

BREAKFAST - 5am to 11am

ALEHOUSE BIG BREAKFAST – 28

Smoked bacon, 2 free range eggs (your way), chipolata sausage, braised tomato, roast mushroom, hash brown, hollandaise, organic sourdough

BREAKFAST GOODNESS – 20 (V, GFA)

Poached free range eggs, roast organic pumpkin, beetroot hummus, heirloom tomato pepitas, smoked paprika hollandaise, organic sourdough

ADD BACON – 5 ADD SMOKED SALMON - 5 ADD HALOUMI CHEESE - 5

CHIA SEED BREAKFAST BOWL- 18 (GF, V, VE)

Chia seeds, banana, fresh berries, toasted muesli, coconut yoghurt, mango puree, macadamia crumble

BACON & EGGS – 20 (GFA)

Smoked bacon, free range eggs (your way poached, scrambled, or fried) organic sourdough

EXTRAS – 5 EA

Hash browns, free range egg, mushrooms, chipolata sausage, roast tomato, bacon, smashed avocado

GLUTEN FREE BREAD – 3 EXTRA

ALL DAY BREAKFAST

EGGS BENEDICT – 20 (GFA)

Poached free range eggs, leg ham, baby spinach, hollandaise, toasted English muffin

BACON & EGG BUN – 17

smoked bacon, fried free range egg, roquette, chipotle BBQ sauce, toasted Bun

HAM & CHEESE CROISSANT – 10

Toasted croissant, leg ham, melted cheddar

FRUIT TOAST – 8 (V)

Fruit loaf, butter, jam

SNACKS / SOMETHING SMALLER

BOWL OF CHIPS – 15 (V) (GFA)

Ketchup, aioli

SPICY BATTERED WEDGES – 18 (V)

Sour cream, sweet chilli

BUTTERMILK CHICKEN WINGS – 18

fermented chilli sauce, ranch dip

GARLIC BREAD - 12 (V)

toasted focaccia
garlic herb butter

BEER BATTERED ONION RINGS – 13 (V)

chipotle mayo, bbq sauce

BIG
BREAKFAST
includes
FREE COFFEE

(VE)vegan
(V)vegetarian
(GF)gluten free
(GFA) gluten free
available

SMALL PLATES / STARTERS

ALEHOUSE CHEESEBOARD – 22 (V)

Local cheese, dehydrated fruit salad, sea salt nuts, water crackers

PITA & DIPS – 17 (V, Veg, Lf)

Dip selection, marinated kalamatas, grilled pita

MAINS

COOPERS STEAK SANDWICH - 27

Grass fed scotch fillet, cos lettuce, tomato, cheese, pickles, ketchup, aioli, Turkish bread, chips

CHICKEN SCHNITZEL PARMESI – 27

Crumbed chicken breast, Napolitana sauce, mozzarella, garden salad, chips

BEER BATTERED FISH 'n' CHIPS - 27

Battered flathead, garden salad, tartare, chips, lemon

SALT & PEPPER CALAMARI - 25

Fried calamari, garden salad, saffron aioli, chips, lemon

CAESAR SALAD - 22

Cos lettuce, smoked bacon, egg, parmesan, croutons, house dressing

ADD CHICKEN OR SMOKED SALMON - 5

PAN FRIED ATLANTIC SALMON – 30 (GF)

Heirloom tomato, pickled fennel, beetroot hummus, roquette, dukkah, balsamic glaze

PARMI
& PINT
\$30

BURGERS

WAGYU BEEF BURGER - 28

Wagyu beef patty, cheese, lettuce, tomato, pickles, burger sauce, potato bun, chips

BUTTERMILK FRIED CHICKEN BURGER – 28

Crispy fried chicken, cheese, slaw, pickles, burger sauce, potato bun, chips

VEGO BURGER – 28 (V)

Spiced chickpea patty, battered onion rings, cheese, lettuce, tomato, red pepper relish, mayo

BURGER
& PINT
\$30

BLACKBOARD SPECIALS

Check our daily specials board for the latest chef favourites