesan, rocket and fig jam 23

Meatballs, bacon, hot salami and smoked BBQ sauce 25

DESSERT

Mini donuts with raspberry coulis and crème Anglaise 16

Trio of sorbet (gf) 11

Sticky date pudding and vanilla ice cream 14