

Wines

Serving fresh beer & food daily

BUBBLES

NV Chandon, Brut, Yarra Valley, VIC

NV Chandon, Brut Rose, Yarra Valley, VIC

NV Moët Imperial Brut, Champagne, France

WHITE

2018 Bella River, Pinot Grigio (on tap), King Valley, VIC

2018 Harvest Pinot gris, Adelaide Hills, SA

2018 Saint and Scholar, Sauvignon Blanc, Adelaide Hills, SA

2017 Unico Zelo, "Esoterico" Muscat Bianco Fiano, Riverland, SA

2017 Mac Forbes, Chardonnay, Yarra Valley, VIC

2017 Tolpuddle, Chardonnay, Coal River Valley, TAS

ROSÉ

2018 Debortoli, Sangiovesse (on tap), King Valley, VIC

2018 Lightfoot & Sons, Pinot Noir, Gippsland, VIC

2016 Marquis, Provence, France

2017 Domaine Ott "Clos Mireille" Provence, France

RED

2018 Debortoli, Pinot Noir (on tap), Yarra Valley, VIC

2018 Range Life, Pinot Noir, Mornington Peninsula, VIC

2016 Poderi del Paradiso, Chianti, Italy

2017 Felton Road, "Calvert" Pinot Noir, Central Otago, NZ

2015 Cape Mentelle, "Trinders" Cabernet - Merlot, Margaret River, WA

2017 Unico Zelo, "Truffle Hound" Barbera - Nebbiolo, Clare Valley, SA

2017 First Drop, "Mother's Milk" Shiraz, Barossa Valley, SA

2016 Standish, "The Standish" Shiraz, Barossa Valley, SA

SWEET

2017 Mojo, Moscato, Adelaide Hills, SA

Beers

Serving fresh beer & food daily

BEER

		200ml	285ml	425ml	570ml
Australian Pale Ale	(5%)	5.5	7.0	9.0	12.0

Made with 100% aussie malts and hops, this pale ale balances tropical fruit aromas and speciality malts. As it pours, enjoy the swirl of golden sunshine in your glass. Let's cheers to an ale for any day.

Crisp Lager	(4.2%)	5.5	7.0	9.0	12.0
--------------------	--------	-----	-----	-----	------

This beer respects past tradition and is refined with a new approach. Noble hops, pilsner malt and a slow fermentation shape a distinctive lager. A modern classic to cheers in any moment.

Middy	(3.8%)	5.0	6.0	8.0	10.5
--------------	--------	-----	-----	-----	------

Brewed for utmost refreshment — without compromising flavour. A balance of oats, wheat and smooth malt deliver a soft flavour profile, while Oceania hops bring a light stone-fruit aroma.

Natural Ale	(4.5%)	5.5	7.0	9.0	12.0
--------------------	--------	-----	-----	-----	------

Our first limited release is inspired by our beautiful surrounds. Aussie Galaxy hops forge light passionfruit and nectarine aromas while local malt and wheat balance a refreshing finish. Brewed for those who are bound for freedom.

IPA	(6.2%)	7.5	9.0	11.0	14.0
------------	--------	-----	-----	------	------

We brew this lush IPA with our favourite worldly hop varieties. Bold tropical fruit characters work in harmony with a distinctive malt bill to create an IPA that's fit for drinking and thinking.

Beer Flight					15.0
--------------------	--	--	--	--	------

Guest Beer		5.5	7.0	9.0	12.0
-------------------	--	-----	-----	-----	------

CIDER

Sonny Sparkling Cider	(4.6%)	5.5	7.0	9.0	12.0
------------------------------	--------	-----	-----	-----	------

Brisbane's sunshine in a bottle. Sonny combines champagne yeast and local combines champagne yeast and local apples to serve up crisp, fresh flavour and a fine laced head. Enjoy in splendidly sunny company.

Sonny Cider Spritz					12.0
---------------------------	--	--	--	--	------

Brewing Philosophy

We are on a journey of discovery, taking inspiration from nature and our home down under the Story Bridge in Brisbane, Australia. We're proud brewers and we believe in brewing with passion and freedom. We brew harmoniously balanced beer which celebrates fresh and locally grown ingredients. We strive to brew approachable, flavoursome great beer.



Ask about our
**BEER TASTINGS &
DAILY BREWERY TOURS**



Serving fresh beer & food daily

Woodfired Pizza

Antipasti platter - Buffalo mozzarella, nduja, salame, prosciutto di parma, mixed olives & schiacciata 32

Garlic Bread - Olive oil, garlic & Pantelleria oregano (add cheese \$3) 12

Margherita - Tomato, fior di latte mozzarella & basil 22

Capricciosa - Tomato, mozzarella, ham, mushroom, artichokes & olives 24

Diavola - Tomato, smoked mozzarella, nduja, hot salami, capsicum & olives 24

Salamino - Tomato, mozzarella, salame & ricotta 24

Parma - Tomato, mozzarella, rocket, prosciutto & parmesan 25

Gambero - Tomato, mozzarella, mooloolaba prawns, rocket & aioli 26

Ortolana - Tomato, mozzarella, capsicum, onion, eggplant, mushrooms & basil 23

Quattro Formaggio (white base) Mozzarella, parmesan, smoked cheese & gorgonzola 25

Nutella - Fresh strawberries, hazelnuts & Nutella 18

Add ons:
Vegetables/Cheeses/Olives 4

Salumi/Cetara Anchovies 5

Prawns, Buffalo Mozzarella/Prosciutto 6

Snacks



Freshly shucked oyster (Sydney rock or Pacific) (gf) (df) 4

Vegetable crudité with taramasalata (df) 14

Cooked QLD prawns with cocktail sauce (gf) (df) 28

Hot wings with comeback sauce 18



Burgers

All served with fries

Spicy chicken burger, shredded iceberg, comeback sauce 20

Crumbed barramundi burger, tartare, pickled jalapeño 20

Felons cheeseburger with lettuce, tomato, onion & pickles 20

Sides

Green bean salad with sesame & pistachio (df) 10

Chargrilled broccolini with toasted almonds & lemon (gf) (df) 10

Grilled buttered corn, lime & Manchego 10

Crispy roast kipflers 10

Chips 10

Serving fresh beer & food daily

Substantial

Grilled king prawns with lemon (gf) (df) 34

Grilled whole market fish with a Mediterranean white bean salad (df) (gf) 32

Market fish fillet with fregola, Byron bay tomatoes, zucchini & green olive salsa (df) 28

½ BBQ Chicken platter, peri peri, garlic sauce, tabouli, lettuce & flatbread (gf) 26

Crumbed veal cutlet, shredded cabbage & cucumber salad 36

Grilled Angus short rib with bullhorn chilli salsa (df) 34

300gm Scotch fillet, cherry tomatoes & chimichurri (gf) (df) 36

Bowls

Broccoli & avocado bowl with quinoa, cashew cheese & lemon jalapeño vinaigrette (gf) (df) 19

Roast cauliflower bowl with almonds, romesco, parmesan, spinach & turmeric brown rice (gf) (df) 19

Falafel bowl with shredded cabbage, pickles, cherry tomatoes, fermented cabbage & hummus (gf) (df) 19

Grilled chicken bowl with snow peas, cabbage, chilli, mint, coriander & sesame (gf) (df) 20

1KG
Rangers Valley Angus Rib Eye
with chimichurri
Best shared between 3 - 4 people
\$130

Kids

Cheeseburger & chips

Chicken nuggets & chips

Ham & cheese pizza

Tomato & cheese pizza

Fish & chip, tartare sauce

ALL
\$12

Desserts

Warm choc chip & Macadamia cookie, vanilla malt ice cream & butterscotch 13

Mango & passionfruit pavlova 13

Summer berry tart with pistachio gelato 13

Chocolate & hazelnut brownie, cherry swirl icecream, fresh cherries 13

Nutella Pizza with fresh strawberries, hazelnuts & Nutella 18

Ice cream 6



