

Menu

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 (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 - 8:00pm

Rocket & Pear Salad (GF/VEG) with Parmigiano-Reggiano, Chardonnay Vinaigrette & Aged Balsamic	17
Taquitos (GF/VEGAN) Fried Corn Tortillas, Bean filling, Sour Cream & Bunya Nut crumb	24
Sesame Prawns Battered with Amity Pale Ale, Habanero infused 4183 Honey	32
Snapper Sliders Locally sourced Snapper, Lemon Myrtle Tartare	30
Straddie Prawn Po'Boy 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 Pulled Chicken with smoked Chilli, Salsa & Sour Cream	28
Pork & Fennel Polpetta House made Meatballs, Tomato Sugo Sauce & Crusty Ciabatta	24
Lamb Koftas Lamb skewers, Naan Bread, Rivermint Tzatziki & Salad	22

STRABIE BREWING CO

PIZZA	11:30am - 2:30pm & 5:00pm - 8:00pm	
Garlic & Cheese	Confit Garlic, Fior di Latte Cheese, Mozzarella	22
Margherita	Tomato Sugo, Fior di Latte Cheese, Fresh Basil	22
Noci e Miele	Goats Cheese, 4184 Honey and Walnut	25
Spinachi	Spinach, Ricotta, Pine Nuts, Reggiano Cheese	25
Cardinale	Prosciutto, Goats Cheese, fresh Tomato, Rocket	27
Pollo	Smoked Chicken, Fire Roasted Capsicum, Fior di Latte Cheese	32
Devilish Diavola	Nduja, Salamanca Salami, Olives, Chilli Flakes, Habanero infused 4183 Honey	28
Salsiccia	Pork Sausage, Sage, Mornay Sauce, Fior di latte Cheese	26
KID'S MENU	11:30am - 2:30pm & 5:00pm - 8:00pm	
Spaghetti	Choice of Tomato Sugo or Butter Sauce	15
Fish and Chips	Battered Local Fish with Thick Cut Chips & Salad	15
Ice Cream Cone	Ice Cream in a Waffle Cone, topped with Sprinkles	7
DESSERTS	11:30am - 2:30pm & 5:00pm - 8:00pm	
Mixed Berry and Mango Sorbet	(GF)	15
Baci Ice Cream	(GF) Hazelnut Ice Cream coated in Chocolate Ganache, Raspberry Coulis	16
Redlands Coast Distillery Affogato	Vanilla Bean Ice Cream, Coffee Liquor, DHC Espresso & Biscotti	18
Manta Dark Lager Cake	Warm Chocolate Cake, Manta Dark Lager Syrup & Vanilla Bean Ice Cream	18

Dinner

LARGE	5:00pm - 8:00pm	
Mushroom Risotto (GF/VEG)	Mushroom Medley, Black Truffle, Baby Spinach and Ricotta	32
Straddie Seasonal Fish	Battered with Amity Pale Ale, Rocket, Rosemary Oil Dressing	32
Seafood Laksa (GF/VEGAN ON REQUEST)	Island Seafood in a spicy Coconut Soup, Vermicelli Noodles	38
Chicken Bami Goreng (VEGAN ON REQUEST)	Hokkien Noodles, Edamame Beans & Vegetables with spicy dressing	28
Lamb Noisettes (GF)	Lamb Loin Medallions, Sweet Potato puree, Rocket & Rosemary Pesto, Shiraz Jus	36
Manta Dark Lager Braised Beef Cheek (GF)	Beef Cheek, slow cooked for 8-hours, buttered Dutch Carrots	38
SIDES		
Steamed Greens (GF/VEG)	Burnt Butter and Almonds	12
Duck Fat Potatoes (GF)	Rosemary & Sage Salt	11

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