

Welcome to our Island Home.

Our food is like our beer; informal but flavoursome, made with love, locally sourced whenever possible, and best shared with family and friends.

Monday Lunch & Lite Bites available. 11:30am – 3pm

Thursday, Friday & Saturday Lunch, Dinner & Lite Bites available.

### Sunday

Long Lunches & Sunset Drinks.

Lunch until 3pm

Lite Bites & Pizzas available all day

until 6pm.

Scan the QR Code on your table to place your food order or order directly with one of our friendly BrewCrew at the bar.

#### WHAT'S ON WEEKLY

HAPPY HOUR\* PIZ

PIZZA & PINT\*

Every

**BREWERY TOURS** 

Thursday - Sunday Schooners \$7.50\* Island Spritz \$12

Thursday Night \$30

Saturday 10:45am & 3:00pm

4:30pm til 5:30pm

5:00pm til 7:30pm

Sunday 3:00pm

Friday 3:00pm

Check out QR Code for Daily Kitchen Specials

\*Core Range Beers only. \*15% surcharge applies for Public Holidays. No additional locals discount at this time.

Love our Venue?
Ask us about our Function Packages and
Exclusive Rooftop hire.

# **Light Bites**

Available all day from 11:30am

<b>Steakhouse Chips</b> (VEG) choice of Confit Garlic Aioli or Tomato Sau	ce		12	
Sweet Potato Fries (VEG) with Blue Cheese Aioli			16	
BBQ Brisket Loaded Fries Pulled Beef Brisket bedded on Steakhouse and Mozzarella, drizzled with BBQ sauce, A and American mustard			25.50	
Flash Fried Calamari Panko Crumbed with Habanero infused Local Honey Drizzle and Lemon		Reg 20	Share 28	
Locally caught South East Queensland Prawns 350 gm Bucket, whole shell with Marie Rose Sauce & Lemon				
Meat & Cheese Board (GF on request)  House selection Cured Meat, Artisan Cheese, Langs Gourmet Relish, Mixed Olives, Artisan Crackers  & Martin on Straddie's toasted ciabatta				
Toasted Ciabatta (VEG) Local Martin on Straddie's finest served with Butter and Smoked Red Gum Salt				
Warm Mixed Olives (VEG)			9	
Endamame Beans (VEG) Pan-fried in soy garlic sauce			9	
Oysters - Native Straddie Rock	Single	Half Doz	Dozen	
Natural	4.50	25	45	
Fingerlime & Wasabi	n/a	30	50	

## **Lunch & Dinner**

11:30am - 3:00pm & 5:00pm - 7:30pm

House Salad* (VEG/VEGAN/GF**) check Specials Board for more details	28.50
*Add protein - Tofu or Smoked Chicken	POA
<b>Bean Taquitos (4)</b> (GF/VEG/VEGAN) Fried Corn Tortillas, Chipotle Slaw, Salsa, Lemon, Crushed Macadamia Nut	28
Troy's Straddie Fish Tacos (3) Panko Crumbed Seasonal Fish, Red Cabbage Slaw, Capers, Mayo & Citrus Dressing	33
Smokey BBQ Brisket Sliders (3) Slow-cooked Beef Brisket, Sticky BBQ Sauce, Chipotle Slaw and Red Cheddar	30
Karaage Chicken w/ rice Crispy Japanese-style karaage chicken served with fluffy rice & house-made pickled cucumber	24   Share 32
Straddie Fish & Chips Panko Crumbed Seasonal Fish, Steakhouse Chips & Slaw Salad. Check Specials Board for price	Market Price
KID'S MENU	
BBQ Brisket Slider & Chips Slow-cooked Beef Brisket, smokey BBQ sauce, red cheddar che Steakhouse chips and tomato sauce	15 eese with
<b>Fish and Chips</b> Panko crumbed Seasonal Fish with Steakhouse Chips & Salad	15
Vanilla Ice-cream served in Waffle Cone with Sprinkles	6

### Pizza

11:30am - 3:00pm & 5:00pm - 7:30pm All day on Sunday til 6pm

	WHITE BASE MORNAY SAUCE	RED BASE (GLUTEN FREE OPTION) PASSATA SAUCE	
29	<b>A la Fungi</b> Mushrooms, Confit Garlic, Mozzarella & Parmigiano Reggiano	<b>Margherita</b> Fior di Latte, Fresh Basil & Parmigiano Reggiano	26
31	<b>Noci e Miele</b> Goats Cheese, Local Honey and Walnuts	<b>Devilish Diavola</b> Salamanca Salami, Olives, Fior di Latte, Parmigiano Reggiano & Habanero infused Local Honey	32
32	<b>Salsiccia</b> Pork Sausage, Sage, Lemon, Parsley & Fior di Latte	Honey Glazed Ham & Pineapple Ham, Pineapple, Fior di Latte, Italian Herbs & Parmigiano Reggiano	32
		& Cheese alian herbs & Parmigiano Reggiano	28
	ADDITIONA	L TOPPINGS	
	Gluten Free Base (GF) \$	Mushroom   Pineapple   Olives \$4 5.50 Cheese   Vegan Cheese \$4 availabe on Red Base Selection	
	ESSERTS		
W	<b>anta Dark Lager Cake</b> arm Chocolate Cake, Manta Dark Lag ean Ice Cream	er Syrup & Vanilla	
Z	eppoles	16	

If we haven't been able to accomodate your dietary requirements on this occasion, we'd love to hear from you at gday@straddiebrewing.com.au so we can work on an inclusive offering.

Pillowy baked dough-balls served with your choice of dipping sauce:

Chocolate Fudge or Salted Caramel. Extra sauce +\$2