

WOOD FIRED PIZZA

Large (12 inch) / Small (8 inch)

MARGHERITA 26.0 / 17.0

Napoli base, mozzarella, buffalo mozzarella, basil, EVOO

PEPPERONI 28.0 / 19.0

Napoli base, mozzarella, pepperoni

QUATTRO FORMAGGI 28.0 / 19.0

Garlic & herb base, mozzarella, ricotta, parmesan, smoked gouda, lemon & thyme hot honey

BUFFALO CHICKEN 32.0 / 23.0

Napoli base, mozzarella, BBQ spiced roasted chicken breast, roasted red onion, buffalo sauce, ranch dressing

MUSHROOM 29.0 / 20.0

Garlic & herb base, mozzarella, ricotta, parmesan, confit mushrooms, roasted red onion, roquette pesto

THE GODFATHER 31.0 / 22.0

Napoli base, mozzarella, feta, streaky bacon, kalamata olives, oregano, sundried tomato, EVOO

gluten free base available add 3.0
(please note – not suitable for coeliacs)

vegan cheese substitute available add 3.0

PLEASE NOTE:

We handmade all our pizza bases on site & while we take the utmost care when preparing our gluten free bases & all our products, trace amounts of flour/ gluten may still be present.

There will be a 15% surcharge on public holidays.


SHARING BOARDS

Snacking for four to six people

BREWERS PLATTER 79.0

Fried pickles, buttermilk fried chicken, BBQ pork belly bites, salt & pepper calamari, bang-bang cauliflower, jalapeno bites, pickles, kimchi ketchup, Carolina BBQ mayo

ANTIPASTO PLATTER 79.0

Prosciutto, salami, cold smoked salmon, giardiniera, sundried tomatoes, marinated artichokes, Kapiti cheeses, warmed olives, charred edamame, grilled ciabatta, roquette pesto , artichoke & white bean dip

SMALL PLATES

FRIES 12.0

Crispy fries, house seasoning, kimchi ketchup

BREAD & DIPS 15.0

Garlic & rosemary flat bread, artichoke & white bean dip, olive tapenade

CALAMARI 20.0

Salt & pepper fried calamari, house made lemon aioli

BANG-BANG CAULI 15.0

Crispy fried spiced cauliflower, sriracha mayo

BRUSCHETTA 23.0

Grilled ciabatta, confit garlic puree, green olive tapenade, ricotta, tomato jam, herb oil

PHILLY CHEESESTEAK DIRTY FRIES 25.0

Slow cooked pulled beef cheek, cheese sauce, sautéed onions & peppers, jalapeno relish

FRIED CHICKEN 24.0

Buttermilk marinated chicken coated in herbs & spices, pickles, Carolina BBQ mayo



contains nuts



dairy free



low gluten



vegetarian



vegan

PASTA & SALADS

CRISPY BACON ALFREDO 28.0

Creamy garlic, white wine & parmesan sauce, crispy bacon, spaghetti, pangrattato

Add: Chicken 10.0

PUMPKIN & LENTIL SALAD LG V 21.0

Roasted pumpkin, lentils, roasted red onion, baby spinach, dried cranberries, toasted pumpkin seeds, pickled green chilli, lime & garlic yoghurt, curry dressing

Add: Chicken DF LG 10.0

BREW UNION SALAD CN DF LG VG 21.0

Salad greens, carrot, pickled shallots, marinated cucumber, red capsicum, mint, charred pineapple, spiced peanuts, passionfruit Naam jiim, crispy chickpeas

Add: Chicken DF LG 10.0

Gochujang marinated tofu DF LG VG 10.0

Salt & pepper calamari DF LG 10.0

LARGE PLATES

LAMB SHANK CN 33.0

Braised lamb shank, potato & celeriac mash, pea & carrot top pesto, Swampton stout jus

STRIPLOIN STEAK 35.0

300g striploin, roasted confit agria potatoes, Swampton stout jus, caramelized shallot & herb compound butter

ROASTED PORK BELLY LG 33.0

Slow roasted pork belly, honey roasted kumara mash, pickled apple gel, sauce Robert

STUFFED CHICKEN LEG LG 33.0

Roasted chicken leg stuffed with spinach, ricotta, marinated shiitake & chicken mousse, potato & celeriac mash, marsala & tarragon sauce

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BURGERS

SMASH BURGER

80g smashed beef patty, American cheese, pickles, onion, kimchi ketchup, Carolina BBQ mayo, toasted sesame bun

Single 19.0 Double 25.0 Triple 31.0

Add: Bacon 7.0

CHICKEN SANDWICH 26.0

Panko & parmesan crumbed chicken breast, lettuce, buffalo mozzarella, crispy bacon, lemon & thyme hot honey, tomato jam, house made lemon aioli, toasted sesame bun

PULLED BEEF SANDWICH 26.0

Pulled beef cheek, Swiss cheese, pickles, cheese sauce, Giardiniera, toasted ciabatta

Add a half serve of fries with kimchi ketchup 5.0

gluten free bun available add 2.0
(please note - not suitable for coeliacs)

SIDES

Roasted baby carrots, DF LG VG 12.0
lemon & thyme hot honey

Roasted confit agria potatoes DF LG VG 12.0

Charred seasonal greens DF LG VG 12.0

House garden salad DF LG VG 12.0

Green peas with crispy bacon DF LG 12.0

DESSERTS

BANOFFEE CHEESECAKE 17.0

Vanilla biscuit base, caramelized banana filling, banana caramel sauce, pecan praline, chocolate shards

DATE & PEAR PUDDING 17.0

Spiced date & pear pudding, burnt orange caramel sauce, whipped spiced cream, brandy snap

PANNA COTTA DF LG 17.0

Coconut matcha panna cotta, compressed kiwifruit, macerated raspberries



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