



Welcome

Straddie Brewing Co. was born out of a love for North Stradbroke Island (Minjerrabah) and great tasting beer, crafted for the enjoyment of Straddie-lovers, old and new.

We're devoted to making fresh beer, full of flavour, inspired by place and island time.

Feel free to share your experience today by tagging @straddiebrewing

Cheers to that!

Our menu has been crafted to showcase the stunning local produce our region has to offer, and the talent and love our kitchen team pour into their creations. We try to accommodate as many dietary needs within our menu as possible, but in order to offer a consistently high quality experience, our menu is set.

Whilst there are items on our menu that do not have ingredients containing gluten, our kitchen and wider premises are not Coeliac Certified, as all our pizza dough and beers are made in house. If you have any specific questions about allergens, please speak with our friendly Brew Crew.

Menu

11:30AM-2:30PM | 5:00PM-8:00PM

NATURAL OYSTERS

Straddie Rock Oysters 4ea | 44doz

ADD DRESSINGS

Fingerlime and Wasabi +1.5 ea

Classic Kilpatrick +2.5 ea

SHARING BOARDS

Antipasto Platter - Sundried Tomatoes, Marinated Mushrooms,
Island Relish, Baba Ganoush, Pepperonata and Ciabatta (DF, VEG, VEGAN AVAILABLE) 35

Brewer's Board - Selection of Cured Meats, Cheese,
Pickled Vegetables and Toasted Ciabatta 45

PIZZA

Beer and pizza. It's a thing.

Garlic & Cheese - Confit Garlic, Fior de Latte, Mozzarella (VEG) 22

Margherita - Fior de Latte, Tomato Sugo, Fresh Basil (VEG) 22

A la Funghi - Mushrooms, Confit Garlic, Mornay Sauce and Mozzarella (VEG) 25

Noci e Miele - Goats Cheese, 4183 Honey and Walnut (VEG) 25

Diavola - Salami Piccante, Chilli, Olives and Mozzarella 26

Cardinale - Prosciutto, Goats Cheese, fresh Tomato and Rocket 27

Pollo - Smoked Chicken, Fire Roasted Capsicum and Fior de Latte Cheese 32

SMALL PLATES

Straddie Beer Spiced Nut Mix (GF, DF) 7

Crusty Ciabatta with Whipped 4183 Honey Ricotta; (VEG)
or Aged Balsamic Reduction with Extra Virgin Olive Oil (DF, VEG) 11

Zucchini Flowers stuffed with Goat's Cheese and sundried Tomato(3) (LACTOSE FREE) 15

Lemon Myrtle and Pepperberry dusted Calamari (GF) 17

Carpaccio of Wagyu Bresaola with Pickled Candy Beets and Horseradish (GF&DF) 26

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LARGER PLATES

Thai Noodle Salad with Fresh Herbs, Edamame Beans and a Soy Vinaigrette	24
+ Sticky Glazed Chicken Thigh	+6
+ Straddie Prawns	+12
Moreton Bay Bug Rolls (3) <small>(DF)</small>	32
Straddie Beach Tacos with Mackerel (3) <small>(DF)</small>	28
Straddie Seasonal Fish battered with Amity Pale Ale <small>(DF)</small>	25
Tuscan Pulled Pork Sliders (3)	24
Rare Beef Tataki with Barrel Aged Tamari and House Made Ponzu dressing <small>(GF&DF)</small>	32
Lightly Seared Smoked Kangaroo Loin with a Chilli Quandong Jus <small>(GF&DF)</small>	34

SIDES

Garden Salad with Chardonnay Vinaigrette <small>(GF&DF)</small>	10
Rocket and Pear Salad with Grated Reggiano <small>(GF)</small>	12
Steamed Greens with Burnt Butter and Almond <small>(GF)</small>	12
Thick Cut Chips with Italian Herbs and Garlic Aioli <small>(GF&DF)</small>	11
Duck Fat Potatoes with Rosemary and Sage Salt <small>(GF&DF)</small>	11

HOUSE MADE FETTUCCINI PASTA

Our pasta is handmade daily and cooked fresh to order

Seasonal Seafood Marinara, Tomato, Chilli and Capers	38
Smoked Chicken, Riesling Cream Sauce, Roast Capsicum	32
Tomato Sugo, Garlic, Chilli, and Vegetables <small>(VEG)</small>	30

KIDS MENU

Battered Straddie Seasonal Fish with Thick Cut Chips <small>(DF)</small>	15
Spaghetti with Tomato Sugo or Butter Sauce, and Reggiano Cheese	15
Vanilla Ice Cream in a Waffle Cone with Sprinkles	7

DESSERTS

Redlands Coast Distillery Affogato with Biscotti	15
Ferrero Rocher Ice Cream with Hazelnut Ganache	15
Raspberry and Lemon Sorbet with Butterfly Pea Dust <small>(GF, DF)</small>	15
Manta Dark Lager Chocolate and Burnt Caramel Cake	18