

Menu

Our food is like our beer; informal but flavoursome, made with love and best shared with family and friends - but don't feel bad if you'd rather keep it all to yourself... Most dietary requirements can be accommodated - please ask our Brew Crew.

SNACKS & BOARDS Available all day

Straddie Beer Spiced Nut Mix (GF)	7
Warm Mount Zero Olives (VEG) Toasted Ciabatta Bread, Balsamic Vinegar, Extra Virgin Olive Oil, Parmigiano Cheese	11
Mozzarella Sticks (5) (VEG) with House Aioli	12
Thick Cut Chips (GF/VEG) with Italian Herbs & Confit Garlic Aioli	11
Antipasto Platter (VEG) Sundried Tomato, Marinated Mushrooms, Dips & toasted Ciabatta Bread	35
Brewer's Board Selection of cured Meats, Cheese, Pickled Vegetables & toasted Ciabatta Bread	45

SMALL 11:30am - 2:30pm & 5:00pm - 7:30pm

Rocket & Pear Salad (GF/VEG) with Parmigiano-Reggiano, Chardonnay Vinaigrette & Aged Balsamic	17
Taquitos (4) (GF/VEGAN) Fried Corn Tortillas, Bean filling, Chipotle Mayo, Bunya Nut & Macadamia crumb	24
Sesame Prawns (5) Battered with Amity Pale Ale, Habanero infused 4183 Honey	32
Snapper Sliders (3) Locally sourced Snapper, Lemon Myrtle Tartare	30
Straddie Prawn Po'Boy (3) Mini French baguette rolls, Straddie Prawns, spiced Mayonnaise	29
Smoked Chicken Salad (GF/VEGETARIAN ON REQUEST) Goat's Cheese, Walnuts, Cherry Tomatoes, Red Onion & Rocket	28
Adobo Chicken Street Tacos (3) Spicy pulled Chicken with smoked Chilli, Salsa & Sour Cream	28
Pork & Fennel Polpetta House made Meatballs, Tomato Sugo Sauce & toasted Ciabatta	24
Lamb Koftas (3) Lamb skewers, Naan Bread, Rivermint Tzatziki & Salad	22

PIZZA 11:30am - 2:30pm & 5:00pm - 7:30pm

Garlic & Cheese	22
Confit Garlic, Fior di Latte Cheese, Mozzarella	
Margherita	23
Tomato Sugo, Fior di Latte Cheese, Fresh Basil	
Noci e Miele	25
Goats Cheese, 4183 Honey and Walnut	
Spinachi	25
Spinach, Ricotta, Pine Nuts, Reggiano Cheese	
Cardinale	27
Prosciutto, Goats Cheese, fresh Tomato, Rocket	
Pollo	32
Smoked Chicken, Fire Roasted Capsicum, Fior di Latte Cheese	
Devilish Diavola	28
Nduja, Salamanca Salami, Olives, Chilli Flakes, Habanero infused 4183 Honey	
Salsiccia	26
Pork Sausage, Sage, Mornay Sauce, Fior di latte Cheese	

KID'S MENU 11:30am - 2:30pm & 5:00pm - 7:30pm

Spaghetti	15
Choice of Tomato Sugo or Butter Sauce	
Fish and Chips	15
Battered Local Fish with Thick Cut Chips & Salad	
Ice Cream Cone	7
Ice Cream in a Waffle Cone, topped with Sprinkles	

DESSERTS 11:30am - 2:30pm & 5:00pm - 7:30pm

Mixed Berry and Mango Sorbet (GF)	15
Baci Ice Cream (GF)	16
Hazelnut Ice Cream coated in Chocolate Ganache, Raspberry Coulis	
Redlands Coast Distillery Affogato	18
Vanilla Bean Ice Cream, Coffee Liquor, DHC Espresso & Biscotti	
Manta Dark Lager Cake	18
Warm Chocolate Cake, Manta Dark Lager Syrup & Vanilla Bean Ice Cream	

Dinner

LARGE 5:00pm - 7:30pm

Mushroom Risotto (GF/VEG)	32
Mushroom Medley, Black Truffle, Baby Spinach and Ricotta	
Straddie Seasonal Fish	32
Battered with Amity Pale Ale, Rocket, Rosemary Oil Dressing	
Seafood Laksa (GF/VEGAN ON REQUEST)	38
Prawns, Pipis and Mussels in a spicy Coconut Soup, Vermicelli Noodles	
Chicken Bami Goreng (VEGAN ON REQUEST)	28
Hokkien Noodles, Edamame Beans & Vegetables with spicy dressing	
Lamb Noisettes (GF)	36
Lamb Loin Medallions, Sweet Potato puree, Rocket & Rosemary Pesto, Shiraz Jus	
Manta Dark Lager Braised Beef Cheek (GF)	38
Beef Cheek, slow cooked for 8-hours, buttered Dutch Carrots	
SIDES	
Steamed Greens (GF/VEG)	12
Burnt Butter and Almonds	
Duck Fat Potatoes (GF)	11
Rosemary & Sage Salt	

Where practical we will always endeavour to accomodate any dietary requirements - please see our friendly Brew Crew if you have any concerns/questions.

If we aren't able to accomodate your dietary requirement on this occasion we'd love to hear from you at gday@straddiebrewing.com.au so we can work on how to serve you better next time.

Thank you for visiting us and for your understanding.