SMALL PLATES

CHIPS WITH PARMESAN / \$9.00

Add Aioli Sauce + \$1.00 Add cheese sauce and bacon +\$4.00 SWEET POTATO FRIES with aioli / \$10.00 Add parmesan cheese +\$1.00 **CRUMBED ONION RINGS** with aioli / \$10.00 **ZUCCHINI FRIES** with tzatziki / \$10.00 **POUTINE FRIES / \$15.00** HALOUMI CHIPS (6) with aioli / \$13.00 **CHEESEBURGER SPRING ROLLS (3)** with chipotle aioli / \$9.50 Add extra spring roll +\$3.00 **PRAWN TWISTERS** with tartare sauce / \$10.00 GARLIC FLAT BREAD / \$9.00 Add mozzarella +\$2.50

Add mozzarella & bacon **+\$3.50 NACHOS** Pick your filling - Frankie's Pulled Pork, Chicken or Vegeterian **/ \$17.00**

WINGS

6 WINGS (1 Flavour) / \$11.00 12 WINGS (1 Flavour) / \$17.00 1KG (Up to 2 Flavours) / \$26.00 CAULIFLOWER WINGS / \$13.00

Choose your flavour of wings - plain (salt & pepper), garlic soy sauce, tangy BBQ sauce, maple mustard sauce, Frank's RedHot sauce of or devil sauce of the sau

BREWING CO.

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All come with a mixture of veggies, fruits and dips. Your choice of crackers or flatbread MEAT BOARD -SALAMI, PASTRAMI AND SMOKED HAM / \$26.00 CHEESE BOARD -CREAM BRIE, BLUE CHEESE & SMOKED CHEDDAR / \$23.00 ADD MEAT / +\$5.00 PER MEAT ADD CHEESE / +\$4.00 PER CHEESE ADD FLATBREAD / +\$5.00 S A L A D S

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CRUNCHY BEEF SALAD / \$18.00

Tenderized beef steak, slaw, baby corn, jalapenos, fried shallots, cashews and lime ginger dressing

Swap for chicken / +\$1.00

PUMPKIN SALAD / \$16.00

Mixed lettuce, pumpkin, pomegranate, feta, pepitas seeds and lime ginger dressing WALNUT & GREEN APPLE SALAD /

\$16.00

Mixed lettuce, caramelized walnuts, parmesan cheese, sliced apple and lime ginger dressing

ADD HALOUMI / +\$3.00 ADD GRILLED CHICKEN / +\$4.50

KIDS

All kids meals include a juice HAM & PINEAPPLE PIZZA /\$12.50 CHICKEN NUGGETS & FRIES with tomato sauce / \$12.50

BURGERS & WRAPS

SFOLLEGS FOOD MENU

CRISPY CHICKEN BURGER WITH CHIPS / \$18.50

Beer battered crispy chicken thigh, lettuce, sliced tomato and homemade slaw on a brioche bun

Choose your flavour - plain (salt & pepper), garlic soy sauce, tangy BBQ sauce, maple mustard sauce, Frank's RedHot sauce of or devil sauce

CHEESEBURGER WITH CHIPS / \$18.50

Homemade beef patty, American cheese, lettuce, sliced tomato, spicy relish and pickles on a brioche bun

VEGGIE BURGER WITH SWEET POTATO FRIES / \$18.50

Grilled veggies, lettuce and sliced tomato on a brioche bun

TROPICAL LAGER BATTERED FISH BURGER WITH CHIPS / \$18.50

Tropical lager beer-battered fish with lettuce, sliced tomato and tartare sauce on a brioche CHICKEN WRAP WITH CHIPS OR SALAD Toasted or Fresh / \$18.50

Grilled bourbon marinated chicken thigh, lettuce, tomato, mozzarella cheese and ranch sauce

Add On

Add Bacon +\$2.50 Add Cheese +\$1.50 **Swap for** Sweet Potato Fries +\$2.00 Onion Rings +\$2.00 Gluten Free Bun +\$4.00

Side Sauces / \$1 Ranch, Blue Cheese, Aioli, Frank's RedHot Sauce , or Chipotle Aioli

ΡΙΖΖΑ

Hand-stretched pizza bases with gourmet toppings

MARGHERITA /\$20.00

Napoli sauce base, mozzarella cheese, fresh basil and olive oil

MUSHROOM FETA /\$21.00

Mozzarella, button mushrooms, caramelized onions, feta, rocket and olive oil

BBQ CRISPY CHICKEN /\$23.00

Blend of Napoli and BBQ base, mozzarella cheese, red onions, beer-battered chicken and topped with chipotle sauce

MEAT LOVERS /\$24.00

Blend of Napoli and BBQ base, mozzarella cheese, smoked ham, salami, pastrami and topped with shallots

CAPRICCIOSA /\$23.00

Napoli sauce base, mozzarella cheese, smoked ham, mushrooms, sliced olives, artichokes, red onion and anchovies

SPICY BOI /\$22.00 to to to

Chilli sauce base, mozzarella, chorizo, jalapeno, fresh rocket, chilli flakes and chilli oil

FRANKIE'S SMOKEHOUSE PULLED

PORK /\$23.00



Blend of Napoli and BBQ base, mozzarella cheese, Frankie's smokehouse pulled pork, red onion and topped with hollandaise and shallots

VEGAN PIZZA / \$24.00

Napoli, vegan cheese, mushroom, onions, capsicum, artichokes and olives

MEDITERRANEAN LAMB /\$23.00

Napoli sauce, mozzarella cheese, spinach, garlic and rosemary lamb, feta, red onion topped with herbs and hot honey

Swap for a low-gluten base /+\$6.00

WHITE

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TAPPO SAUVIGNON BLANC

Marlborough, New Zealand Zesty, crisp, herbaceous & tropical. WITCHES FALLS CHARDONNAY

WITCHES FALLS CHARDONNAY

Mount Tamborine, Queensland Fresh, tart, zesty & crisp fruit flavour.

HUGHES AND HUGHES RIESLING

Derwent & Coal River Valleys, Tasmania Highly aromatic with floral, citrus peel and hints of green herbs.

RANGE LIFE PINOT GRIGIO

King Valley, Victoria Clean and fresh, this wine has both aromas and flavours of pear, lemon and green apple.

STELLA BELLA SEMILLON SAUVIGNON BLANC

Margaret River, Western Australia Citrus flavours with refreshing natural acidity, finishing crisp with a hint of musk.

ROSÉ

OTRO VINO ROSÉ

Margaret River, Western Australia Overflowing with aromas of subtle cranberry & cherry fruit, forest floor and pink lady apples. Racy natural acidity finishing with a juicy tang.

MINISTRY OF CLOUDS

McLaren Vale, South Australia Tangy raspberry fruit with amaro bitters and aromatic expression of strawberries, apples, guava and pomegranate



S P A R K L I N G

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TROPO SPARKLING BY UNICO ZELO

Adelaide Hills, South Australia Brut level of dryness with a lime zest zing.

RANGE LIFE PROSECCO

King Valley, Victoria Green tropical fruits, honeycomb and green apple flavour with a slightly savoury finish. **VEUVE CLICQUOT** Champagnes, France Buttered toast, brioche, biscuit.

RED

ATRIUM SHIRAZ

Barossa Valley, South Australia The rich aroma of dark chocolate, mulberries, clove and orange zest on the nose.

WITCHES FALLS CABERNET SAUVIGNON

Mount Tamborine, Queensland Flavours of ripe plums, cocoa, black tea and toasted spices.

SCORPO NOIRIEN PINOT NOIR

Mornington Peninsula, Victoria Dark cherries, mushroom and spices on the savoury palate with silky tannins.

CORK CUTTERS MERLOT

Adelaide Hills, South Australia Vibrant floral tones with a dry savoury finish.

PETILLANT NATUREL

TROPO PINK PET NAT BY UNICO ZELO

Blend of Adelaide Hills Chardonnay, Skinsy Pinot Gris and a tiny dose of Merlot. With hints of spring strawberries, pickled cherries and ripe pear.

SPECIALITY

TWO BAYS GLUTEN-FREE PALE ALE AETHER ALCOHOLIC GINGER BEER HEAPS NORMAL QUIET XPA (nonalcoholic)

HOHLY WATER SELTZER WILLIE SMITH ORGANIC CIDER EIGHTH DAY CIDER BOTTLES

COCA-COLA, COKE NO SUGAR, LEMONADE, STONES GINGER BEER, MINERAL WATER, LEMON LIME BITTERS

SPIRITS

ASK AT THE BAR FOR OUR CURRENT LIST OF SPIRITS