

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

SUNDAY ROAST NIGHT

Every Sunday
5:00pm til 7:00pm

[Check the Board for Daily Chef Specials](#)

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

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

House Made Dips (VEG / GF on request)	18
A rotating selection of house-made dips with warm Garlic Pizza Bread.	
Flash Fried Calamari (I)	22
Panko Crumbed with Habanero infused Local Honey Drizzle	
Garlic Prawn Pot (A)	33
Queensland prawns oven baked with chilli, garlic & spring onion, served with toasted local sourdough	
Soup of the Day	POA
Ask our BrewCrew for today's seasonal winter soup	
Warm Mixed Olives (VEG / GF / Vegan / DF)	10
Local gin-marinated Olives with Native Spices	
Chipotle Honey Chicken Bites	18
Crispy boneless chicken tossed in sticky honey chipotle sauce	
Duck Liver Parfait (GF on request)	25
Stout Fig Paste, house pickles & toasted local sourdough	
Baked Camembert (VEG / GF on request)	26
Pale Ale onion jam & Macadamia served with lavosh crackers	
Steakhouse Chips	14
served with Confit Garlic Aioli	

PERFECT FOR SHARING

Brewhouse Cob (VEG)	16.50
Warm baked cob loaf loaded with roasted garlic, melted mozzarella, parmesan & herb butter.	
Cheese Board (GF on request)	40
Chef's selection of 3 artisanal cheeses served with house made stout fig paste and traditional accompaniments	
Brewer's Lunch (GF on request)	45
A generous selection of local cheeses, cured meats, pickles, house-made chutney & toasted sourdough	

Lunch & Dinner

Available 11:30am - 3:00pm and 5:00pm - 7:00pm

Karaage Chicken Burger (VEG/Vegan option) **25**
With Kimchi Slaw, Kewpie Mayo & chips
(Vegan/VEG option - Karaage Mushroom)

DJ's Straddie Stout Sausages **36**
House made beef, mushroom and Straddie Stout sausages
crafted in collaboration with our neighbour DJ's Butchery,
served with creamy mash and rich onion gravy

Twice Cooked Pork Belly (GF) **35**
Crispy Pork Belly with sage pumpkin puree, seasonal greens
and port wine jus

Fish of the Day (A) **Market Price**
Fresh Catch - see our Specials Board

Prawn Risotto (A) (VEG option on request) **38.50**
Creamy risotto with Queensland prawns, charred corn, fresh
mint and lemon.

Curry of the Day **POA**
See our Specials Board for today's feature curry

Pappardelle Lamb Ragu (VEG option on request) **37**
Slow-braised lamb ragu with green peas & Parmigiano Reggiano
served atop fresh pappardelle

SIDES

Seasonal Greens (VEG/Vegan/GF/DF) **15**
Steamed seasonal green vegetables with miso soy & toasted sesame

Insalata Caprese (VEG/GF) **18**
Fresh Fior di Latte, roasted cherry tomatoes, caramelised red onion
& basil oil

Rye Sourdough **10**
Grilled local sourdough served with whipped local honey butter

Pizza

Available all day from 11:30am

- Margherita** (VEG /GF/Vegan on request) **27**
Passata sauce base, Fior di Latte, Fresh Basil & Parmigiano Reggiano
- Devilish Diavola** (GF/DF on request) **33**
Passata sauce base, Salamanca Salami, Olives, Fior di Latte, Parmigiano Reggiano & Habanero infused Local Honey
- Tropical Delight** (GF/DF on request) **30**
BBQ sauce base with smoked Chicken, caramelised Ham & Pineapple & Fior di Latte
- Prawn Star(A)** (GF/DF on request) **34**
Queensland prawns, chilli, roasted peppers, preserved lemon & Fior di Latte
- Goat Track** (VEG / GF/Vegan on request) **30**
Pumpkin puree base with Goat's cheese, walnuts, spinach & Fior di Latte
- EXTRA: Gluten Free Base (GF) \$5.50 Vegan Cheese \$4

KID'S MENU

- Fish & Chips (A)** **15**
Panko crumbed Seasonal Fish with Steakhouse Chips & Salad
- Chicken & Chips** **15**
Panko crumbed Chicken Tenderloins with Steakhouse Chips & Salad

DESSERTS

- Banana & Date Pudding** **18**
Warm house made Pudding with Manta Dark Lager butterscotch sauce & Vanilla Ice Cream
- Apple Crumble Pizza** **18**
Dessert pizza with poached apples, custard and chai tea crumble
- Kid's Vanilla Ice-cream** **6**
served in Waffle Cone with Sprinkles

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.