

STRADDIE

BREWING CO

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.

WHAT'S ON WEEKLY

HAPPY HOUR*

Thursday - Sunday
Schooners \$7.50*
Island Spritz \$12
4:30pm til 5:30pm

BREWERY TOURS

Friday 3:00pm
Saturday 10:45am
& 3:00pm
Sunday 3:00pm

Check the Board for Daily Kitchen Specials

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

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

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

WiFi Network: Straddie Brewing Guest | Password: IslandCrafted

Surcharge Payment by Card: Eftpos 0% | Visa & Mastercard 1.21% | American Express 2.75%

All Day Menu

Available all day from 11:30am

	Single	Half Doz	Dozen
Oysters (A)			
Natural	4.50	25	45
Fingerlime & Wasabi	n/a	30	50
House Made Dips (VEG / GF on request)			18.50
A rotating selection of house-made dips with warm Garlic Pizza Bread.			
Flash Fried Calamari (I)			25
Panko Crumbed with Habanero infused Local Honey Drizzle and Citrus Herb Salad			
Whole-shell Queensland Fresh Prawns (A)			35
400 gm Bucket, served with Marie Rose Sauce & Lemon			
Local Bread			8
Martin on Straddie's toasted ciabatta with Bush Dukkah & Olive oil			
Warm Mixed Olives (VEG / GF / Vegan / DF)			10
Local gin-marinated Olives with Native Spices			
Bruschetta (VEG / GF on request)			18
Heirloom Tomatoes, whipped Danish Feta, Caramelised Onion & Basil Oil on toasted local sourdough			
Chipotle Honey Chicken Wings			18
Sticky, smokey Wings with Lemongrass Crème Fraîche & Celery			
Duck Liver Parfait			20
Stout Fig Paste, house pickles & toasted local sourdough			
Chicken & Ham Hock Terrine			18
Rustic terrine with Pear & Rhubarb Chutney & toasted local sourdough			
Baked Camembert			26
Pale Ale onion jam, Macadamia & toasted local sourdough			
Steakhouse Chips			14
choice of Confit Garlic Aioli or Tomato Sauce			
Sweet Potato Fries			16
with Blue Cheese Aioli			

All Day Menu

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Caesar Salad* (VEG & GF option)	25
Cos lettuce, Crispy Bacon, shaved Parmesan, croutons, Pickled Egg & house Caesar dressing	
*Add Chilled Prawns (A) or Smoked Chicken	9
Karaage Chicken Burger	24
With Kimchi Slaw, Kewpie Mayo & chips (Vegan/VEG option - Karaage Mushroom)	
Pork Ribs	36
Slow-braised in Manta Dark Lager with crispy Apple Slaw & chips	
Straddie HotDog	22
Smoked cheese & jalapeño Kransky, Sauerkraut, onion jam & house mustard	
Fish of the Day (A)	Market Price
Fresh Catch - see our Specials Board	
Veal Cotoletta	35
Golden crumbed Veal, Duck Fat potatoes, Heirloom Tomato Salad & garlic parmesan aioli	
Curry of the Day	
See our Specials Board for today's flavour (Vegan option available)	
Brewer's Lunch (VEG & GF option)	40
A generous spread of Cold Meats, smoked Cheddar, house made chutney & dips, Pickled Eggs & local toasted sourdough	

KID'S MENU

BBQ Brisket Slider & Chips	15
Slow-cooked Beef Brisket, smokey BBQ sauce, red cheddar cheese with Steakhouse Chips and tomato sauce	
Fish & Chips (A)	15
Panko crumbed Seasonal Fish with Steakhouse Chips & Salad	
Chicken & Chips	15
Panko crumbed Chicken Tenderloins with Steakhouse Chips & Salad	

Seafood Origin: (A) = Australian (I) = Imported GF = Gluten Friendly VEG = Vegetarian

Pizza

Available all day from 11:30am

WHITE BASE MORNAY SAUCE

RED BASE (GLUTEN FREE OPTION*) PASSATA SAUCE

30	A la Fungi Mushrooms, Confit Garlic, Mozzarella & Parmigiano Reggiano	Margherita Fior di Latte, Fresh Basil & Parmigiano Reggiano	27
32	Noci e Miele Goats Cheese, Local Honey and Walnuts	Devilish Diavola Salamanca Salami, Olives, Fior di Latte, Parmigiano Reggiano & Habanero infused Local Honey	33
33	Salsiccia Pork Sausage, Sage, Lemon, Parsley & Fior di Latte	Honey Glazed Ham & Pineapple Ham, Pineapple, Fior di Latte, Italian Herbs & Parmigiano Reggiano	33
	Garlic & Cheese Confit Garlic, Fior Di Latte, Italian herbs & Parmigiano Reggiano		28

***Gluten Free Option only available on Red Base Selection**

ADDITIONAL TOPPINGS

Salami | Ham | Sausage \$5 Mushroom | Pineapple | Olives \$4
Gluten Free Base (GF) \$5.50 Cheese | Vegan Cheese \$4

DESSERTS

Manta Dark Lager Cake Warm Chocolate Cake, Manta Dark Lager Syrup & Vanilla Bean Ice Cream	22
Zeppoles Pillowy baked dough-balls served with your choice of dipping sauce: Chocolate Fudge or Salted Caramel. Extra sauce +\$2	18
Kid's Vanilla Ice-cream served in Waffle Cone with Sprinkles	6

If we haven't been able to accommodate 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.