

archive beer boutique menu

grazing

warm sour dough w/ house made dips try w/ a bridge road australian ale	10.00
beer battered fries w/ sea salt & white rabbit aioli try w/ stone & wood pale lager	9.00
prosciutto & tomato salad w/ basil, baby mozzarella, cabernet vinaigrette & warm sour dough try w/ a mountain goat hightail ale	17.00
citrus crumbed field mushrooms w/ salsa verde & white rabbit aioli try w/ knappstein reserve lager	15.00
crispy fried squid w/ roast beetroot, parmesan, rocket & dill mayonnaise try w/ white rabbit white ale	14.00
pan fried haloumi w/ chorizo sausage, cherry tomato & red pepper coulis try w/ little creatures pale ale	15.00
caramelised onion & goats cheese tart w/ watercress, candied walnut & orange dressing try w/ moo brew dark ale	16.00

share plates (for 2-4 people)

#1 (includes all of the following plates)	40.00
roast pork belly w/ apple & ginger beer sauce	
haloumi & chorizo w/ red pepper coulis	
crispy fried squid w/ white rabbit aioli	
prosciutto & tomato bruschetta	
#2 / (veg) (includes all of the following plates)	40.00
citrus crumbed field mushrooms w/ salsa verde	
haloumi & rocket w/ red pepper coulis	
caramelised onion & goats cheese tart	
tomato & baby mozzarella bruschetta	

mains

char grilled steak burger w/ cheddar, onion jam, beetroot, lettuce, spicy tomato ketchup & beer battered fries try w/ burleigh 28 pale ale	17.00
haloumi & pumpkin burger w/ roast red onion, hommus, rocket & white rabbit aioli try w/ bridge road celtic red ale	17.00
chicken schnitzel w/ beer battered fries, house salad & sauce try w/ 3 ravens 'smoke' dark	18.00
wild mushroom linguine w/ spring onion, roast garlic, truffle oil & mascarpone try w/ holgate ESB	22.00
roast pork belly w/ roast potato, watercress, pear, shaved fennel apple cider & mustard dressing try w/ murrays whale ale	25.00
little creatures pale ale battered whiting w/ crispy potato, orange & watercress salad, herb mayonnaise try w/ stone & wood pacific ale	22.00
pan seared local prawns w/chilli beer, coconut & lemongrass broth, asian greens, rice noodles & fried shallots try w/ red duck bengal IPA	25.00
moroccan lamb rump w/ couscous salad, garlic & honey yoghurt try w/ kooinda black IPA	29.00
200g eye fillet w/ beer battered fries, house salad & sauce try w/ jamieson brown ale	32.00
300g rib fillet w/ beer battered fries, house salad & sauce try w/ lobethal red truck porter	32.00

sauces

wild mushroom, pepper, white rabbit dark ale jus spicy tomato ketchup	2.00
tomato, bbq, sweet chilli	0.50
aioli	1.00

please order from the bistro. open 7 days | 12pm - 10pm