

## Snacks

Freshly shucked oyster & mignonette	4.5
Organic woodfired flatbread, hummus, raw & fermented veggies	16.5
Mooloolaba king prawn cocktail	27.5
Crispy chicken wings with comeback sauce	16.5
Buffalo hot wings with celery & blue cheese dressing	16.5
Chilli meatballs, sugo, pesto and crusty bread add a meatball +4   add chips	16.5 +5
Woodfired grass fed bone marrow with a parsley, caper salad & sourdough	16.5

## Burgers

All served with chips

Felons plant based cheeseburger with plant based patty, lettuce, tomato, vegan cheese, pickles, onion, American mustard, ketchup & fries	26
Felons cheeseburger with lettuce, tomato, onion, pickles & burger sauce (served medium) make it a double 28   or add bacon	24 +4
The Felons mighty burger with wagyu patty, bacon, cheese, egg, grilled pineapple, lettuce, tomato, pickles & burger sauce (served medium)	30
Spicy fried chicken burger with shredded iceberg & comeback sauce	24
Crumbed snapper burger with chunky tartare, pickled jalapeño & lettuce	26

## Salads

Nourish bowl, mixed leaves, cucumber, carrots, pickled ginger, wakame, pepitas & ponzu dressing add miso salmon	18.5 +8
Broccoli bowl, pea, mint, hummus, ricotta salata, avocado, pistachio & lemon vinaigrette	20.5
Falafel bowl, cucumber, cabbage, cherry tomato, chilli & fermented cabbage	20.5
Grilled chicken bowl, snow peas, cabbage, chilli, mint, coriander & sesame	22.5
Italian beef meatball salad, ricotta, seasonal vegetables, avocado & toasted hazelnuts add a meatball	22.5 +4
Prawn salad, mint, shiso, coriander, bean sprouts, fried shallots, chilli & peanuts add prawn	26.5 +5

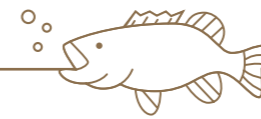
## Woodfired Pizza

Please be aware pizzas are made in our pizza kitchen and may arrive at a different time.

<b>Antipasti platter</b> - Mild salami, capocollo salame, prosciutto, mixed olives, artichokes, pickled chilli & herb flatbread	32.5
<b>Garlic Bread</b> - Olive oil, garlic & Pantelleria oregano   add cheese	12.5 +3
<b>Margherita</b> - Tomato, mozzarella & basil	24
<b>Pepperoni</b> - Tomato, fior di latte & pepperoni	26
<b>Gustosa</b> - Tomato, fior di latte, mild salami, olives, ricotta & rocket	27
<b>Pescatore</b> - Tomato, fior di latte, prawns, calamari, mussels, cherry tomato, chilli & parsley	29
<b>Verde</b> - Pesto, fior di latte, baby spinach, zucchini, broadleaf rocket, bocconcini & chilli flakes	26
<b>Calabrese</b> - Tomato, fior di latte, homemade spicy sausage, red onion, olives & basil	26
<b>Parma</b> - Tomato, mozzarella, rocket, prosciutto & parmesan	27
<b>Gambero</b> - Garlic oil, fior di latte, prawns, zucchini, spicy chilli & lemon pepper	28
<b>Quattro Formaggi</b> - Mozzarella, parmesan, smoked cheese & gorgonzola	27
<b>Patate</b> - Fior di latte, smoked provola, potato, pancetta, parmesan & rosemary	26
<b>Add ons:</b> Meat/Vegetables/ Cheeses/ Olives/ Gluten reduced base	+4

## Sides

Chips	11
Broad leaf rocket, parmesan, hazelnut & shallot vinaigrette	14
Steamed greens, olive oil & lemon	12.5
Iceberg, dill, caper, ricotta salata & ranch dressing	13
Roasted baby carrots, quinoa, raisins, parsley, pine nuts & yoghurt dressing	14



Here at Felons, we are passionate about the finest produce & source all our ingredients from local and sustainable sources. Our pizza dough is made with organic Queensland flour and fermented for 36 hours with a splash of Felons Australian Pale Ale, before being topped with the finest, locally-sourced buffalo mozzarella. Our coral trout is caught by Queensland's most sustainable fisherman, using a hand line. Clean, fresh, delicious. Here's a cheers to our local Brisbane producers.  
- Adam Flaskas, FELONS FOUNDER/DIRECTOR

## Substantial

Grilled king prawns, salsa verde & lemon	38.5
Coral trout, crushed kipflers, rainbow chard, olive oil & lemon	42.5
Zucchini & basil lasagne, mixed leaf salad	28.5
Chicken parmigiana, bocconcini, prosciutto, rocket & chips	28.5
Sumac and lemon 1/2 chicken, roasted cauliflower, chickpeas, almonds, capers & goddess dressing	34.5

## Flame Grilled Steaks

250gm Black Angus rump steak, herby caper butter, Iceberg, dill, caper, pecorino & chips	34.5
350gm Southern Downs Rangeland ribeye steak, lemon	44.5
<b>Add ons:</b> salsa verde or chilli oil mushroom or pepper sauce mustard & horseradish add a chargrilled prawn	+3 +4 +4 +7

## DIETARY REQUIREMENTS?

ask to see our dietary menu!

# FELONS

## BREWING CO.

## Cheese Board

Cheese selection - Warrnambool Heritage cheddar, South Cape brie, King Island blue, apple purée, red grapes, & rosemary flat bread 28.5

## Kids

Cheeseburger & chips	12
Chicken nuggets & chips	12
Tomato & cheese pizza	12

## Desserts

Goodtimes gelato	5.5
Sticky date pudding, butterscotch & vanilla bean gelato	12.5
Thin and crispy organic apple tart, vanilla bean gelato	12.5
Vanilla gelato sundae, chocolate & raspberry sauce, strawberries, popcorn & caramel brittle	14.5
Seasonal organic fruit plate	12

## FRESH COFFEE

served daily

Ask about our  
**DAILY**  
**BREWERY**  
**TOURS**



Brewed for Brisbane - by us, for you



FELONS BREWING CO.



Beer

Table with 4 columns: Beer name, ABV, and volume options (200ml, 285ml, 425ml, 570ml).

AUSTRALIAN PALE ALE (5%) Brewed with 100% Aussie malts and hops. This thirst-quenching pale ale bursts heavenly aromas and juicy tropical fruit flavour.

CRISP LAGER (4.2%) This ice cold Crisp Lager is clean and delicious. Pilsner malt, new world hops and a slow fermentation shape a distinctive Lager.

LOW CARB (3.5%) Say G'Day to a dry, refreshing mid-strength. Low in carbs and 99.9% sugar free. Lively citrus characters and an easy malt flavour shape a bright ale with 26 calories per 100ml bottle.

NATURAL ALE (4.4%) This beer is a thing of natural beauty, much like our home on the river. Natural Ale is cloudy and bursting with galaxy hop flavour.

IPA (6.2%) Lush, juicy and tropical. This punchy IPA harnesses delicious tropical fruit flavours and a smooth firm bitterness.

LIMITED RELEASES

Our brewers love nothing more than adventuring with new flavours. Ask about what's on tap today. We display the pricing of these limited release beers up on the blackboards behind the main bar.

TASTING PADDLE

Let us curate a tasting paddle of four 200ml beers and ciders for you to enjoy.

Cider & Booch

SONNY SPARKLING CIDER (4.6%) Brisbane's sunshine in a bottle. Sonny combines Champagne yeast and locally farmed apples to serve up a crisp, refreshing flavour and a fine laced head.

GOOD HAPPY KOMBUCHA 330ML - BERRY GOOD AND TURMERIC & GINGER Sourced from sustainable farmers in Byron Bay, Good Happy is the only kombucha on the market that doesn't use powders.

Brewer's Tipples

Sonny Spritz - REFRESHING, EFFERVESCENT, DELICIOUS Aperol, Sonny Cider, soda, orange

Lemon & Thyme Spritz - REFRESHING, CITRUSY, SMOOTH Limoncello, Sonny Cider, soda, thyme

Boozy Booch - BERRY-LICIOUS, LIGHT & REFRESHING Art Of Booze Gin or Belvedere Vodka, Good Happy Berry Good kombucha

Ruby Red Refresher - ELEGANT, LIVELY, & DELICIOUS Campari, Vodka, red grapefruit, soda, lime

Tommy's Margarita - DRY, CITRUSY & THIRST-QUENCHING Don Julio, lime, agave

Negroni - HERBACEOUS, BITTERSWEET, CLASSIC Tanqueray, Campari, Antica Formula

Espresso Martini - ENERGISING, FUN, POPPING Ketel One, Kahlua, Cold Brew

Classic Margarita - FRESH, FRUITY, SOUR Don Julio, Cointreau, lime

Spirits

- Ketel One Vodka, Belvedere Vodka, Tanqueray Gin, Art of Booze Gin, Hendricks Gin, Bulleit Bourbon, Makers Mark Bourbon, Gentlemen Jack Bourbon, Pampero Especial Rum, Matusalem 15yo Rum, Chivas Regal Scotch Whisky 12yo, Gospel Rye Whisky, Glenmorangie Whisky 10yo, Johnnie Walker Blue Label Whisky, Don Julio Blanco Tequila

Bubbles

- Collevento Prosecco, Italy, NV Chandon Brut, Yarra Valley, VIC, NV Louis Roederer Brut Premier, Reims, France, NV Veuve Clicquot, Champagne, France, NV Moët Imperial Brut, Champagne, France

White

- 2021 Sauvignon Blanc by Jared Dixon, NSW (on tap), 2019 Pepe's Beret, Chardonnay, FR, 2020 Canal Grando, Pinot Grigio, IT, 2020 Ghost Rock Sauvignon Blanc, Cradle Coast, TAS, 2019 Craggy Range Sauvignon Blanc, Martinborough, NZ, 2019 Craggy Range Chardonnay, Hawke's Bay, NZ

Rosé

- 2021 Rosé by Jared Dixon, New England, NSW (on tap), 2019 Artea Provence Rosé, France, 2019 Chateau Peyrol Rosé, Provence, France, 2019 Craggy Range Gimblett Graves Rosé, Hawke's Bay, 2019 Domaine Ott, "Clos Mireille" Provence, France

Red

- 2021 Pinot Noir by Jared Dixon, New England, NSW (on tap), 2019 b2bm Shiraz, Murray Darling, NSW, 2018 Totara Pinot Noir, Marlborough NZ, 2018 Elderton Estate Shiraz, Barossa, SA, 2018 Craggy Range Pinot Noir, Martinborough, NZ, 2020 Mac Forbes 'Sky Pirates' Pinot Noir, Yarra Valley, VIC

Sweet

- 2017 Bluebird Botrytis Viognier, NSW - 75ml, Penfolds Grandfather Tawny, SA - 60ml, 2019 Lana Moscato, King Valley, VIC

"As proud brewers we believe in brewing with passion and freedom, focusing on brewing natural and balanced beers of no fuss. At Felons we are fiercely proud of the evolution of ingredients and Australian brewing. We pride ourselves on the use of fresh, premium, and local Aussie ingredients." - Adam Flaskas, FELONS FOUNDER/DIRECTOR.



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