

# 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, from 11.30am

<b>Local Lager Beer Sticks (3)</b>	11
<b>Toasted Sourdough</b> (VEG) with Cultured Butter and Red Gum Smoked Salt	14
<b>Warm Native Olives</b> (VEG) Toasted Ciabatta, Balsamic Vinegar, Extra Virgin Olive Oil, Reggiano Cheese	14
<b>Thick Cut Chips</b> (GF/VEG) with Italian Herbs & Confit Garlic Aioli or Tomato Sauce	12
<b>Sweet Potato Fries</b> (GF/VEG) with Blue Cheese Aioli	15
<b>Adelaide Hills Triple Cream Brie</b> (VEG) Stradbroke Island Honeycomb and toasted Crostini	17
<b>Antipasto Platter</b> (VEG) Variety of Pickled Vegetables, Dips & toasted Ciabatta Bread	35
<b>Brewer's Board</b> Selection of cured Meats, Cheese, Pickled Vegetables, Dips & toasted Ciabatta Bread	50

## STRADDIE ROCK OYSTERS 11:30am - 3:00pm & 5:30pm - 8:00pm

<b>Natural</b>	5.50ea   45doz
<b>Ginger and Smoked Soy</b>	6ea
<b>Fingerlime and Wasabi</b>	6ea
<b>Smoked Salmon and Triple Cream Brie</b>	6.5ea

**MENU** 11:30am - 3:00pm & 5:30pm - 8:00pm

<b>Garlic and Lemon Crumbed Calamari</b> with confit Garlic Aioli	21
<b>Rocket &amp; Pear Salad</b> (GF/VEG) with Parmigiano-Reggiano, Chardonnay Vinaigrette & Aged Balsamic	18
<b>Greek Salad</b> (GF/VEG) Mount Zero Olives, Feta, Cherry Tomatoes, Cucumber, and Chardonnay Vinaigrette	21
<b>Goat's Cheese &amp; Walnut Salad</b> (GF) Cherry Tomatoes, Red Onion & Rocket	22
ADD Smoked Chicken	+9
<b>Bean Taquitos (4)</b> (GF/VEGAN) Fried Corn Tortillas, Chipotle Mayo, Bunya Nut & Macadamia crumb	25
<b>Straddie Seasonal Fish Sliders (3)</b> Lemon Myrtle Aioli and Salad Greens	30
<b>Smokey BBQ Brisket Sliders (3)</b> Sticky BBQ Sauce, Chipotle Slaw and Red Cheddar	28
<b>Adobo Chicken Street Tacos (3)</b> Spicy pulled Chicken with smoked Chilli, Chipotle Slaw, Sour Cream and Jalapeños	28
<b>Straddie Seasonal Fish &amp; Chips</b> Battered with Amity Pale Ale, Thick Cut Chips & Salad	Market Price

**KID'S MENU** 11:30am - 3:00pm & 5:30pm - 8:00pm

<b>Spaghetti</b> with Tomato Sugo	15
<b>Fish and Chips</b> Battered Local Fish with Thick Cut Chips & Salad	15
<b>Ice Cream Cone</b> Ice Cream in a Waffle Cone, topped with Sprinkles	9

**PIZZA** 11:30am - 3:00pm & 5:30pm - 8:00pm

<b>Garlic &amp; Cheese</b>	23
Confit Garlic, Fior di Latte Cheese, Mozzarella	
<b>Margherita</b>	24
Tomato Sugo, Fior di Latte Cheese, Fresh Basil	
<b>Noci e Miele</b>	25
Goats Cheese, 4183 Honey and Walnut	
<b>A la Funghi</b>	25
Mushrooms, Confit Garlic, Mornay Sauce and Mozzarella	
<b>Bianco</b>	26
White Anchovies, Artichoke, Bocconcini and Reggiano	
<b>Cardinale</b>	27
Prosciutto, Goats Cheese, fresh Tomato, Rocket	
<b>Pollo</b>	32
Smoked Chicken, Fire Roasted Capsicum, Fior di Latte Cheese	
<b>Devilish Diavola</b>	28
Nduja, Salamanca Salami, Olives, Chilli Flakes, Habanero infused 4183 Honey	
<b>Salsiccia</b>	26
Pork Sausage, Sage, Mornay Sauce, Fior di latte Cheese	

**DESSERTS** 11:30am - 3:00pm & 5:30pm - 8:00pm

<b>Sorbet of the Day</b> (GF)	15
<b>Redlands Coast Distillery Affogato</b>	18
Vanilla Bean Ice Cream, Coffee Liquor, DHC Espresso & Biscotti	
<b>Manta Dark Lager Cake</b>	18
Warm Chocolate Cake, Manta Dark Lager Syrup & Vanilla Bean Ice Cream	

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](mailto: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.