

## SMALL PLATES OR SHARE

### Garlic Bread

Confit garlic and herb butter with toasted cheese

\$10

GFO add \$3

### Grilled Kransky and Master Stock Pork Belly Sausage (GF)

Caramelised with fermented garlic, chilli and Cabarlah honey

\$20

### Arancini (4) (GF)

Truffled mayo and parmesan, Gruyere, and Swiss cheese sauce

\$15

### Australian Salt and Pepper Calamari (GF)

Our own tartar sauce and lemon

\$18

### Chicken Wings

Crunchy fried wings with either;

Ranch - \$4.00

Original Buffalo Sauce - \$4.00

\$18

### BBQ Pork Belly Bites (GF)

Our own sticky spiced maple & BBQ sauce and shallots

\$18

### Trio of Dips & Pizza Crusts (GFO)

\$18

## FRITES (GF)

All our Frites are Gluten Free beer battered and cooked in GF only friers

Original – Just crisp and seasoned

\$10

Brew House - Currywurst sauce – Aioli

\$14

Truffled - Truffled mayo and shaved Pecorino cheese

\$15

## KIDS MENU

\$12.95 ea

### Ham and Pineapple Pizza

Additional toppings - \$3 each

### Chicken Tenders and Frites (GF)

Crumbed with sauce or aioli

(BBQ sauce, Tomato Sauce, Aioli, or Gravy)

### Sliders and Frites {2}

Double cheese beef sliders, with sauce or aioli.

GFO Available

(BBQ sauce, Tomato sauce, Aioli, or Gravy)

## PIZZA

### Modifiers for all pizzas

(a) Pineapple, roast pumpkin, shaved pecorino, spinach, mushroom - \$3

(b) Parma ham, Anchovies, Smoked ham, Pepperoni, pine nuts, cajun chicken, bacon, avocado, sundried tomatoes - \$4.50

(c) Garlic prawns, calamari - \$7.50

### Margherita

Tomato sugo loaded with mozzarella – keep it simple!

\$18

GFO - Add \$3

### Ham and Pineapple

Tomato sugo, mozzarella, oregano, smoked ham, pineapple

\$22.50

### Pepperoni

Tomato sugo, mozzarella, loaded with pepperoni

\$22.50

### Prawn and Calamari

Tomato sugo, mozzarella, garlic marinated prawns, fresh tomato, basil and onion salsa, finished with aioli and Australian S&P Calamari

\$32

## BURGERS

All our burgers are served with seasoned Frites (GF)

GFO option for burgers - \$3

Optional Side of Salad - \$6

Additional Sauces - \$2

Smokey BBQ, Tomato, Aioli, Ranch

### Bull Bar Burger

Fillet steak, bacon, salad, onion, lettuce, tomato, beetroot, swiss cheese, and aioli

\$28

Add fried egg - \$3

### Chicken Burger

Crumbed schnitzel, guacamole, onion, lettuce, tomato, swiss cheese, and aioli

\$26

## LARGE PLATES

### Lasagne (GF)

20 x layer braised brisket ragu & crepe lasagne with cheesy truffled mornay sauce & Brewhouse salad

\$29

Add Frites - \$3

### BBQ Australian Prawns (GF)

Charred red vegetable romesco sauce, potato, rocket and pickled onion salad

\$38

### Cuckoo Chicken (GF)

Chef's classic stuffed chicken breast with cream cheese, smoked ham, spinach, pine nuts and herbs, baked with creamy garlic, mustard sauce, mash potato, greens and pork belly crumb

\$32

### Roast Pumpkin and Beetroot Salad (GF)

With cashews, pickled onions, green leaves, feta with Green Goddess dressing

\$18

### Modifiers for Salad

Add Calamari - \$7.50

Add Mushroom Arancini - \$9

### Battered Fish and Frites

Australian market fish, seasoned frites, Brewhouse salad, house made tartar sauce and lemon

\$30

Add Calamari - \$7.50

Add Prawns - \$7.50

### Twice Cooked Pork Belly (GF)

Creamy mash, sauerkraut, caramelized roast apple, Dunkel Bier sauce

\$28

### Schwein Schnitzel (GF)

Golden crumbed pork schnitzel with apple sauce

\$26

Make it a Parm - \$4

### Huhne Schnitzel (GF)

Golden crumbed chicken schnitzel

\$26

Make it a Parm - \$4

### Optional Schnitzel Sides:

(Choose 2)

Seasoned frites, creamy mash, Brewhouse salad, vegetables

### Sauces (GF)

(Choose 1)

Currywurst, mushroom, pepper, creamy blue & brandy, Diane, Dunkel Bier Gravy (additional sauces - \$4)

## FROM THE GRILL

### Eye Fillet- 200g

Grass fed

\$38

### Rump - 300g

Black Angus, grain Fed

\$35

### Rib Fillet - 300g

Black Angus, grain Fed

\$55

### Grill Options:

Rare, Med/Rare, Med, Med/Well, Well

### Sides Options

(Choose 2)

Seasoned frites, creamy mash, Brewhouse salad, vegetables

### Sauces (GF)

(Choose 1)

Creamy Mushroom, Green Peppercorn, Diane, Dunkel Bier Gravy, Currywurst, Chimichurri, and Creamy Blue Cheese and Brandy

Add additional sauce (list as per above) - \$4

## SIDES

### Salt & Pepper Australian Calamari

\$7.50

### BBQ Whole Australian Marinated Prawns (3)

\$12.50

### Vegetable Medley

Including steamed carrot, broccoli, cauliflower, zucchini with herb butter

\$6

## DESSERTS

Our dessert menu features a weekly rotating selection of sweet treats crafted to highlight seasonal flavors and unique creations.

Please ask your server for this week's options or refer to our separate dessert menu