

**STARTERS & SNACKS**

<b>polenta wedges</b> - vegan aioli   smoked tomato chutney	\$12.0 (ve)
<b>smoked chicken ribs (10)</b> - bbq maple sauce	\$16.5
<b>bruschetta</b> - braised pear & onion salsa   smoked cherry tomato   feta	\$17.0 (veo)
<b>croquettes (3)</b> - mac 'n' cheese   bacon blitz	\$16.5 (vo)
<b>crumbed camembert</b> - mango & kaffir chutney   crustinis	\$17.0 (v)
<b>loaded pretzel</b> - burnt ends   caramelised onion   rocket   parmesan   aioli	\$18.0
<b>tacos (2)</b> - blackened fish   avocado   corn salsa	\$19.5
<b>dusted calamari</b> - lemon myrtle & smoked paprika   aioli	\$17.5
<b>brewery trio</b> - scotch egg   english cheddar rarebit   house pickles	\$21.0

**MAINS**

<b>porterhouse (250g)</b> - hand-cut fries   garden salad   choice of sauce	\$36.0
+ <i>grilled prawns</i>	\$6.0
<b>korean BBQ salad</b> - popcorn cauliflower   rice noodles   pak choy   cashew	\$24.0 (ve)
<b>barramundi</b> - hummus   herb salad   yoghurt dressing	\$29.0
<b>chicken</b> - prosciutto wrapped roulade   spinach, tomato & pea salad	
herb butter sauce	\$26.0 (gf)
<b>fish &amp; chips</b> - spanish mackerel   hand-cut fries   garden salad   tartare	\$26.0 (gfo)
<b>pitmaster's burger</b> - beef patty   smoked brisket   pickles   rocket	
american cheddar   aioli   caramelized onion	\$26.5
+ <i>bacon</i>	\$3.0
<b>steak sandwich</b> - thick-cut toast   seared rump steak   pickled mustard chutney	
bacon   tomato   vintage cheddar   rocket   onion rings	\$26.5
<b>buddha bowl</b> - pearl cous-cous   avocado   pickled red cabbage   broad beans	
snow peas   pickled carrot   polenta   sesame & green tea	\$26.0 (ve)
+ <i>smoked salmon   chicken tenders</i>	\$6.0 ea

**SHARED**

<b>seafood board</b>	\$99.0
bucket of prawns   smoked salmon   dusted calamari   fish tacos natural oysters   garden salad   marie-rose sauce   aioli   hand-cut fries	
<b>smokers board</b>	\$65.0
smoked brisket   fried chicken ribs   WL Pilsener sausage   cheese kransky glazed pork belly bites   mac 'n' cheese croquettes   onion rings   potato salad cheese sauce   smoked bbq sauce	
<b>garden board</b>	\$48.0 (ve)
kalamata olives & roasted peppers   mushroom tartlet   stuffed capsicum popcorn cauliflower   WL Dark lavosh   toasted turkish bread   hummus WL Dark beer chutney	
<b>tomahawk steak &amp; beers (for 2)</b>	\$125.0 (gfo)
smoked & reverse seared 1.2kg rib-eye on the bone (served medium) hand cut fries   garden salad   onion rings   smoked sauce   cheese sauce	
	<b>*45 mins</b>

**KIDS**

<b>battered fish &amp; fries</b>	\$12.0
<b>nuggets &amp; fries</b>	\$12.0
<b>cheeseburger slider &amp; fries</b>	\$12.0
<b>chicken tender &amp; finger salad</b>	\$12.0

**DESSERT**

<b>kids cornetto</b>	\$3.0 (nf)
<b>cheesecake jar</b> - keylime pie   meringue crumb   cream	\$12.0

**DIETARY**

(gf/o) = gluten free/option    (v/o) = vegetarian/option    (ve/o) = vegan/option