

Wines

Serving fresh beer & food daily

BUBBLES

NV Chandon, Brut, Yarra Valley, VIC

NV Chandon, Brut Rose, Yarra Valley, VIC

NV Veuve Clicquot, Champagne, France

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

2018 Howard Park, Chardonnay, Mount Barker, WA

2017 Tolpuddle, Chardonnay, Coal River Valley, TAS

ROSÉ

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

2018 Lightfoot & Sons, Pinot Noir, Gippsland, VIC

2018 Artea, 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

2017 Mac Forbes, Pinot Noir, Yarra Valley, 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

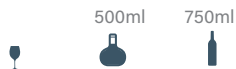
2017 Unico Zelo, "Truffle Hound" Barbera - Nebbiolo, Clare Valley, SA

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

Australian Pale Ale (5%)

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%)

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%)

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

Natural Ale (4.4%)

This beer is a thing of natural beauty, much like our home on the river. Galaxy hops imbue light passionfruit and mango aromas while a balance of local malt and wheat makes for an easy, breezy finish.

IPA (6.2%)

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.

Blackberry Berliner Weisse (3.2%)

An enchanting sour beer pouring a purple blush. This Blackberry is bursting with vibrant blueberry characters and is rather refreshing and slightly tart. This is our collaboration beer with the legends at Brewsvegas!

Hazy IPA (6.8%)

Say hello to a hazy IPA, bold enough to hold you in an everlasting daze. Fistfuls of US and Aussie hops shout fresh tropical fruit comparable to the ripest of Queensland mangoes. This beer is unfiltered, unapologetic and damn delicious. Be quick as this racy little hazy won't last long.

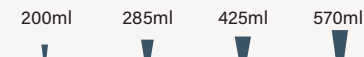
Beer Tasting

CIDER

Sonny Sparkling Cider (4.6%)

Brisbane's sunshine in a bottle. Sonny 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



Serving fresh beer & food daily

Woodfired Pizza

Antipasti platter - Buffalo mozzarella, nduja, salame, prosciutto di parma, mixed olives & garlic bread 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, prawns, rocket & aioli 26

Patata - (white base) Fior di latte, potato, rosemary, orange zest, pepper 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, mignonette 4

Wood fired bread, hummus, sweet potato & beetroot dips 16

Mooloolaba king prawn cocktail 26

Hot wings with comeback sauce 18



Burgers

All served with chips

Spicy chicken burger, shredded iceberg, comeback sauce 20

Crumbed barramundi burger, tartare, pickled jalapeño 20

Felons cheeseburger with lettuce, tomato, onion & pickles 20

Bowls

Broccoli and avocado bowl with quinoa, cashew cheese & lemon jalapeno vinaigrette 19

Roast cauliflower bowl with almonds, romesco, parmesan, spinach & turmeric brown rice 19

Falafel bowl with cucumber, cabbage, cherry tomatoes, fermented cabbage & hummus 19

Grilled chicken bowl with snow peas, cabbage, chilli, mint, coriander & sesame 20

Serving fresh beer & food daily

Substantial

Mussels with chilli, garlic, fingerlime & grilled sourdough 28

Whole baked market fish, harissa, fried capers, soft herbs 32

Grilled swordfish with fregola, tomatoes, zucchini & green olive salsa 29

Falafel platter, peri peri, garlic sauce, tabouli, lettuce and tortillas 24

Chicken parmigiana, buffalo mozzarella, prosciutto, rocket & chips 26

Grilled angus shortrib with chilli salsa 34

250gm Angus rump steak, café de paris butter, wedge salad, chips 28

300gm Scotch fillet, organic rocket, chimmichurri & chips 36

Sides

Green beans with sesame & pistachio 10

Grilled broccolini with almonds & lemon 10

Grilled corn, chilli lime butter, halloumi 10

Crispy roast kiplers, rosemary 10

Chips 10

BBQ Chicken platter, peri peri, garlic sauce, tabouli, lettuce & tortillas

(1/2 or whole)

\$26/\$38

Kids

Cheeseburger & chips

Chicken nuggets & chips

Ham & cheese pizza

Tomato & cheese pizza

ALL
\$12

Desserts

Warm choc chip & maca cookie, vanilla ice cream & butterscotch 13

Pavlova, blood orange curd & rhubarb 13

Bannoffee pie 13

Nutella Pizza with fresh strawberries, hazelnuts & Nutella 18

Ice cream 6



Main Catch

| | |
|--|----------------------|
| Freshly shucked Sydney rock oysters | 3 for 12 6 for 23 |
| Market fish tostada, cherry tomato, avocado & lime | 6 each |
| Mooloolaba prawns w/ cocktail sauce | 28 |
| Cooked bugs w/ cocktail sauce | 28 |
| Seafood spring rolls, chilli sauce | 15 |
| Fried calamari rings, rocket and aioli | 21 |
| Pan fried market fish n chips | 24 |
| Felons beer battered fish n chips | 24 |

Bowls

| | |
|--|----|
| Howards poke bowl w/ salmon and kingfish seaweed, edamame & avocado | 21 |
| Broccoli & avocado w/ quinoa, cashew cheese & lemon jalepeno vinaigrette | 19 |
| Falafel bowl with fermented cabbage, hummus, tomato and harissa | 19 |

Burgers & Tacos

| | |
|---|-----|
| Prawn katsu sando, shredded iceberg, bulldog sauce | 19 |
| Crumbed barramundi burger, tartare, pickled jalapeno, & chips | 20 |
| Moreton bay bug burger, spicy mayo, shredded iceberg & chips | 20 |
| Crispy fish taco, green papaya slaw & green tomato salsa | 7.5 |

Sides

| | |
|--------------------------------|---------|
| Fries | 10 |
| Hand cut chips | 12 |
| Green bean salad | 10 |
| Shredded cabbage and herb slaw | 10 |
| Potato scallops | 3 for 7 |

Sweet

| | |
|---|---|
| Coyo coconut ice cream | 5 |
| Blood orange and mango, chocolate, salted caramel & vanilla | |

Beer

285ml 425ml 570ml



Australian Pale Ale (5%)
Crisp Lager (4.2%)
Middy (3.8%)
Natural Ale (4.5%)
IPA (6.2%)
Specialty release
Beer Flight

Ask about our daily brewery tours.

Cider

Sonny Sparkling Cider (4.6%)
Sonny Cider Spritz

Bubbles

750ml



NV Chandon, Brut, Yarra Valley,
NV Chandon, Brut Rose, Yarra Valley, VIC
NV Veuve Clicquot, Champagne, France
NV Moët, Champagne, France

White

500ml 750ml



2018 Bella River, Pinot Grigio, King Valley, VIC
2018 Saint + Scholar S.B, Adelaide, S.A
2017 Tolpuddle, Chardonnay,
Coal River Valley, TAS

Rose

2018 Debortoli, Sangiovesse (on tap),
King Valley, VIC
2018 Artea, Provence France
2017 Domaine Ott "Clos Mireille"
Provence, France
Frosé

Red

2018 Debortoli, Pinot Noir, Yarra Valley, VIC
2016 Domaine Serol "Eclat de Granit", Gamay,
Beaujolais, France
2016 Poderi del Paradiso, Chianti, Italy

