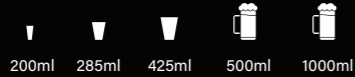


DRINKS

BEER



FELONS AUSTRALIAN PALE ALE (5%)

Say hello to our refreshing summer fruit-driven pale ale brewed with 100% Aussie malts & hops, bursting with flavour. So sit back, smile & soak up tropical tides with this juicy golden charmer.

FELONS CRISP LAGER (4.2%)

Smooth, clean & crisp, our lager is brewed with pilsner malt & a slow fermentation. We're proud to name it as Australia's most refreshing lager. Best served ice cold with mates.

FELONS LOW CARB (3.5%)

Light on its feet & full of citrus character, our mid-strength ale is 99.9% Sugar free with a refreshing zestiness, thanks to cascade cryo hops®. Balanced with a smooth malt flavour, it's one satisfying ale that's just too good to be true.

FELONS NATURAL ALE (4.4%)

Our natural ale is a thing of beauty, much like our home on the mighty Brisbane river. Bursting with galaxy hoppy goodness, this cloudy ale boasts light fruity aromas with a smooth soft finish that'll have you coming back for more.

FELONS IPA (6.2%)

Lush, juicy & tropical, our punchy IPA hits you with lip-smacking fruitiness & a smooth bitter finish. Flavours of mango & passionfruit will have you going aaaah...with every sip. Enjoy a beautifully balanced drop loaded to the brim with delicious usa-grown hops.

FELONS LIMITED RELEASES

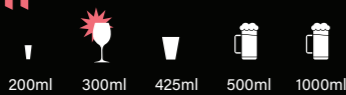
Our brewers love nothing more than experimenting with new flavours. Ask about what's on tap today.

FELONS TASTING PADDLE

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

HARD SELTZER

We recommend this size!



RASPBERRY HARD SELTZER (4%)

Naturally brewed, light on your body and a fitting vodka-soda substitute. Enjoy this crisp, bouncy drop naturally fermented with champagne yeast and natural raspberry flavouring.

POURING SEPTEMBER 2021

Barrel Beers

After 2 years of brewing great beer for the good people of Brisbane we're excited to embark on a new adventure that redefines beer & the brewery experience.

Come with us on a journey of discovery, as we unearth the magic of barrel conditioning & blending beer. These beers display patient craftsmanship & evoke delicate flavours to savour.

CIDER & KOMBUCHA

SONNY SPARKLING CIDER (4.6%)

Brisbane's sunshine in a glass. Sonny combines champagne yeast & locally farmed apples to serve up a crisp, refreshing flavour & a fine laced head.

Serving Suggestion: Ask us for this to be served in a wine glass with ice.

GOOD HAPPY KOMBUCHA BERRY GOOD

GOOD HAPPY KOMBUCHA TURMERIC & GINGER

GOOD HAPPY KOMBUCHA LEMON MYRTLE

Sourced from sustainable farmers in Byron Bay, 100% raw, undiluted, with no weird sweeteners, preservatives, powders or concentrates.

GIN

Tanqueray

Art of Booze

VODKA

Ketel One

Belvedere

RUM

Pampero Especial Rum

Plantation Pineapple Rum

WHISKY

Suntory Toki Blended Whisky

Gospel Rye Whisky

Lark Classic Cask Whisky

FIZZY



Tarot Prosecco NV, Murray Darling, SA

NV Palmetto x HSW, Blanc de Blanc, SA

NV Chandon Brut, Yarra Valley, VIC

Harvest Blanc de Blanc, SA

Latta x HSW Pet Nat, Pyrenees, VIC

NV Moët Impérial Brut, Champagne, FR

NV Louis Roederer Brut Premier, Reims, FR

PINK

Tarot Rosé, McLaren Vale, SA

Domaine Ott, 'Clos Mireille' Provence, FR

ORANGE

Harvest Skinsy Gris, Adelaide Hills, SA

Unico Zelo Esoterico, SA

Logan Clementine, Pinot Grigio, NSW

La Violetta Loosie Ranga, WA

White Wolf of Cumbria, Sav Blanc/ Gewürztraminer, New England, NSW

Koerner Pigato, Vermentino, SA

WHITE

Ghost Rock Sauvignon Blanc, Cradle Coast, TAS

Latta Riesling (off-dry), Pyrenees, VIC

Palmetto Riesling, Eden Valley, SA

Craggy Range Chardonnay, NZ

Hughes & Hughes Riesling (off-dry), TAS

'O' Gruner Veltliner, Adelaide Hills, SA

Scorpo 'Aubaine' Chardonnay, VIC

CHILLED RED

Brave New Wine 'Rude Boy', WA

Ochota Barrels, Texture Like Sun Sector 7, SA

RED



Brian Three Pinots, TAS (375ml)

Tarot Grenache, McLaren Vale, SA

Dead Wine Makers, Dolcetto, SA

Elderton Estate Shiraz, Barossa Valley, SA

Craggy Range Pinot Noir, NZ

Mac Forbes Sky Pirate Pinot Noir, VIC

Lazarus NV Blend, Langhorne Creek, SA

Icona, Cabernet Sauvignon, SA

Hughes & Hughes, Pinot Noir, TAS

Mistress, Tempranillo/Carignan, SA

BIG BOYS MAGNUMS

'Miami' Bagnum, New England, NSW - Rosé, White, Red

NV Lignee Semillon Sauvignon Blanc, NSW

NV Lignee Shiraz Pinot Noir, NSW

Latta 'Good Times' Pet-Nat, Pyrenees, VIC

Scorpo 'Noirien' Pinot Noir, Mornington, VIC

Latta 'Benevolent' Cab Franc, Pyrenees, VIC

BREWERS TIPPLES

SONNY SPRITZ

Aperol, Sonny Cider, Soda, Slice Of Orange

SONNY SPRITZ LEMON & THYME

Lemon Liqueur, Sonny Cider, Lemon, Thyme, Soda

BOOZY BOOCH

Gin Or Belvedere Vodka, Good Happy Blueberry, Schizandra Berry & Vanilla

TOMMY'S MARGARITA

Don Julio, Lime, Agave, Lime Garnish

ESPRESSO MARTINI

Ketel One, Kahlua, Cold Brew

NEGRONI

Tanqueray, Campari, Antica Formula

CLASSIC MARGARITA

Don Julio, Cointreau, Lime



WINESS & TIPPLES



Hell Yeah!

A modern Australian take on a German beer hall. Felons Barrel Hall masterfully blends punchy flavours & bold sounds, all washed down with a kaleidoscope of refreshing Felons beers.

Not sure what to order? Let us take the lead & jump on the brewer's grazing menu.

BREWER'S GRAZING 59pp

DESIGNED TO BE SHARED - minimum 2 people

- Sydney Rock Oysters w. Thai Mignonette
- Sweetcorn & Kaffir Lime Fritters w. Chilli Mayo
- Cheeseburger Spring Rolls w. Sweet Mustard
- Chicken Satay Skewers w. Peanut Sauce & Pickles
- Green Papaya Salad w. Tomato, Peanuts & Tamarind Dressing
- Red Curry of Braised Angus Brisket
- Honey Glazed Rack of Pork Ribs w. Green Papaya & Fennel Pickles
 - Asian Herbs & Slaw
 - Pappadum
 - Jasmine Rice
- Pandan Sago, Coconut Sorbet & Compressed Melon

RAW BAR

Sydney Rock Oysters	4.5
- Natural w. Lime	
- Thai Mignonette	
Reef Fish Sashimi, Red Nahm Jim & Pomelo	24

SNACKS

Pork Crackling, Chilli & Vinegar	10
Sweet & Sour Crispy Cauliflower	16
Toasted Roti w. Side of Aromatic Curry	12
Sweetcorn & Kaffir Lime Fritters w. Chilli Mayo (4)	16
Seafood Spring Rolls w. Sweet Chilli (3)	18
Cheeseburger Spring Rolls w. Sweet Mustard (3)	16
Pork & Cabbage Dumplings w. Sweet Vinegar & Chilli (4)	16
Chicken Satay Skewers, Peanut Sauce & Pickles (3)	16
Thai Pork Sausage Skewers & Roasted Chilli Relish (3)	18
Electric Honey Crispy Moreton Bay Bugs	26
Crispy Moreton Bay Bug Slider, Lettuce & Spicy Mayo	15
Crispy Chicken Wings	16
- Salt & Pepper	
- Gangnam Hot Sauce	

Dietary requirements?

We've got you covered. Ask to see our dietary menu.

BURGERS

**all served w. fries*

Classic Cheeseburger	24
Kung Pao Fried Chicken Burger	25
Coconut Glazed Portobello Mushroom Burger	24
Vietnamese Prawn Katsu Burger	26
Yellowfin Tuna Cheeseburger	30
+ Make Any Burger* a Double	5
+ Extra Tuna Patty*	15

CURRIES

**all served w. jasmine rice*

Yellow Coconut Curry of Roasted Cauliflower	26
Green Curry of Roasted Chicken	28
Red Curry of Braised Angus Brisket	32
Massaman Curry of Twice Cooked Duck Leg	28
Jungle Curry of Coral Trout & Mushroom	39

MAINS

Vietnamese Vermicelli Bowl w. Lemongrass Pork, Seafood Spring Roll, Herbs & Peanuts	19
Dirty Rice Bowl, Chilli Chicken, Fried Egg & Prawn Crackers	19
Crispy Pork Knuckle, Nahm Jim, Lettuce & Herbs Bowl	40
Twice cooked Wagyu Short Rib, Fresh Coconut & Herbs	39
Honey Glazed Pork Ribs w. Papaya & Fennel Pickle	34
300g Angus Rump, Chilli Tamarind Dressing & Fries	34

SALADS

Green Papaya Salad w. Tomato, Peanuts & Tamarind Dressing	18
Grilled Eggplant Salad, Smoked Tomato, Herbs & Boiled Egg	24
Chargrilled Chicken Salad, Asian Slaw Mix & Coconut Dressing	24
Seared Tuna Lettuce Salad w. Kipfler Potato, Ginger & Sesame Dressing	29
Add On To Any Salad	
+ Seafood Spring Rolls	5 ea
+ Chicken Skewer	5 ea
+ Sausage	6 ea
+ Seared Tuna	9 ea

SIDES

Fries	11
Pan-fried Roti	6
Jasmine Rice	5

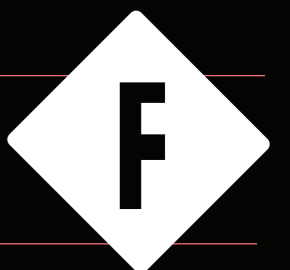
DESSERT

Pandan Sago, Coconut Sorbet & Compressed Melon	12
Ice Cream Milk Bun & Salted Caramel Popcorn	12



@felonsbarrelhall • Felons Barrel Hall
felonsbrewingco.com.au/barrel-hall • All prices include GST
1.5% Credit Card Surcharge Applies -
10% surcharge applies on Sundays and
15% on public holidays

Ask to see our
kids menu!



Some dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame & gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.