



OPEN

WEEKEND BREAKFAST: 7AM – 11:30AM

WEEKDAY BRUNCH: 9AM – 11:30AM

EVERYDAY LUNCH: 11:30 – 3PM

EVERYDAY DINNER: 5PM – LATE

EVERYDAY SNACKS: 11:30 – LATE

THIRSTY THURSDAYS

\$12 COCKTAILS FROM 10AM

SUNDAYS 12 – 5PM

\$10 HOTDOGS

\$15 CHARTER FLIGHTS

BEER FLIGHTS: GET ONBOARD

The best way to try our tap beer is with a selection of samples served in four 148ml pony glasses.

- 13 BEERGINNERS** glide through these sessionable, fruity, easy drinking beers. Sit back, relax, and let our team members make your beer discovery session perfect for you.
- 14 DOMESTIC FLIGHT** take a journey through local craft beer with a selection from: Balter GC, Ballistic BNE, Fortitude Brewing GC, Green Beacon BNE & Newstead Brewing BNE.
- 15 MYSTERY FLIGHT** select any four beers from the "love to know" beer list on the digital screen.
- 16 THE BOMBER** a flight packed with an explosion of big flavours – not for the faint of heart!
- 18 CHARTER FLIGHT** create your own flight from any tap beers – where will your choices take you?

EAT SMALL

SMALL BITES

BEEF JERKY available at bar

- 9 SKINNY FRIES
- 9 BEER BATTERED ONION RINGS (v)
- 10 CRISPY POLENTA BITES w parmesan & chilli (v)
- 10 MAC & CHEESE SQUARES (v)
- 10 JALAPEÑO POPPER (v)
- 11 SALAD TACO corn salsa, guacamole, slaw (v)
- 11 CHICKEN TACO grilled chicken, slaw, avocado
- 12 PULLED PORK CROQUETTES

BIG BITES

- 14 CHILLI CHEESE FRIES
- 14 PULLED PORK LOADED FRIES
- 17 VEGGIE CHILLI NACHOS 3 bean chilli, cheddar, avocado, corn salsa & sour cream (v)
- 18 CHILLI NACHOS beef chilli, cheddar, avocado, corn salsa & sour cream.
- 19 PULLED PORK NACHOS pulled pork, cheddar, avocado, corn salsa & sour cream
- 20 PORK FINGER RIBS

WINGS 5 for \$10 or 10 for \$18

MAPLE MUSTARD smoked garlic aioli

ZESTY SRIRACHA buttery blend of sriracha lime & coriander

BOURBON BBQ MOP housemade smoky bbq sauce

SPICED RUM & ORANGE GLAZE cinnamon, anise, cardamom, orange & dark rum glaze

REVENGE OF THE BREWER'S GHOST habanero, ghost & birdseye chilli slow cooked with palm sugar, cider vinegar & bell peppers – not for the faint of heart!

ANY
THREE
SMALL
BITES
\$25

25 CHEESE BOARD

RELISH, APPLE, WALNUTS, BREAD, PEPE SAYA BUTTER aged cheddar, soft brie & funky blue

If you're mad for cheddar, get into a tasty ale or saison to enhance sharp earthy flavours. Keen on brie? Try a pilsner or a pale ale to keep the palette fresh. A full-on blue vein cheese deserves a big beer. Grab something dark like a thick porter, chocolate stout or double IPA to enhance the cheese's delicious richness.

Want to keep it light? Cut through any lingering creaminess with a fruit-forward sour. The acidity and carbonation serve as a powerful palette cleanser, so you can enjoy each bite exactly as it should taste.

EAT BIG

HOT DOGS

- 12 CLASSIC DOG smoked kabana, cheddar, tomato, mustard
- 13 CHEESE KRANSKY beetroot mayo, crispy fried onions
- 14 CHORIZO DOG spanish chorizo sausage, rocket, manchego cheese & smoked garlic aioli
- 14 CHILLI CHEESE DOG smoked kabana, chilli con carne, cheddar & smoked garlic aioli
- 4 ADD FRIES TO ANY HOTDOG

BURGERS & SANDWICHES all served with fries

- 18 CHICKEN MELT grilled chicken, bacon, cheddar, aioli, granary bread
- 18 PULLED PORK BUN toasted milk bun
- 18 AMERICAN CHEESEBURGER toasted milk bun, pickle, choose your cheese: cheddar (IPA) / monterey jack (pale ale or pilsner) / blue (IPA or pale ale)
- 19 STEAK SANDWICH TRIPLE STACKER english mustard, rocket, onion jam, granary bread
- 19 SMOKED MUSHROOM BURGER heavy smoked flat field mushrooms, mozzarella, lettuce, tomato, balter brown onion rings (v)
- 20 THE MAC DADDY wagyu beef, chili con carne or pulled pork, fried mac & cheese, cheddar, lettuce, tomato, pickle
- 20 THE COB FATHER grilled chicken, corn salsa, cheddar, lettuce, tomato, smoked garlic aioli
- 20 BIG BOY BURGER wagyu beef, chilli con carne, cheddar, lettuce, tomato, pickle, onion rings

MAINS

- 18 CHAR GRILLED CHICKEN cabbages, peas, mint, peanuts
- 19 WARM SUPERFOOD SALAD barley, kale, green beans, almonds, cider vinegar (v)
- 22 FISH & CHIPS beer battered hoki, fries & salad
- 24 PARMIGIANA traditional napoli sauce, leg ham, mozzarella & basil, fries & salad
- 24 POACHED SALMON fennel, couscous, citrus, dill, crispy capers

CHAR GRILL

- 25 200G SIRLOIN
 - 32 300G RIB EYE
 - 37 350G RIB ON THE BONE
- STEAK SAUCES: PEPPERCORN, MUSHROOM, OR BBQ
SERVED W GRILLED TOMATO, FIELD MUSHROOM, FRIES & SALAD

Try on a stout or a dark, slightly smoky ale to bring out the charred flavour in your steak. If it's contrast you're after, a crisp lager will provide a refreshing counterpoint. For the adventurous, wine barrel-aged beers have a boldness that pairs nicely with steak.

LONG HAUL DINING

- 25 WING SEAT charter flight & five wings
- 29 DOG ON BOARD charter flight & any hotdog

COCKTAILS

ALL \$16

COSMOPOLITAN vodka, cranberry juice, lime

LONG ICED TEA vodka, rum, tequila, triple sec, gin, lemon juice, splash of coca cola

TAPWORKS MARTINI lemongrass & kaffir lime leaf infused vodka, apple liqueur, lychee liqueur

CHERMSIDE COOLER vodka, malibu, fresh pineapple, cranberry juice

CAPRIOSKA vodka, lime, brown sugar, mint

ESPRESSO MARTINI vanilla infused vodka, kahlua, fresh double shot of espresso

GIN FIZZ gin, elderflower liqueur, cucumber, sparkling wine

PIMMS CUP pimm's, fresh orange, cucumber, mint, strawberry, lemonade

APEROL SPRITZ aperol, fresh orange, sparkling wine, soda

BOURBON SOUR woodford reserve bourbon, lemon juice

GOOD BEER IS CRAFTED

WHAT GOES INTO A GLASS?

PALE ALES & GOLDEN ALES

Beer is split into two main branches; lager and ale. Ales are made with top fermenting yeast that work at warmer temperatures whereas lagers use bottom-fermenting yeasts at cooler temperatures for longer periods. Golden ales are golden in colour, balanced and not too complex. They are clean, crisp and highly refreshing. English style pale ales have firm bitterness and an earthy and buttery malt character. American ale styles have more hop intensity making them fruitier and more bitter.

INDIA PALE ALE

Despite what the name implies, India Pale Ales are not derived from India. Instead their origin can be traced back to the 1700's when the British sought out to create their global empire. To solve the challenge of keeping beer fresh and palatable, brewers upped the alcohol content and increased the hop bill. Aside from what hops impart in flavour, they were initially used in beer for their qualities of being a natural preservative. In a world of contradiction, the flavour and aroma created by hops that make IPA's so bold have very little longevity and will dissipate relatively fast. When it comes to India Pale Ale's cellaring takes away the great hoppy flavours. Fresh is best!

REDS, AMBERS, BROWNS

Red and amber ales are collected together in a fairly loose definition based on their colour which is indicative of the malt profile. This leaves a large space in what to expect with taste. English style ambers are generally malt driven with a caramel and toffee flavour base, while American styles will also exhibit these flavours along with a big hop presence showing more fruity character in flavour and aroma. A similar comparison can be made for brown ales, English being creamy and nutty and American styles bitter and roasty from the hops.

BOTTLED BEER

DARK

- 10 MORNINGTON PENINSULA, PORTER 6.0% – VIC
- 10 NAIL, STOUT 6.0% – WA
- 11 BLACK HOPS, EGGNOG STOUT 5.5% – BURLEIGH Q
- 11 WOLF OF THE WILLOWS, JSP SMOKED PORTER 5.2% – VIC

A BEER FOR
EVERYONE

BELGIAN & SCOTCH ALES

- 12 FOUNDERS, DIRTY BASTARD SCOTCH ALE 8.5% – USA ***RATEBEER TOP 50 SA***
- 15 CHIMAY BLUE / GRANDE RÉSERVE BELGIAN STRONG ALE 9% – BEL ***RATEBEER 100***

PILSNERS & LAGERS

- 9 BALTER, PILSNER 4.9% – CURRUMBIN Q
- 9 BLACK HOPS, LAY DAY LAGER 4.4% – BURLEIGH Q

SOURS, GOSE & SAISONS

- 9 HOLGATE, SEMI-SOUR HOPTART 4.6% – VIC
- 11 BLACK HOPS, PINK MIST RASPBERRY SAISON 4.7% – BURLEIGH Q
- 11 BROUHAHA, RASPBERRY SAISON 5.9% – MALENY Q
- 11 ANDERSON VALLEY, BRINEY MELON GOSE 4.2% – USA ***RATEBEER TOP 50 GOSE***

PALE ALES

- 8 STONE & WOOD, GARDEN ALE 3.8% – NSW
- 11 PANHEAD, QUICKCHANGE XPA 4.6% – NZ
- 11 PANHEAD, SUPERCHARGER APA 5.7% – NZ
- 12 LIBERTY BREWING, YAKIMA MONSTER APA 6% – NZ ***RATEBEER TOP 50 APA***

INDIA PALE ALE (IPA)

- 8 GREEN BEACON, HALF MAST INDIA SESSION ALE 3.8% – BRISBANE Q
- 11 KAIJU!, ROBOHOP GOLDEN IPA 5.7% – VIC
- 12 STONE, IPA 6.9% – USA ***RATEBEER TOP 50 APA***

REDS, AMBERS & BROWNS

- 9 NEWSTEAD, LIQUIDAMBAR AMBER ALE 4.8% – BRISBANE Q
- 9 BALTER, ALT BROWN 5.2% – CURRUMBIN Q
- 10 KAIJU!, HOPPED OUT RED 6.4% – VIC ***RATEBEER TOP 50 AMBER ALE***
- 10 NAIL, AMERICAN RED ALE 6.0% – WA
- 11 PRANCING PONY, INDIA RED ALE 7.9% – SA

INTERNATIONAL & TRADITIONAL MIDS

- 6 PURE BLONDE MID 3% – AUSTRALIA
- 6 XXXX GOLD 3.5% – BRISBANE Q
- 9 CORONA 4.5% – MEXICO
- 9 ASAHI LAGER 5% – JAPAN

SPIRITS

W **WHISKEY**

- 8 JOHNNIE WALKER RED
- 10 JOHNNIE WALKER BLACK
- 11 GLENMORANGIE 10
- 13 GLENKINCHIE 12
- 13 LAPHROAIG 10
- 13 YAMAZAKI 12
- 13 HIBIKI
- 13 NIKKA FROM THE BARREL

BOURBON / RYE

- 8 JIM BEAM
- 8 MAKERS MARK
- 9 BULLIET
- 9 CANADIAN CLUB
- 9 JACK DANIEL'S
- 9 BUFFALO TRACE
- 11 EAGLE RARE 10
- 11 WOODFORD RESERVE
- 14 KNOB CREEK

RUM / CACHACA

- 8 APPLETON RUM
- 8 BUNDABERG
- 9 PAMPERO ANEJO ESPECIAL
- 9 PAMPERO BLANCO
- 9 BACARDI
- 10 SAILOR JERRY SPICED
- 11 KRAKEN SPICED
- 11 ANGOSTURA 1919

W **TEQUILA**

- 10 JOSE CUERVO ESPECIAL
- 11 DON JULIO BLANCO
- 13 DON JULIO AÑEJO
- 13 CAFÈ PATRON XO

GIN

- 9 TANQUERAY
- 10 BOMBAY SAPPHIRE
- 11 BROKERS
- 12 FOUR PILLARS
- 12 INK
- 13 HENDRICKS

VODKA

- 8 VODKA O
- 8 ABSOLUT
- 9 KETEL ONE
- 10 BELVEDERE
- 11 GREY GOOSE

LIQUEURS / COGNAC

- 9 KAHLÚA
- 9 BAILEYS IRISH CREAM
- 9 DISARONNO AMARETTO
- 9 PIMM'S NO.1 CUP
- 11 HENNESSY V.S.

VERMOUTH / AMARO

- 9 CAMPARI
- 9 APEROL

WINE

150ML	500ML	BOTTLE	
			SPARKLING
7.5	30		SEPPELT FLEUR DE LYS NV – PINOT NOIR / CHARDONNAY – VIC
8.5	38		T'GALLANT – PROSECCO – VIC
	49		LOUIS BOUILLOT GRANDE RESERVE PINOT NOIR / GAMAY / CHARD / ALIGOTÉ – BURGUNDY, FRA
	55		CHANDON BRUT NV – CHARDONNAY / PINOT NOIR – AUSTRALIA
	95		MOET & CHANDON – CHARD / PINOT NOIR / MEUNIER – CHAMPAGNE, FRA
			WHITE
8	22		T'GALLANT JULIET – MOSCATO – MORNINGTON PENINSULA, VIC
9	38		LEO BURING – DRY RIESLING – CLARE VALLEY, SA
8.5	24		ST HUBERTS THE STAG – CHARDONNAY – VIC
	38		FAT BASTARD – CHARDONNAY – RHONE, FRA
	63		WILLIAM FEVRE PETIT CHABLIS – CHARDONNAY – BURGUNDY, FRA
8.5	23		CAPE SCHANCK – PINOT GRIGIO – MORNINGTON PENINSULA, VIC
	37		BLEASDALE – PINOT GRIS – ADELAIDE HILLS, SA
9	25		SQUEALING PIG – SAUVIGNON BLANC – MARLBOROUGH, NZ
	55		SHAW & SMITH – SAUVIGNON BLANC – ADELAIDE HILLS, SA
			RED
8	37		LA VIEILLE FERME – ROSE – RHONE, FRANCE
9.5	39		SQUEALING PIG – ROSE – MARLBOROUGH NZ
8	38		FAT BASTARD – PINOT NOIR – MASSIF CENTRAL, FRA
11	46		FICKLE MISTRESS – PINOT NOIR – CENTRAL OTAGO, NZ
	59		NANNY GOAT – PINOT NOIR – CENTRAL OTAGO, NZ
8	35		MATUA HAWKE'S BAY – MERLOT – HAWKES BAY, NZ
9.5	39		WYNNS THE GABLE – CABERNET SAUVIGNON – COONAWARRA, SA
	52		O'LEARY WALKER – CABERNET SAUVIGNON – CLARE VALLEY, SA
	95		LEEWIN ESTATE ART SERIES – CABERNET / SAUVIGNON – MARGARET RIVER, WA
8	35		THREE BROTHERS – SHIRAZ – MCLAREN VALE, SA
10	45		HEDONIST – ORGANIC SHIRAZ – MCLAREN VALE, SA
	42		LANGMEIL THE LONG MILE – SHIRAZ – BAROSSA VALLEY, SA
	79		YALUMBA PARADOX – SHIRAZ – BAROSSA VALLEY, SA
10	45		GUGIAL COTES DU RHONE ROUGE – SHZ / GREN / MOURVEDRE – RHONE, FRA
9	42		TORRES CORONAS – TEMPRANILLO – CATALONIA, SPA
9	42		ALAMOS – MALBEC – MENDOZA, ARG
10	55		VALDESPINO PEDRO XIMENEX EL CANADO – DESSERT – JEREZ, SPA

COLD DRINKS

SHAKES

- 7 VANILLA vanilla ice cream, monin vanilla syrup, cream, cherry
- 7 CHOC HAZELNUT chocolate ice cream, monin hazelnut syrup, cream, crushed hazelnuts
- 7 SALTED CARAMEL vanilla ice cream, monin caramel syrup, cream, salted caramel drizzle
- 7 OREO vanilla ice cream, cream, crushed oreos
- 7 COFFEE vanilla ice cream, coffee, monin vanilla syrup, cream

WATER, JUICE & SOFTDRINK

- 4 APPLE, CRANBERRY, ORANGE, PINEAPPLE
- 4 COCA COLA, COKE ZERO, LEMONADE, FANTA, LIFT, GINGER ALE
- 4.5 GINGER BEER, LEMON, LIME & BITTERS
- 4.5 SANTA VITTORIA SPARKLING WATER 500ML

TEA & COFFEE

VITTORIA 'ORO'

- 3 ESPRESSO, SHORT MACCHIATO, LONG BLACK
- 4 FLAT WHITE, LATTE, CAPPUCCINO, MOCHA
- .5 FLAVOURED SYRUPS
- 8 AFFOGATO scoop of vanilla ice cream drowned in a shot of hot espresso
- 4 POT OF TEA green, english breakfast, earl grey, peppermint, chamomile