

Wines

Serving fresh beer & food daily

BUBBLES

NV Collevento, Prosecco, Veneto, Italy

NV Chandon, Brut, Yarra Valley, VIC

NV Moët Imperial Brut, Champagne, France

NV Louis Roederer Brut, Champagne, France

NV Veuve Clicquot, Champagne, France

WHITE

2018 Sauvignon Blanc by Jared Dixon, New England, NSW

2018 Poggio Dei Principi, Pinot Grigio, Friuli, Italy

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

2018 Howard Park, Chardonnay, Mount Barker, WA

2018 Harvest, Pinot Gris, Adelaide Hills, SA

2017 Tolpuddle, Chardonnay, Coal River Valley, TAS

ROSÉ

2018 Rose by Jared Dixon, New England, NSW

2018 Artea, Provence, France

2018 By Ott, Provence, France

2017 Domaine Ott, "Clos Mireille" Provence, France

RED

2018 Pinot Noir by Jared Dixon, New England, NSW

2018 Fossette, Pinot Noir, Yarra Valley, VIC

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

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

2018 Ciu Ciu, Sangiovese, Marche, Italy

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

2017 Mac Forbes, Pinot Noir, Yarra Valley, VIC

2017 Yabby Lake, Pinot Noir, Mornington Peninsula, VIC

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

SWEET

2017 Mojo, Moscato, Adelaide Hills, SA



Beers

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As proud brewers we believe in brewing with passion and freedom, focusing on brewing natural and balanced beers of no fuss. We are fiercely proud of the evolution of Australian brewing and ingredients. We use the best ingredients from around the world, with our focus on the use of fresh Aussie ingredients now respected by brewers worldwide.

BEER

Australian Pale Ale (5%)

Made with 100% Aussie malts and hops, this pale ale balances tropical fruit aromas and specialty 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.

Local Ale (3.5%)

A fun-loving beauty. Full in flavour and low in alcohol. A balance of malt, & wheat develop a complex backbone, while US grown Cascade Cryo Hops™ pop lively citrus characters. A fresh, balanced beer, best enjoyed anytime.

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.

Specialty Beers

Our brewers love nothing more than experimenting with new and old beer styles. Ask one of our friendly Felons for a taste of something new.

Beer Tasting

Daily Brewery Tours 2pm 20.0

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

Good Happy Kombucha - Berry Good and Turmeric & Ginger 6.5

Sourced from sustainable farmers in Byron Bay, Good Happy is the only Kombucha on the market that does not use powders. Packed with probiotics, minus the dairy.

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Woodfired Pizza

Antipasti platter - Mild salami, hot salami, prosciutto, mixed olives, artichokes, pickled chili & garlic bread	32
Garlic Bread - Olive oil, garlic & Pantelleria oregano (add cheese \$3)	12
Margherita - Tomato, fior di latte & basil	22
Diavola - Tomato, fior di latte, hot salami & olives	24
Bomba - Tomato, fior di latte, ham, mild salami, gorgonzola & oregano	25
Parma - Tomato, mozzarella, rocket, prosciutto & parmesan	25
Gambero - Garlic oil, fior di latte, prawns, zucchini, chili & lemon pepper	26
Quattro Formaggio - Mozzarella, parmesan, smoked cheese & gorgonzola	26
Patate e Salsiccia - Fior di latte, Italian pork sausage, potato & rosemary	24
Rustica - Fior di latte, mushrooms, pancetta & rosemary	24
Nutella - Fresh strawberries, hazelnuts & Nutella	18
Add ons:	
Vegetables/Cheeses/Olives	4
Salumi/Cetara Anchovies	5
Prawns/Bufalo Mozzarella/Prosciutto	6

Snacks

Freshly shucked oyster & mignonette	4.5
Wood fired bread, hummus, sweet potato, spinach & fetta dips	16
Mooloolaba king prawn cocktail	27
Hot wings with comeback sauce	20



Burgers

All served with chips

Felons cheeseburger, lettuce, tomato, onion, pickles & burger sauce	20
Make it a double	25
Spicy fried chicken burger, shredded iceberg & comeback sauce	21
Crumbed snapper burger, tartare, pickled jalapeno & lettuce	24

Bowls

Broccoli & avocado bowl, shallots, chickpea, pomegranate, pistachio & lemon vinaigrette	19
Smoked trout, new potato, asparagus, dill & lemon mustard dressing	22
Falafel bowl, cucumber, cabbage, cherry, harissa, tomatoes, fermented cabbage & hummus	19
Grilled chicken bowl with snow peas, cabbage, chilli, mint, coriander & sesame	22



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Substantial

Grilled king prawns, salsa verde & lemon	38
Whole baked snapper, harissa & herbs	38
Grilled market fish, fennel, baby kale, dill & beurre blanc	36
Falafel platter, peri peri, garlic sauce, tabouli, lettuce & tortillas	28
Chicken parmigiana, buffalo mozzarella, prosciutto, rocket & chips	26
Black Onyx skirt steak, flattened kipflers potatoes & chimichurri	34
250gm Angus rump steak, café de paris butter, wedge salad & chips	30



Sides

Grilled asparagus, peas, sugar snap, hazelnuts & lemon	13
Iceberg, dill, caper, ricotta salata & ranch dressing	13
Grilled corn, chilli and lime butter & queso fresco	12
Crispy kipflers, roasted garlic & rosemary	10
Chips	10

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

(1/2)

\$34

Kids

Cheeseburger & chips

Chicken nuggets & chips

Ham & cheese pizza

Tomato & cheese pizza

ALL
\$12

Desserts



Warm choc chip & maca cookie, vanilla ice cream & butterscotch	12
Pavlova, strawberries, strawberry cream & mint	12
Warm apple pie & vanilla bean ice cream	12
Nutella Pizza with fresh strawberries, hazelnuts	18
Coffee (now available)	

Goodtimes Gelato

Ask your waiter for today's flavours

\$6

Traditional FISH & CHIPS

Fish and Chipper

Freshly shucked Sydney rock oysters, mignonette, lemon	4.5
Bucket of king prawns, cocktail sauce, lemon	28
Bucket of Moreton bay bugs, cocktail sauce, lemon	36
Snapper and prawn spring rolls, chilli sauce	16
Dim sims, soy sauce	16
Fried school prawns with spicy aioli	18
Fried calamari, rocket, aioli, lemon	23
Selection of sashimi, wasabi, pickled ginger, soy	28
Poke bowl, king fish, salmon, pickled ginger, wasabi mayo, avocado	23

Market Fish Selection

Battered, crumbed or grilled with fries or green salad and tartare sauce

Gurnard	24
Snapper	26
Flathead	33
Reef fish	34
Salmon (grilled only)	32
Add mixed salad	5

FELONS
BREWING CO.



Salads

Broccoli and avocado bowl, shallots, chickpea, pomegranate, pistachio and lemon vinaigrette	19
Greek salad, tomato, cucumber, olives, onion, feta, evoo	17
Traditional coleslaw	10
Green salad, lemon vinaigrette	15

Burgers and Rolls

Snapper burger, gem lettuce, jalapeno, chips, aioli	24
Moreton bay bug slider, sriracha mayo, gem lettuce	18
King prawn roll, gem lettuce, dill, parsley, crisps	20

Sides



Potato scallops	7
Fries	10
Hand cut chips	12
Kids fish and chips	12



For this menu, head to the fish & chips shop. For pizza, steak & burgers, head inside to the brewery and grab the red menu.

Traditional FISH & CHIPS

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IPA (6.2%)

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Tasting Trays

Daily Brewery Tours 2pm 20

Cider

Sonny Sparkling Cider (4.6%)

Sonny Cider Spritz

Kombucha

Good Happy Kombucha - Berry

Good Happy Kombucha - Tumeric & Ginger

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FELONS

BREWING CO.

285ml 425ml 570ml



Bubbles

NV Collevento, Prosecco, Veneto, Italy

NV Chandon, Brut, Yarra Valley, VIC

NV Moët, Champagne, France

NV Veuve Clicquot, Champagne, France

NV Louis Roederer Brut, Champagne, France

120ml 500ml 750ml



White

2018 Sauvignon Blanc by Jilly, New England, NSW

2018 Poggio Dei Principi, Pinot Grigio, Friuli, Italy

2018 Saint + Scholar S.B, Adelaide, SA

2018 Howard Park, Chardonnay, Mt Barker, WA

2018 Harvest, Pinot Gris, Adelaide Hills, SA

2017 Tolpuddle, Chardonnay, Coal River Valley, TAS

150ml 500ml 750ml



Rosé

2018 Rosé by Jilly, New England, NSW

2018 Artea, Provence, France

2018 By Ott, Provence, France

2017 Domaine Ott Provence, France

Frosé

150ml 500ml 750ml



Red

2018 Pinot Noir by Jilly, New England, NSW

2018 Fossette, Pinot Noir, Yarra Valley, VIC

2017 Unico Zelo, Barbera Nebbiolo, Clare Valley, SA

2017 First Drop, Shiraz, Barossa Valley, SA

2018 Ciu Ciu, Sangiovese, Tuscany, Italy

2015 Cape Mentelle, Cab Merlot, Margaret River, WA

2017 Mac Forbes, Pinot Noir, Yarra Valley, VIC

2017 Yabby Lake, Pinot Noir, Mornington Peninsula, VIC

2016 Standish, Shiraz, Barossa Valley, SA

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Sweet

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