

BREWERY STOP

**Includes everything on this menu, shared style
Portions catered to function size**

Steak Fries (V, DFO, GFO, VGO)

Rosemary salted chips served with aioli

Garden Salad (V, GFO, DFO, VGO)

Mini roma tomatoes, cucumber, red onion, carrot, whole olives & lettuce leaves
finished with chef's special seeded honey mustard dressing

Garlic Cheese Pizza (V)

Garlic base, fior di latte, shredded mozzarella, parsley, house marinated feta & cracked black pepper

Mushroom (V)

Garlic base, roasted mushrooms, fior di latte & shredded mozzarella. Finished with wild rocket, truffle oil & sea salt flakes

Roasted Pumpkin (V)

Garlic base, oven roasted pumpkin, fior di latte, shredded mozzarella, house marinated feta, basil pesto, sumac, balsamic glaze & wild rocket

Margherita (V)

House made red sauce base, fior di latte, shredded mozzarella, crisp basil & cracked black pepper

Mediterranean (V)

House made red sauce base, marinated artichoke, zucchini & sundried tomatoes, olives, capsicum caponata, red onion, fior di latte, shredded mozzarella. Finished with crisp basil & sumac

Hawaiian

House made red sauce base, shredded ham, pineapple, fior di latte & shredded mozzarella

Cajun Chicken

House made red sauce base, Cajun chicken, baby spinach, red onion, fior di latte, shredded mozzarella, tzatziki & Cajun salt

BBQ Meatlovers

House made red sauce base, hot salami, chorizo, bacon, house ground beef, capsicum caponata, red onion, fior di latte & shredded mozzarella. Finished with honey, BBQ sauce & smoked salt

Hot & Spicy

House made red sauce base, hot salami, capsicum caponata, olives, jalapenos, red onion, fior di latte, shredded mozzarella & cracked black pepper

Maple Bourbon

House made red sauce base, red onion, pork belly, bacon, fior di latte & shredded mozzarella. Finished with maple bourbon sauce & smoked salt

***Please let us know if you need any gluten free or vegan friendly pizzas**

***Extra charges may apply for GF bases and vegan cheese**

BASIC KNEADS

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Spiced Calamari (GFO, DFO)

Calamari lightly coated in rice flour and fried. Tossed in salt, pepper, chilli flakes, lemon zest, parsley & garlic. Served on a base of aioli & wild rocket, finished with aged parmesan and balsamic glaze

Steak Fries (V, DFO, GFO, VGO)

Rosemary salted chips served with aioli

Truffle Fries (V, DFO, GFO, VGO)

Truffle salted fries with aged parmesan cheese & aioli

Garlic Cheese Pizza (V)

Garlic base, fior di latte, shredded mozzarella, parsley, house marinated feta & cracked black pepper

Mushroom (V)

Garlic base, roasted mushrooms, fior di latte & shredded mozzarella. Finished with wild rocket, truffle oil & sea salt flakes

Roasted Pumpkin (V)

Garlic base, oven roasted pumpkin, fior di latte, shredded mozzarella, house marinated feta, basil pesto, sumac, balsamic glaze & wild rocket

Margherita (V)

House made red sauce base, fior di latte, shredded mozzarella, crisp basil & cracked black pepper

Mediterranean (V)

House made red sauce base, marinated artichoke, zucchini & sundried tomatoes, olives, capsicum caponata, red onion, fior di latte, shredded mozzarella. Finished with crisp basil & sumac

Hawaiian

House made red sauce base, shredded ham, pineapple, fior di latte & shredded mozzarella

Cajun Chicken

House made red sauce base, Cajun chicken, baby spinach, red onion, fior di latte, shredded mozzarella, tzatziki & Cajun salt

BBQ Meatlovers

House made red sauce base, hot salami, chorizo, bacon, house ground beef, capsicum caponata, red onion, fior di latte & shredded mozzarella. Finished with honey, BBQ sauce & smoked salt

Hot & Spicy

House made red sauce base, hot salami, capsicum caponata, olives, jalapenos, red onion, fior di latte, shredded mozzarella & cracked black pepper

Maple Bourbon

House made red sauce base, red onion, pork belly, bacon, fior di latte & shredded mozzarella. Finished with maple bourbon sauce & smoked salt

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FEED ME

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Garlic Bread (V)

Toasted stone baked ciabatta loaf infused with house made cultured garlic & herb butter

Truffle Fries (GFO)

Truffle salted fries with aged parmesan cheese & aioli

Spiced Calamari (GFO, DFO)

Calamari lightly coated in rice flour and fried. Tossed in salt, pepper, chilli flakes, lemon zest, parsley & garlic. Served on a base of aioli & wild rocket, finished with aged parmesan and balsamic glaze

Cauliflower Popcorn (V, GFO, DFO, VGO)

Lightly coated cauliflower florets seasoned in our chef's spice blend & served with house made Zhoug vegan aioli

Garden Salad (V, GFO, DFO, VGO)

Mini roma tomatoes, cucumber, red onion, carrot, whole olives & lettuce leaves finished with chef's special seeded honey mustard dressing

Mushroom (V)

Garlic base, roasted mushrooms, fior di latte & shredded mozzarella. Finished with wild rocket, truffle oil & sea salt flakes

Roasted Pumpkin (V)

Garlic base, oven roasted pumpkin, fior di latte, shredded mozzarella, house marinated feta, basil pesto, sumac, balsamic glaze & wild rocket

Margherita (V)

House made red sauce base, fior di latte, shredded mozzarella, crisp basil & cracked black pepper

Mediterranean (V)

House made red sauce base, marinated artichoke, zucchini & sundried tomatoes, olives, capsicum caponata, red onion, fior di latte, shredded mozzarella. Finished with crisp basil & sumac

Hawaiian

House made red sauce base, shredded ham, pineapple, fior di latte & shredded mozzarella

Cajun Chicken

House made red sauce base, Cajun chicken, baby spinach, red onion, fior di latte, shredded mozzarella, tzatziki & Cajun salt

BBQ Meatlovers

House made red sauce base, hot salami, chorizo, bacon, house ground beef, capsicum caponata, red onion, fior di latte & shredded mozzarella. Finished with honey, BBQ sauce & smoked salt

Hot & Spicy

House made red sauce base, hot salami, capsicum caponata, olives, jalapenos, red onion, fior di latte, shredded mozzarella & cracked black pepper

Maple Bourbon

House made red sauce base, red onion, pork belly, bacon, fior di latte & shredded mozzarella. Finished with maple bourbon sauce & smoked salt

Pear & Prosciutto

House made red sauce base, shredded mozzarella, fior di latte, house marinated feta & caramelised pears. Finished with prosciutto, fried baby capers, wild rocket, Four Pillars Navy Gin honey drizzle & smoked salt

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