

TAPROOM MENU

TAPAS		GRILLED SHITAKE MUSHROOM 18.0 TACOS (2) (+1 9.00	
RUSTIC FRIES (GF, DF)	10.00	GRILLED VEGGIES & BBQ SAUCE	•
MOROCCAN SPICE, CHIPOTLE MAYO		PULLED LAMB SOUVLAKI 18.0	0
BUFFALO CAULIFLOWER (GF) BLUE CHEESE SAUCE	14.00	FLATBREAD WITH BABAGANOUSH, MINT YOGHURT, ROCKET & CUCUMBER RIBBONS	O
BROCCOLINI TEMPURA (GF) ROASTED NORI MAYO WITH PONZU SAUCE	12.00	BATTERED FISH & CHIPS (GF) SLAW, COS LETTUCE, TOMATO & ROASTED NORI MAYO 26.0	00
48 HOUR BRINED CHICKEN WINGS (6) (GF) CHOICE OF SAUCE - BUFFALO, DRAGON, APPLE MISO, TERIYAKI, HABANERO ADD BLUE CHEESE SAUCE \$2.00	15.00	BURGERS • ALL BEEF BURGERS ARE SERVED MEDIUM, PLEASE	
ADD BLOE CHEESE SHOCE \$2.00		ADVISE US IF YOU WOULD LIKE IT WELL DONE.	
CRISPY CALAMARI (GF, DF) SMOKED PAPRIKA, TOMATO CHILLI JAM	16.00	 ONE SAUCE DIPPING SAUCE INCLUDED - CHOICE OF CHIPOTLE MAYO, TOMATO CHILLI JAM, AIOLI, CLASSIC TOMATO OR BBQ. 	
CRISPY PORK BELLY CUBES (GF, DF) APPLE MISO PUREE, GREEN CHILLI MAYO, CURED ZUCCHINI SALAD	13.00	HEADS CLASSIC BEEF BURGER W/ FRIES	.00
TEMPURA MOOLOOLABA PRAWNS (4) (GF, DF)	20.00	COS LETTUCE, CARAMELISED ONION, PICKLES, CHEEDAR & ROASTED GREEN CHILLI MAYO	
LIME MAYO, GREEN TABASCO SAUCE		PULLED BEEF BRISKET BURGER 26. W/ FRIES	.00
CHARRED CORN RIBS (V) (GF) AIOLI, CHIMMI CHURRI	12.00	PICKLED RED ONION, ONION SOUBISE, SLAW & CHEDDAR	
SAKU TUNA TATAKI (GF) BLACK PEPPER & SESAME CRUST, CUCUMBER & GREEN APPLE SALAD, PONZU DRESSING, WASABI PEA CRUMB	14.50	FRIED BUFFALO CHICKEN BURGER W/ FRIES PICKLED CUCUMBER, COS LETTUCE & BLUE CHEESE SAUCE	5.00
FRIED CHICKEN BAO BUNS (2) PICKLED CARROT, RED OAK LETTUCE & GOCHUJANG MAYO (+1)	16.00 8.00)	CHEESEBURGER W/ FRIES SWISS & CHEDDAR CHEESE, PICKLED CUCUMBER, BBQ SAUCE, MUSTARD & FRESH ONION	.00
PORK BELLY BAO BUNS (2)	16.00		
GREEN APPLE, PICKLED FENNEL, GREEN CHILLI MAYO & APPLE MISO PUREE	8.00)	KIDS MENU	
DEEL CHOLT DID DAO BUNG (2)	16.00	CHILDREN AGED 12 & UNDER	
BEEF SHORT RIB BAO BUNS (2) KIMCHI, FRESH CUCUMBER SLICES, KEWPIE MAYO & BLACK JAPANESE LAGER SAUCE (+2)	16.00 1 8.00)	CHEESEBURGER W/ FRIES 13.	.00
PULLED BEEF BRISKET TACOS (2)	20.00	MINI HOT DOGS W/ FRIES 15.	.00
GRILLED VEGGIES & MILD CHILLI SAUCE (+1	10.00)	CHICKEN TENDERS W/ FRIES 13.	.00
BATTERED FISH TACOS (2) SLAW, CORIANDER, LIME MAYO & (+1 GREEN TABASCO SAUCE	20.00	MINI CHOCOLATE DONUT 3.0	00



BEER + DRINKS

CORE RANGE BEER

LAGER, JAPANESE STYLE - 4.5%

AUSTRALIAN BARLEY AND RICE PLAY A LEAD ROLE IN CREATING THIS POPULAR SIGNATURE LAGER BY HEADS OF NOOSA. BREWED, FERMENTED AND FILTERED WITH PRECISION. THIS LAGER IS CLEAN, CRISP AND DELICATELY DIVINE... FOR EXCEPTIONAL TIMES.

AMBER LAGER - 4.8%

THE EMBODIMENT OF BALANCE, THIS AMERICAN STYLE AMBER LAGER IS BREWED WITH A BLEND OF SIX MALTS AND IS DELICATELY DRY-HOPPED. INSPIRED BY THE SUNSETS OF NOOSA, DESIGNED FOR AFTER DARK.

LAGER 3.5 - 3.5%

LAGER 3.5 IS A REFRESHING MID-STRENGTH BEER BREWED WITH A UNIQUE BLEND OF SPECIALTY MALTS. FERMENTED ICE COLD FOR A CLEAN AND CRISP MOUTHFEEL AND FILTERED, MAKING IT EASY ON THE EYE AND THE PALATE. MID STRENGTH AND FULL-FLAVOURED, OUR LAGER 3.5 IS PERFECT FOR DAYS IN THE SUN.

BEER TASTING PADDLE

ASK OUR FRIENDLY BAR STAFF FOR TASTING PADDLE OPTIONS

LIMITED & SEASONAL RELEASES

WE BREW SEVERAL LIMITED AND SEASONAL RELEASES PER YEAR. ASK AT THE BAR FOR WHAT IS CURRENTLY AVAILABLE TO CONSUME IN THE TAPROOM, AND TO TAKE HOME....ALWAYS BE SURE TO ASK WHAT IS BEING BREWED NEXT!

ALMOST BEER

SUNSHINE COAST CIDER 12.00
DIABLO GINGER BEER 16.00

SPIRITS

ASK OUR FRIENDLY BAR STAFF FOR SPIRITS OPTIONS

SPARKLING

AURELIA PROSECCO NV - WA 10.00 / 41.00

JOSEF CHROMY

SPARKLING ROSE - TAS 14.00 / 55.00

WHITE

FIORE PINK MOSCATO 10.00

MUDGEE NSW - 200ML MINI BOTTLE

THE LANE, SAV BLANC 12.00 / 16.00 / 46.00

ADELAIDE HILLS

WICKS ESTATE, PINOT GRIS 12.00 / 16.00 / 46.00

ADELAIDE HILLS

PEDESTAL, CHARDONNAY 12.00 / 16.00 / 46.00

MARGARET RIVER

ROSE

GEMTREE LUNA DE FRESA 12.00 / 16.00 / 46.00 TEMPRANILLO MCLAREN VALE

RED

OAKRIDGE YARRA VALLEY, PINOT NOIR

YARRA VALLEY 14.00 / 18.00 / 52.00

HENTLEY FARM VILLAIN + VIXEN SHIRAZ

BAROSSA 14.00 / 18.00 / 52.00

RYMILL MC2 CABINET SHIRAZ FRANC

BAROSSA 12.00 / 16.00 / 46.00

COCKTAILS

LAGERITA, VOLANDO TEQUILA, JAPANESE LAGER, COINTREAU, AGAVE, LIME 18.00

HOPPED HIGHBALL , POMONA DRY GIN, HOP VALLEY SELTZER, LIME 14.00

SUNSET SPRITZ, SEABOURNE SUNSET BITTERS, PROCESSO, SODA, GRAPEFRUIT 16.00

NON ALCOHOLIC

HOP VALLEY SELTZER 6.50

ALL SOFT DRINKS & From 5.00

JUICES