



BASE MENT

BREW HOUSE

EST. 2016

BURGERS

SELECT YOUR ARTISAN BUN

Milk Bun (sweet, soft and airy)

Brioche Bun (light and slightly puffy)

Charcoal Bun (bamboo charcoal brioche burger bun)

CHICKEN

Chicky Baby \$15 Buttermilk fried chicken breast, slaw, butter lettuce, American double jack cheese and peri peri mayonnaise

Basement Roadrunner \$15 Crumbed chicken breast schnitzel, smashed avocado, butter lettuce, bacon, onion, tomato, cheese sauce and aioli

DUCK

The Peking Duck \$19 Peking duck, butter lettuce, shallot sticks, cucumber, coriander and a house-made hoisin aioli

All of our burgers are served with a Brooklyn pickle. For special dietary and religious requirements, please see staff.





## BURGERS

### BEEF

We use Tasmanian Cape Grim grass-fed cattle for our beef burgers, free from hormones and antibiotics, which guarantees a pure and natural beef flavor.

Our beef patties are cooked to a tender, juicy medium-well.

#### **The Mighty Brew Beast \$20**

*Double-grilled beef, double bacon, double cheese, lettuce, tomato, beetroot, onion and secret sauce*

#### **Say Cheese \$16**

*Beef, crispy bacon, double jack cheese, mozzarella sticks, butter lettuce and secret sauce*

#### **The Brooklyn \$16**

*Beef, lettuce, tomato, onion, double jack cheese, fries, mustard and ketchup*

#### **Moo Moo \$16**

*Grain-fed Darling Downs scotch fillet, caramelised onion, iceberg lettuce, free-range egg, swiss cheese, fries and tomato relish*

### PORK

#### **Espresso Porky \$16**

*BBQ pulled pork, butter lettuce, slaw, coriander and a spicy coffee-infused BBQ sauce*

#### **Something About Mary \$16**

*Salt & pepper Hunter Valley pork belly, butter lettuce, slaw and Bloody Mary sauce*

### VEGGIE

#### **The Gandhi \$15**

*Edamame, quinoa, mint and sunflower seed pattie with butter lettuce, avocado, walnut, beetroot horseradish relish and tzatziki*

### SLIDERS

**3 for \$19 on mini slider buns**

**The Brooklyn**

**The Peking Duck**

**Espresso Porky**

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## BURGER ADD ON

**Beef Patty \$5**

**Buttermilk Fried Chicken Breast \$5**

**Chicken Schnitzel \$5**

**Scotch Fillet \$5**

**Pork Belly \$5**

**Pulled Pork \$5**

**Pulled Duck \$6**

**Veggie Patty \$5**

**Bacon \$4**

**Egg \$3**

**Cheese \$2**

**Slaw \$2**

**Sauce \$2**

**Salad \$2 per item**

**Smashed Avocado \$4**

## THE REUBEN

**\$15**

*Corned wagyu silverside, sauerkraut, Swiss cheese and peri peri sauce on toasted rye*



## HOT DAWGS

From the German Butcher

*All hot dawgs are char-grilled and served with our super crunchy fries on a toasted milk roll*

**Snow Dawg \$13**

*A delicious coursed and smoked German kranksy, jalapenos, cheese, slaw, tomato and mustard sauce*

**Maple Bacon Hot Dawg \$13**

*Grilled Austrian krainer sausage, maple bacon, crispy fried onion rings and smoky BBQ sauce*

*For special dietary and religious requirements, please see staff.*





## SIDES & MORE

*All fries are seasoned with our in-house Murray River oregano salt*

### **Trio of Fries \$14**

*Served with honey jalapeño mayonnaise, truffle aioli and peri peri mayonnaise*

### **Sweet Potato Fries \$7**

*Cinnamon dusted and served with honey jalapeño mayonnaise*

### **Spicy Beer Battered Fries \$7**

*Served with black truffle aioli*

### **Potato Fries \$7**

*Served with peri peri mayonnaise*

### **Garbage Fries \$15**

*Served with pulled pork, sweet corn, shallots, crispy bacon, American cheese sauce and pico de galo*

### **Peking Duck Fries \$15**

*Pulled duck, shoestring fries, hoisin aioli sauce, coriander and shallots*

### **Beer battered onions rings \$7**

*Served with secret sauce*

### **Mozzarella sticks \$10**

*Fried served with peri peri sauce (8)*

### **Jalapeno Poppers \$8**

*Cheese filled poppers served with aioli*

### **Nachos \$15**

*Pulled pork, liquid cheese, avocado, pico de galo on blue and white corn chips*

### **Potato Skins \$10**

*Pulled pork, cheese sauce and pico de galo.*



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## CHARCUTERIE

### SALUMI BY LA MACELLERIA

A range of traditional Italian smallgoods

Produced from Berkshire pigs, from the Byron Bay region of NSW, which are fed on sweet potatoes, molasses and nuts. Cured using traditional techniques and authentic Italian spices.

Our meats are sliced to order and served on a wooden board alongside cornichons, baby radish, peppers, ajvar (roast capsicum spread), pepe saya butter, pane crocante crispbread and sourdough olive bread.

### OUR SELECTION

#### Brewhouse Sharing Board \$39

*Serves 3-4 adults*

*San Daniele Prosciutto, Salami Norcia, Cacciatorini, Capocollo and Pancetta.*

#### Cacciatorini \$9

*Cut by hand to retain natural marbling*

#### Salami Norcia \$9

*Traditional Salami with natural amount of marbling*

#### Pancetta \$9

*Features an even amount of meat to fat layering and has been spiced before curing*

#### Capocollo \$11

*Meat taken from the pork neck, with a delicate flavour*

#### San Daniele Prosciutto \$12

*Sourced from Italy*

*Meat serves are 50g. Extra serves incur additional cost.*

*For special dietary and religious requirements, please see staff.*





## FORMAGERIA

A range of cheeses, hand-selected by Executive Chef Helmut Gundendorfer served with dried muscatels, quava paste and Barossa Bark

### **The Brewhouse Cheese Board \$45**

*Serves 3-4 adults*

*A variety of our gourmet cheeses served with guava paste, dried organic muscatels, Nigella Barossa Bark and our gluten free Larder and Co. sea salt wafers*

#### **Saint Secret Buche en Cloche**

**\$13** *(France)*

*Made in the traditional log shape with a delicate white penicillium mould rind, this chevre has a rich creamy flavour and smooth texture. As it ripens, the mould becomes slightly drier and can attract brownish markings, whilst the pate develops a sumptuous ring around the outer edge with more pronounced goat milk flavours. It is a smooth and voluptuous cheese with a taste that has been likened to a blend of tarragon, thyme and white wine.*

#### **Mauri Gorgonzola Dolce \$11**

*(Italy)*

*Born in the province of Milan and aged for 60 days. It has a pale white pate, liberal striation of greenish mould and an unmistakable creamy flavor, making it the ideal blue cheese for blue cheese lovers.*

#### **Extravagant Cow Triple Cream \$11**

*(Geelong, Victoria)*

*The Extravagant Cow Triple Cream is a fascinatingly decadent triple cream cheese from the western Victorian pasture, with a fluffy white mould and creamy paste. Mild and creamy when young, it develops a soft bite and softening texture at maturity.*

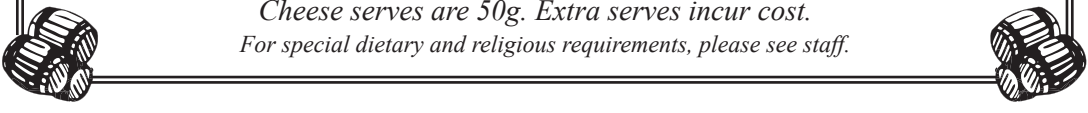
#### **Dehesa de Los Lianos**

**Manchego \$13**

*(Castile-La Mancha, Spain)*

*Manchego is the most well-known of all Spanish artisan cheeses. This award-winning cheese is a combination of high quality cow's milk, time-honoured production techniques and careful ripening. It has been aged for at least for 12 months.*

*Cheese serves are 50g. Extra serves incur cost.  
For special dietary and religious requirements, please see staff.*





## SHAKES

**\$9 Each**

**Salted Caramel Shake**  
**Classic Chocolate Shake**

**Hokey Pokey Shake**  
**Cookies & Cream Shake**



## BOOZY SHAKES

**\$13 Each**

**Salted Caramel Tequila Shake**  
**Kahlua Cookies & Cream**  
**Hokey Pokey Baileys Shake**

**Classic Kraken Back Rum**  
**Chocolate Shake**

*For people over the age of 18 only.  
Please enjoy responsibly.*



## COFFEE & TEA

*Vittoria's Organic Blend is a medium-dark roast of Certified Organic Arabica beans, sourced from Rainforest Alliance Certified farms*

**Tea \$3.30**

**Long Black \$3.50**

**Espresso \$3.50**

**Macchiato \$3.80**

**Cappuccino \$4.00**

**Flat White \$4.00**

**Cafe Latte \$4.00**

**Take away coffee and tea available**

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