

PIZZAS

AVAILABLE AFTER 4PM

MARGHERITA (V)	30
<i>tomato, fior di latte, basil, olive oil</i>	
GAMBERONE	34
<i>prawns, fermented chilli, mozzarella, lemon oil, dill</i>	
TRUFFLE CONFIT GARLIC PARMIGIANO (V)	33
<i>truffle, white base garlic sauce, shaved parmigiano, parsley</i>	
PROSCIUTTO	34
<i>pulled burrata, cherry tomato, fresh arugula, basil</i>	
SPICE ROUTE PIZZA	34
<i>tandoori chicken, roast peppers, red onion, cherry tomato, garlic, chilli, mint yoghurt</i>	

DESSERTS

MINI SONOMA LAMINGTON (2)	12
<i>chocolate, raspberry, cream centre</i>	
CHOCOLATE BROWNIE (GF)	16
<i>berry compote, vanilla bean gelato</i>	
GELATO SANDWICH (GF)	15
<i>fresh berries</i>	



BREWHOUSE



SALADS

VIET SALADS

vermicelli noodles, cucumber, pickles, coriander, bean sprouts, Vietnamese dressing, peanuts, chilli, fish sauce

CHOOSE ONE OF THE BELOW

GRILLED CARAMELISED PORK (DF)	28
LEMONGRASS GRILLED BEEF (DF)	28
HONEY & GINGER CHICKEN (GF, DF)	28
BARRAMUNDI SPRING ROLLS (DF)	30
SALT & PEPPER FRIED TOFU (DF)	27
WHISKY SMOKED PUMPKIN SALAD (GF, V)	16
brown rice, radish, mint, pickled onions, candy walnuts, rocket, mint yoghurt dressing	
ORGANIC LEAF SALAD (VG, GF)	18
radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing	

SNACKS

HANDMADE BURRATA (GF, V)	30
basil oil, heirloom tomato, fig balsamic glaze	
BACON MAC & CHEESE CROQUETTES	18
smoked chipotle sauce	
CHEESY GARLIC BREAD (V)	14
confit garlic butter on Turkish	
JALAPEÑO CORN FRITTERS (V)	16
cucumber mint yoghurt, sumac, pickled onions	
STEAKHOUSE FRIES (GF, DF, V)	14
rosemary salt, aioli	
LOADED STEAKHOUSE FRIES (GF)	16
crispy bacon, cheese sauce, shallots	
CHARRED CORN RIBS (GF)	16
grana padano, smoked paprika, herb butter	

BURGERS

ANGUS BEEF SMASH BURGER (GF)	28
sanoma potato bun, cheese, onion relish, lettuce, burger sauce, steak fries, aioli	
CHICKEN BURGER (GF)	28
sanoma potato bun, smashed avo, tomato, lettuce, caramelised onion, chipotle mayo, steak fries, aioli	

SHARE ITEMS

MEZE PLATTER (V)	54
buffalo mozzarella, mixed marinated olives, trio of hummus, beetroot & spice pumpkin dip, carrot, cucumber & celery crudités, grilled sonoma kalamata olive sourdough	
SEAFOOD PLATTER	MP
freshly shucked oysters, garlic grilled prawns, jasper cooked mussels, salt pepper squid, taramasalata, grilled bread, lemon, cocktail sauce, mignonette dressing	



BREWER'S FAVOURITES

BAJA FISH TACO (2)	25
grilled barramundi, pico de gallo, green harissa, shaved slaw, charred lime	
EL POLLO LOCO TACO (2)	25
spiced coal grilled chicken, green harissa, shaved slaw, pico de gallo, lime aioli	
GOLDEN CRUNCH CAULIFLOWER TACO (2) (V)	25
spiced fried cauliflower, green harissa, shaved slaw, pico de gallo, pickled onion, lime aioli	
COAL ROASTED BEAN NACHOS (GF, V)	28
5 Beans, roasted peppers, zucchini, pico de gallo, cheese sauce, guacamole, sour cream	
PULLED BEEF BRISKET NACHOS (GF)	30
pico de gallo, cheese sauce, guacamole, sour cream	
FISH & CHIPS (DF)	29
beer battered fish of the week with steak fries, tartare sauce, lemon	
CALAMARI FRITTI (GF, DF)	26
salt & pepper fried squid with zucchini, rocket, radish, mint salad, tartare sauce, lemon	

CHARCOAL GRILL & JOSPER OVEN

COAL GRILLED EGGPLANT (VG, GF)	17
confit garlic, white bean hummus, fried chickpeas, kale, green tahini	
CHARCOAL GRILLED PERI PERI HALF CHICKEN	32
toun, pickles, chips, pita bread	
SZECHUAN FLAVOURED CHICKEN WINGS	HALF KG 24/ KG 40
choice of buffalo or ranch dipping sauce	
WOOD FIRED BROCCOLI (GF, V)	22
saffron yoghurt, green tahini, smoked dukkah, coal roasted red grapes	

BUTCHER'S CUT

STEAKS ARE ALL SERVED WITH STEAK FRIES AND A SINGLE CHOICE OF CONDIMENT

RUMP MB3+ 300G	38
SIRLOIN MB2+ 300G	47
WAGYU SIRLION MB4 + 500G	150

CONDIMENTS

CAFÉ DE PARIS BUTTER (GF)	5
RED WINE JUS	5
CHIMICHURRI (GF, DF)	5
CREAMY PEPPERCORN	5
CREAMY MUSHROOM	5

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free *available on request
• All our food may contain nuts, shellfish & other allergens.
• Surcharges apply to card payments
• A 10% surcharge applies on Sundays and 15% on public holidays.