

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
Tuatara Pilsner 5%	330ML	10.0
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 Dark Fruit Cider 4.5%	330ML	10.0
Monteith's Goldsmith Cider 5%	330ML	10.0

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 The Botanist gin, rhubarb, thyme, lemon, ginger, juniper, tonic	15
RUM & BASS stolen smoked rum, passionfruit, lemon, tamarind, pandan leaf	15
TEQUILING ME SOFTLY Kaffir lime infused El Jimador tequila, lime, chardonnay, coconut, nutmeg	15

GRAZING MENU

TODAY'S BREAD
smoked paprika butter,
olive oil 16

**ROSEMARY & LEMON
OLIVES** 11.5

DUCK LIVER PARFAIT
pear chutney,
crostini 17

PROSCUITTO
taleggio, charred peach,
ciabatta 18.5

BBQ BRISKET CROQUETTE
coffee mayo, pickles 17

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

BBQ JACKFRUIT
miso eggplant, apple slaw 16

SOUP OF THE MOMENT 10.0 / 17.0

SAFFRON RISOTTO
prawns, peas, preserved
lemon 26.5

BBQ LAMB SANDWICH
Scottish bap, beetroot relish,
cos lettuce, fries 25.5

GRILLED CHICKEN SALAD
scotch egg, harissa mayo,
mesclun 25.5

FRENCH FRIES
mayonnaise, ketchup 10.0