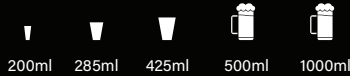


BEER



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.

NOW POURING

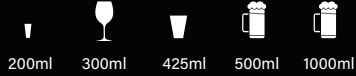
Barrel Aged Beers

Through the magic of barrel conditioning and blending beer, the passionate team of brewers at Felons have embarked on an adventure that redefines beer & the brewery experience. Ask our friendly team at the bar which Barrel Aged Beer is on tap today. This beer is a symbol of patient craftsmanship & evokes unpredictable yet delicate flavours to savour.

FELONS BARREL AGED CRISP LAGER (4.6%)

Starting life as our refreshing Crisp Lager, this beer has been transformed by its time in oak barrels. Featuring delicate notes of vanilla, hay & almond, with a relatively light body, it maintains a crisp, smooth & clean finish.

SELTZER



RASPBERRY SELTZER (4%)

NATIVE LIME & LEMON MYRTLE SELTZER (4%)

WATERMELON & MINT (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 flavouring.

CIDER

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.

KOMBUCHA

GOOD HAPPY KOMBUCHA BERRY GOOD - TUMERIC & GINGER - 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

Hendricks

+ Fever Tree Indian Tonic

VODKA

Ketel One

Belvedere

+Fever Tree Ginger Beer

RUM

Pampero Especial Rum

Bundaberg Small Batch Rum

+Fever Tree Ginger Beer

WHISKY

Johnny Walker Black Label Whisky

Gospel Rye Whisky

Lark Classic Cask Whisky

PINK

Riot Wine Co. Rose Grenache, SA (on tap)

Tarot Rosé, McLaren Vale, SA

ORANGE

Brian Gris, TAS

Harvest Skinsy Gris, Adelaide Hills, SA

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

Unico Zelo Esoterico, Riverland, SA

WHITE

Riot Wine Co. Pinot G, SA (on tap)

Brian Rizza, TAS

KT 5452 Riesling, Watervale SA

Craggy Range Sauvignon Blanc, Martinborough NZ

Craggy Range Chardonnay, NZ

'O' Gruner Veltliner, Adelaide Hills, SA

Whistler Fruit Tingle Frizzante, IT

RED

Riot Wine Co. Pinot Noir, SA (on tap)

Brian Three Pinots, TAS (375ml)

Tarot Grenache, McLaren Vale, SA

Elderton Estate Shiraz, Barossa Valley, SA

Craggy Range Pinot Noir, NZ

Cobaw Ridge Syrah, Macedon Ranges VIC

Lazarus NV Blend, Langhorne Creek, SA

Mac Forbes Yarra Valley Pinot Noir, VIC

WINE

&

TIPPLES

DRINKS

FIZZY



Tarot Prosecco NV, Murray Darling, SA

NV Chandon Brut, Yarra Valley, VIC

NV Louis Roederer Brut Premier, Reims, FR

Harvest Blanc de Blancs, Adelaide Hills, SA

BREWERS TIPPLES

SONNY SPRITZ

Aperol, Sonny Cider, Soda, Orange

LEMON & THYME SPRITZ

Limoncello, Sonny Cider, Lemon, Thyme, Soda

FROZEN MARGARITA

Reposado tequila, cointreau, Lemon Juice, Orange Juice & Sugar Syrup

BOOZY BOOCH

Art Of Booze Gin or Belvedere Vodka, Good Happy Berry Good Kombucha, Agave

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



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 brewers grazing menu.

BREWERS GRAZING 59pp

DESIGNED TO BE SHARED - minimum 2 people

- Sydney Rock Oyster w. Thai Mignonette
- Sweetcorn & Lime Leaf Fritters w. Chilli Mayo
- Cheeseburger Spring Rolls w. Sweet Mustard
- Pork Dumplings w. Sweet Vinegar & Chilli
- Thai Green Curry of Chicken, Eggplant & Thai Basil
- Green Papaya Salad w. Tamarind Dressing & Peanuts
- Chargrilled 300g Angus Rump w. Thai Red Curry Butter
 - Asian Herbs & Slaw
 - Prawn Crackers
 - Jasmine Rice

+ Pandan Sago, Coconut Sorbet & Compressed Melons 5pp

RAW BAR

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

SNACKS

Pork Crackling, Chilli & Vinegar	10
Sweet & Sour Crispy Cauliflower	16
Toasted Roti w. Side of Aromatic Curry	14
Salt & Pepper Tofu w. Togarashi & Pickle Chilli Dressing	14
Pork Hock Nuggets w. Pickled Onion & Nuoc Mam	16
Popcorn Chicken w. Zesty Lemon Reduction	16
Sweetcorn & Kaffir Lime Fritters w. Chilli Mayo	16
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
Electric Honey Crispy Moreton Bay Bugs	28
Mini Thai Pork Sausage Chilli Dog	14
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	25
+ Make Any Burger* a Double	5

CURRIES

*all served w. jasmine rice

Yellow Coconut Curry of Roasted Cauliflower & Curry Leaves	26
Thai Green Curry of Chicken, Eggplant & Thai Basil	29
Red Curry of Angus Brisket, Potatoes & Red Chilli	34
Malay Curry Laksa w. Crispy Skin Goldband Snapper & Eggplant	38

MAINS

Vietnamese Vermicelli Bowl w. Lemongrass Pork, Herbs & Peanuts	24
Vegan option - Soy glaze Mushroom w. Shallot Relish	
Dirty Rice Bowl, Chilli Chicken Wings, Fried Egg & Prawn Crackers	22
Pork Jagerschnitzel w. Black Pepper & Thyme Gravy & Fries	36
Roast ½ Chicken w. Viet Slaw & Chilli Vinegar Reduction	28
Chargrilled 300g Angus Rump w. Thai Red Curry Butter & Fries	36
Chargrilled QLD Seafood Platter w. Shaved Fennel, Lemongrass & Chilli Oil	55



SALADS

Green Papaya Salad w. Tomato, Peanuts & Tamarind Dressing	22
Kale, Broccoli & Spinach Salad w. Tandoori Chickpea, Almonds in Garlic & Paprika Dressing	22
Chargrilled Chicken Salad, Asian Slaw Mix & Coconut Dressing	24
Add On To Any Salad	
+ Cheeseburger Spring Rolls	5 ea
+ Chicken Skewer	5 ea
+ Sausage	6 ea
+ Chargrilled Chicken	6
+ Crispy Skin Salmon	15

SIDES

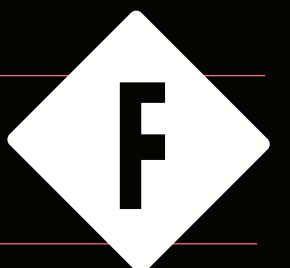
Fries	11
Pan-fried Roti (2)	7
Jasmine Rice	5

DESSERT

Pandan Sago, Coconut Sorbet & Compressed Melons	12
Steamed Nutella Buns	15

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 felonsbrewingco.com.au/barrel-hall • All prices include GST
 0% Eftpos, 1% Visa, Mastercard & Amex, 1.8% Diners, 1.5% UnionPay Credit,
 0.8% UnionPay Debit, 1% JCB Surcharge Applies*
 - 10% surcharge on Sundays - 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.