BAR SNACKS

AVAILABLE DAILY FROM 2.30PM - 5.30PM

GARLIC BREAD \$11 (V VG)

ADD CHEESE \$3

FLAT BREAD \$12 (V VG) WITH ROSEMARY, SEA SALT, AND OLIVE OIL

MUSHROOM AND PEA ARANCINI (3) \$16 (V)

THREE HOUSE MADE RICE CROQUETTE, TRUFFLE AIOLI, SHAVED PARMESAN, BALSAMIC GLAZE

SALT AND PEPPER CALAMARI \$18

SLAW, TARTARE SAUCE, LEMON

OYSTER NATURAL \$4.50/EA (DF)

WITH MIGNIONETTE DRESSING, LEMON

HOT WINGS \$18

BUFFALO OR BBQ

FLAT BREAD AND CHEESY ROASTED CAPSICUM AND EGGPLANT DIP \$16 (V VO DFO)

WITH ROSEMARY, SEA SALT, AND OLIVE OIL

BRUSCHETTA \$18 (V VO DFO)

CHAR GRILLED BAGUETTE, ROMA TOMATO, GARLIC, BASIL, OLIVE OIL, CRUMBLED FETA AND REDUCED BALSAMIC

WA LOBSTER MINI SLIDERS (4) \$28 (GFO)

SERVED WITH LIME AIOLI, MICRO SALAD

CRISPY PORK BELLY BITES (3) \$22 (GF)

TWICE COOKED TENDER PORK BELLY, AIOLI, SEA SALT

CHICKEN PARMIGIANA \$30 (GFO)

PANKO CRUMBED WITH NAPOLI, SLICED HAM AND CHEESE SERVED WITH CHIPS AND SALAD

BEER BATTERED KING GEORGE WHITING \$39 (DFO)

WITH CHIPS, SALAD, LEMON, TARTARE

BEEF BURGER \$26 (GFO DFO)

BEEF PATTY (CONTAINS PORK), BREWHOUSE BURGER SAUCE, MELTED CHEESE, AIOLI, LETTUCE, TOMATO, MILK BUN, SERVED WITH CHIPS

SNACK BOARD \$65

MUSHROOM AND PEA ARANCINI, PRAWN TEMPURA, FLAT BREAD AND CHEESY CAPSICUM DIP, ONION RINGS, CHIPS

BOWL OF CHIPS \$11 (GF)

SWEET POTATO FRIES \$14 (GF)

WEDGES \$14















DRAUGHTS, CRAFTS & MOUGHTS & MOUGHTS

OPEN EVERY DAY FROM 11AM TILL LATE

(03) 5237 6240 29-35 GREAT OCEAN RD, APOLLO BAY

SMALL

GARLIC BREAD \$11 (V VG) ADD CHEESE \$3

FLAT BREAD \$12 (V VG) WITH ROSEMARY, SEA SALT, AND OLIVE OIL

MUSHROOM AND PEA ARANCINI (3) \$16 (V)

THREE HOUSE MADE RICE CROQUETTE, TRUFFLE AIOLI, SHAVED PARMESAN, BALSAMIC GLAZE

SALT AND PEPPER CALAMARI \$18 SLAW, TARTARE SAUCE, LEMON

OYSTER NATURAL \$4.50/EA (DF)

WITH MIGNIONETTE DRESSING, LEMON

CRISPY PORK BELLY BITES \$22 (GF)

TWICE COOKED TENDER PORK BELLY, AIOLI, SEA SALT

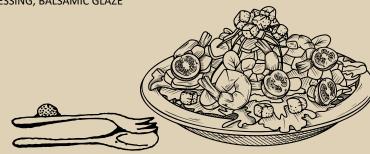
ROASTED BEETROOT SALAD \$24 (V GF VGO DFO)
BUTTER LETTUCE, RUBY GRAPEFRUIT, GOATS CHEESE, HONEY, DUTCH CARROTS

SEARED TUNA POKE BOWL \$28 (RAW) (GF DFO VO) BROWN RICE, MANGO, AVOCADO, CARROTS, MIX FRESH HERBS, CREAMY TOASTED SESAME DRESSING, FURIKAKE, *ADD GRILLED TOFU FOR VEGAN

ASIAN BEEF SALAD \$26 (VO DF GFO)
MIX ASIAN LEAVES AND HERBS, PAN-GRILLED WAGYU STRIPS, FRIED EGG NOODLES,

PEANUTS, FRIED SHALLOTS, NUOC CHAM DRESSING

GARDEN SALAD \$16 (GF V VO DFO)
MIX GREENS. CARROTS, CHERRY TOMATO, CUCUMBER, CRUMBLED FETA, LEMON DRESSING, BALSAMIC GLAZE



GF = GLUTEN FREE

DF = DAIRY FREE

V = VEGETARIAN

VG = VEGAN

GFO = GLUTEN FREE OPTION AVAILABLE VO = VEGAN OPTION AVAILABLE

DFO = DAIRY FREE OPTION AVAILABLE

BURGERS AND SANDWICHES

BEEF BURGER \$26 (GFO DFO)

BEEF PATTY (CONTAINS PORK), BREWHOUSE BURGER SAUCE, MELTED CHEESE, AIOLI, LETTUCE, TOMATO, MILK **BUN, SERVED WITH CHIPS**

CHICKEN BURGER \$28 (GFO)

CRUMBED SOUTHERN BUTTERMILK FRIED CHICKEN. MELTED CHEESE, SWEET CHILLI MAYO, SLAW, MILK **BUN, SERVED WITH CHIPS**

VEGGIE BURGER \$26 (V VGO GFO DFO)

VEGGIE PATTY, BREWHOUSE BURGER SAUCE, MELTED CHEESE, AIOLI, LETTUCE, TOMATO, MILK BUN, SERVED WITH CHIPS

STEAK SANGA \$28

MINUTE STEAK, AIOLI, SMOKEY BBQ, LETTUCE, TOMATO, FRIED EGG, PICKLED ONIONS, TURKISH ROLLS, SERVED WITH CHIPS

CHANGE TO GF BUN +\$3





*not during public holidays

PARMI SENIOR ROAST FISH AND CHIPS PASTA BEEF BOLOGNESE **ROASTED BEETROOT SALAD SEARED TUNA POKE BOWL** (RAW) GF DF **BANGERS AND MASH SALT AND PEPPER CALAMARI**

MANS

CHICKEN PARMIGIANA \$30

PANKO CRUMBED WITH NAPOLI, SLICE HAM AND CHEESE SERVED WITH CHIPS AND SALAD

BEER BATTERED KING GEORGE

WHITING \$39 (DFO)

WITH CHIPS, SALAD, LEMON, TARTARE

BUTTER CHICKEN \$30 (GFO)

WITH FRAGRANT RICE, ROTI, RAITA

NASI GORENG \$32 (GF VGO DFO)

INDONESIAN FRIED RICE WITH KECAP MANIS, PRAWN, CHICKEN, SAMBAL, FRIED EGG, CORIANDER

RIGATONI CARBONARA \$32 (GFO DF)

GUANCIALE, PARMESAN CREAM, EGG YOLK, **CRACKED PEPPER**

CHICKEN SCHNITZEL \$28

PANKO CRUMBED, CHIPS, SALAD, GRAVY, LEMON CHEEKS

BEEF CHEEKS \$38 (GF DFO)

24HR BRAISED BEEF CHEEKS. RED WINE & HERB BONE MARROW JUS. BROCCOLINI, CREAMY MASH

PAN SEARED SALMON \$36

POTATO MASH, BROCCOLINI AND BABY CARROTS, CREAMY HERB LEMON BUTTER SAUCE

SALT AND PEPPER CALAMARI \$34

SERVED WITH SLAW, CHIPS, TARTARE AND LEMON

FISHERMAN'S SEAFOOD BOWL \$38

CRISPY FRIED LEMON PEPPER DUSTED PRAWNS, SQUID. SARDINES, CHIPS, LIME AIOLI *ADD GARDEN SALAD \$6

THE GRILL

CHARRED LAMB BACKSTRAP \$42 (GF DFO)

MORROCAN SPICED MARINATED COOKED MEDIUM RARE AND SERVED WITH EGGPLANT BABAGANOUSH, CUJMIN POTATO, MINTED YOGHURT

350G PORTERHOUSE \$36

350 GRAM AGED PORTERHOUSE CHAR GRILLED TO YOUR LIKING. SERVED WITH CHIPS. SALAD AND YOUR CHOICE OF GRAVY: PEPPER, MUSHROOM, DIANNE SAUCE, BERNAISE SAUCE, GARLIC BUTTER, OR CREAMY GARLIC SAUCE

300G SHORTHORN SCOTCH \$48

300 GRAM GRAIN FED SHORTHORN SCOTCH FILLET CHAR GRILLED TO YOUR LIKING SERVED WITH CHIPS, SALAD AND YOUR CHOICE OF GRACY: PEPPER, MUSHROOM, DIANNE SAUCE, OR BERNAISE GARLIC BUTTER

*ADD CREAMY MASHED POTATO \$5

*ADD SEASONAL VEG \$

*CHANGE TO CHIPS AND VEG \$3

*CHANGE TO MASH AND VEG \$8

*MAKE SURF AND TURF WITH GRILLED PRAWNS AND CREAMY GARLIC SAUCE \$9

BOWL OF CHIPS \$11 (GF)

SWEET POTATO FRIES \$14 (GF)

WEDGES \$14

SEASONAL VEG \$14 (GF DFO)

12 YR AND UNDER

PASTA BEEF BOLOGNESE CHICKEN NUGGETS

KIDS BURGER

BANGERS AND MASH

FISH AND CHIPS

*WITH COMPLIMENTARY ICE CREAM

DESSERT

STICKY DATE PUDDING \$14 WITH DOUBLE CREAM, BUTTERSCOTCH

*ADD ICE CREAM \$3

SAUCE

ASSORTED MACARONS \$18

APPLE TURNOVER WITH VANILLA ICE CREAM \$14

BAILEY CREAM, DARK CHOCOLATE DUST