

Food

Quick Eats

Chips - Served with aioli (GF V)	\$10
Beer Bread - Toasted onion & beer bread, beetroot & tahini dip, spiced sultanas, dukkha & olives (V)	\$16
Chicken Wings - Free-range fried wings, buffalo hot sauce & ranch dressing (GF)	\$19
Esperance Occy - Pan fried octopus, chorizo, roasted baby potatoes, salsa verde & lemon (GF, DF, NF)	\$22
Lazy Sushi - Sushi rice, cured maple & soy salmon, pickles, wasabi, orange, pickled ginger, toasted nori (GF)	\$22

More Substantial

Fish & Chips - Beer battered W.A. caught fish, chips, salad & tartare sauce (GFO,DF)	\$25
Cheese Burger - Grass fed beef, American cheese, ketchup, red onion, pickles, aioli, served with chips (GFO/NO BUN)	\$24
Brisket - Smokey tomato & beer braised brisket, roast sweet potatoes, with an apple & red cabbage slaw, chilli, bean shoot & spring onion salad (GF,NF,DF)	\$27
Chickpea Chips - Spiced chickpea chips, pumpkin dahl, toasted naan, cucumber, raisin & red onion salad, raita (VGO,GF,V)	\$18
Steak Sandwich - Jerk steak sandwich, grilled pineapple, sweetcorn, pineapple, red onion & chilli salsa, chips & aioli (GFO,DF)	\$25
Pumpkin Salad - Roasted beets & butternut pumpkin salad, basil & mint pesto, pecans, feta & roast apple (GF,VGO)	\$18

Kids

All meals served with a drink

Mini ham & cheese pizza	\$15
Fish & chips	\$15
Mini cheese burger & chips	\$15

Food

Pizzas

All pizzas bases are handmade on-site with tomato base & mozzarella.

Cheese - Three cheese & basil pesto (V)	\$21
Chorizo - Chorizo, mushroom, onion jam & parmesan	\$24
Chicken & Bacon - Garlic & thyme chicken, bacon, spinach, herb & lemon gremolata	\$25
Vegetarian - Roast zucchini, artichoke, black olives, goats cheese, red chilli & rocket (V)	\$24
<i>Gluten free base</i>	\$4

Dessert

Brownie - Double chocolate & stout brownie, vanilla ice cream, honeycomb, chocolate stout sauce (GF) <i>Contains Nuts</i>	\$12
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Coffee & Sweet stuff

Espresso, Flat White, Latte, Long Black, Macchiato, Cappuccino	\$4
Hot Chocolate, Chai Latte	\$4
Extra shot, Soy milk, Almond milk	50c
Pot of Tea: English Breakfast, Green, Peppermint, Earl Grey	\$4
Thick shakes;	\$7
Chocolate, Strawberry, Banana	

Beer & Cider

Middy	Pint
285ml	560ml
\$7	\$12

Core Range

Lager 4.6% - light, refreshing and low bitterness Cold conditioned for 4 weeks

Sherby 4.4% - Hazy appearance with a soft round mouthfeel. The finish is clean, crisp, and refreshing.

Pale 5% - Double Dry Hopped with Mosaic and Citra. Passionfruit and Peach supported by a pale malt backbone.

Mid Ale 3.5% - Full flavoured mid strength with pine and citrus aromas. Dry-hopped with loads of Amarillo.

West Coast IPA 6.5% - Hard hitting American style West Coast IPA with bold hop presence and easy drinkability.

Ginger Beer 3.5% - 99% Sugar Free! Refreshingly spritzzy ginger hit with a moreish ginger afterburn

Apple Cider 5% - Freshly crushed Apples from Manjimup. Semi dry with a touch of sweetness

Orange & Grapefruit Hard Seltzer 4% - Spiked water with a hint of Orange and Grapefruit

Raspberry Hard Seltzer 4% - Spiked water with a hint of Raspberry

Limited Releases

Salty Peaches 4.2% - Kettle soured Salted Peach Gose with a small addition of lactose and loaded with Peach puree.

For tasting notes, scan here



Wine & Other

Whites

	Glass	Bottle
2018 Burton Creek Chardonnay	\$9	\$40
2019 Burton Creek Sauv Blanc Semillon	\$8	\$35
2018 Settlers Ridge Sauvignon Blanc	\$9	\$40
2018 Burton Creek Moscato	\$8	\$35
2019 Burton Creek Sparkling	\$10	\$45

Reds

2018 Burton Creek Rose	\$8	\$35
2019 Burton Creek Cabernet Merlot	\$8	\$35
2017 Burton Creek Shiraz	\$9	\$40
2016 Burton Creek Cabernet Sauvignon	\$10	\$45

See Staff for limited release wines by the glass and by the bottle

Soft Drinks & Juices

Coke, Diet Coke, Sprite, Lift, Fanta	Glass \$4	Pint \$7	Jug \$12
Lemon, Lime & Bitters	Glass \$4.50	Pint \$8	Jug \$13
Juice boxed: Orange, Apple	\$3		
Kombucha: Passionfruit, Ginger, Raspberry Lemonade, Peach, Lemon, Apple	\$5.5		