

Dinner Menu

The Brewer's Table

ENTRÉE

GARLIC BREAD - \$10 (V) (GFO)

GRILLED TURKISH BREAD W/HOUSE MADE GARLIC BUTTER

CHEESE & BACON BREAD - \$14 (GFO)

GRILLED TURKISH BREAD W/HOUSE MADE GARLIC BUTTER,
BACON BITS & GRILLED CHEESE

BAO BUNS (3) - \$24

STICKY PORK W/ PEANUT ASIAN SAUCE, CORIANDER, CUCUMBER & SPRING ONION

LEMON PEPPER CALAMARI E\$19.50 M\$26(GF)

WITH A SIDE SALAD & HOUSE-MADE AIOLI GF

PULLED BEEF TACOS (2) - \$22

MINI TORTILLAS W/ RAINBOW SLAW & SWEETCORN SALSA

MAIN

FILLET MIGNON (300G) \$45 (GF)

EYE FILLET STEAK WRAPPED IN BACON & COOKED TO YOUR LIKING
W/ROASTED POTATOS, DUTCH CARROTS, GREEN BEANS & RED WINE JUS

CHICKEN SCHNITZEL \$28 OR CHICKEN PARMIGIANA \$31

HOUSE CRUMBED CHICKEN BREAST TOPPED NAPOLI SAUCE,
HAM & CHEESE SERVED WITH SALAD& CHIPS

PROSCIUTTO WRAPPED STUFFED CHICKEN - \$36

WRAPPED CHICKEN BREAST STUFFED W/ SUN-DRIED TOMATO, FETA & SPINACH
W/ ROAST POTATO, DUTCH CARROTS & BEANS TOPPED WITH GARLIC CHIVE SAUCE

ROAST PUMPKIN & SAGE RISOTTO \$26 (V) (GF)

ROAST PUMPKIN & SAGE RISOTTO W/ WHITEWINE & PARMESAN SAUCE
ADD CHICKEN \$5

CHILLI GARLIC SEAFOOD FETTUCCINI - \$38

PAN FRIED PRAWNS, SCALLOPS & CALAMARI IN A GARLIC CHILLI OIL TOSSED
WITH ZUCCHINI, TOMATO, FRIED SHALLOTS & FRESH PARSLEY

WARM MOROCCAN LAMB - \$32

SLOW COOKED LAMB SERVED ON MOROCCAN COUS COUS WITH DRIED APRICOTS,
SULTANAS, PRESERVED LEMON, DUKKAH & YOGURT DRESSING

