

AT THE BAR

ON TAP

Heineken	9.5 / 11.5
Lagunitas IPA	12.5
Monteith's Patriot APA	11.0
Tuatara Hazy Pale Ale 5.5%	11.5
FEATURE TAP - Always changing ever evolving	POA

BOUTIQUE BREWS

Monteith's Brewers Series Velvet Stout 4.9%	500ML	18.0
Tuatara Helles Lager 5%	330ML	11.0
Tuatara IPA 6.1%	330ML	11.0
Three Boys Wheat Beer 5%	500ML	18.0
Three Boys Pilsner 5.5%	500ML	18.0

CIDER

Monteith's Crushed Apple Cider 4.5%	330ML	10.0
Monteith's Lightly Crushed Apple Cider 2.8%	330ML	8.5
Monteith's Dark Fruit Cider 4.5%	330ML	10.0
Crabbies Ginger Beer 4%	330ML	11.0
Fortune Favours Sunchaser Cider 4.7%	330ML	11.0
Crabbies Ginger Beer 4%	330ML	11.0

BOTTLED

MONTEITH'S BREWING COMPANY

- Radler / Original / Black	10.0
Heineken 5.0%	10.0
Sol (Mexico) 4.5%	10.0
Tiger (Singapore) 5.0%	10.0
FEATURE BOTTLE - Always changing ever evolving	POA

LIGHT BREWS

Heineken 0%	8.0
Heineken Light 2.5%	8.5
Tuatara Iiti Pale Ale 3.3%	10.0

SIGNATURE COCKTAILS

JUST PEACHY Finlandia vodka, peach, lemon, cranberry mint, ginger beer	14
RHUBARB G&T Whitley Neill gin, rhubarb, fennel, lemon, ginger, juniper, tonic	15
RUM & BASS stolen smoked rum, passionfruit, lemon, tamarind, pandan leaf	14.5
NO CANE DO! Sagatiba Cachaca, cranberry, lime, rosemary, agave	14

GRAZING MENU

TODAY'S BREAD
kelp butter, olive oil 16

**ROSEMARY & LEMON
OLIVES** 11.5

VEGETABLE TEMPURA
sticky rice, chilli beans 16

BBQ BRISKET CROQUETTE
coffee mayo, pickles 17

**F.F.C. "FIDDLESTICKS FRIED
CHICKEN"** green tomato
chutney, sriracha 18

POTTED SMOKED FISH
cornichons, lemon,
sesame cracker 16

SOUP OF THE MOMENT 10.0 / 17.0

RISOTTO
ham, cheddar, beer stock 27

BBQ LAMB SANDWICH
charcoal bun, cos, beetroot
relish, cheese, fries 25

HOT SMOKED SALMON SALAD
mesclun, pear, candied
walnuts, pomegranate 25.5

FRENCH FRIES
Japanese mayonnaise,
American ketchup 10.0