



BASE MENT

BREW HOUSE

EST. 2016

BOOZY SHAKES

Kraken A Wheelie \$15

Chocolate syrup, ice cream, crushed Oreos, Kraken Black Rum, whipped cream, topped with crushed Oreos and a Wagon Wheel.

Brewin A Rainbow \$15

Bubble gum syrup, ice cream, Valli Vanilla Vodka topped with whipped cream and a variety of lollies.

Basement Chocoholic \$15

Chocolate syrup, Nutella, ice cream, Frangelico Hazelnut Liqueur topped with chocolate shavings, Ferrero Rocher and crushed nuts.

Strawberry Kisses \$15

Strawberry syrup, ice cream, UV Cake Vodka topped with whipped cream, strawberry Persian fairy floss and strawberries & cream lollies.

**Basement Bounty Hunter \$22
(2 people)**

Chocolate syrup, ice cream, Malibu White Rum topped with whipped cream, Bounty, Kit Kat, chocolate fingers, coconut flakes and chocolate shavings.

Non-alcoholic options are available for all our shakes

Order from the Burger Bar.





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BURGERS

SELECT YOUR BUN

Milk Bun

(sweet, soft and airy)

Brioche Bun

(light and slightly puffy)

Charcoal Bun

(bamboo charcoal brioche burger bun)

Lettuce ‘Bun’

(crisp iceberg lettuce)

Gluten Free Bun

(vegan friendly, additional \$4)

CHICKEN

Chicky Baby \$16

Buttermilk fried chicken breast, slaw, butter lettuce, American double jack cheese and peri peri mayonnaise

 Recommendation: Pilsner

Basement Roadrunner \$16

Crumbed chicken breast schnitzel, smashed avocado, butter lettuce, bacon, onion, tomato, cheese sauce and aioli

 Recommendation: Kolsch

All of our burgers are served with a Gin 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

 Recommendation: IPA

Say Cheese \$16

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

 Recommendation: Brown Ale

The Brooklyn \$16

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

 Recommendation: Pale Ale

Moo Moo \$17

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

 Recommendation: APA

Smokin' Little Joes \$16

Inhouse smoked beef brisket infused with a coffee rub, slaw, Swiss cheese, pickles and aioli

 Recommendation: Brown Ale

PORK & LAMB

Basement Brewhouse sources its pork and lamb products from Andrews Meat, a reputable wholesale butcher located at Lidcombe, in Sydney's west. Andrews Meat is involved in the entire process from paddock to plate; from the farm, through processing and quality assurance, to your burger in the Brewhouse.

Zeus \$16

Pulled lamb, onions, mint, parsley, butter lettuce, chips and tzatziki

 Recommendation: Kolsch

Porky Pig \$16

BBQ pulled pork, butter lettuce, slaw, pickles, swiss cheese and a fried jalapeno popper

 Recommendation: Brown Ale

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BURGERS

VEGGIE

The Gandhi \$15

Edamame, quinoa, mint and sunflower seed patty with butter lettuce, avocado, walnuts, beetroot, horseradish relish and tzatziki

 Recommendation: APA

The Earth Burger \$19

100% plant based burger patty, lettuce, tomato, smashed avo, onion and vegan mayo on a vegan bun (vegan friendly)

 Recommendation: Sparkling Ale

SLIDERS

3 for \$20 on mini slider buns

The Brooklyn, Zeus and Porky Pig

BURGER ADD ONS

Beef Brisket \$6

Beef Patty \$5

Buttermilk Fried Chicken Breast \$5

Chicken Schnitzel \$5

Scotch Fillet \$5

Pulled Pork \$5

Pulled Lamb \$5

The Gandhi Patty \$5

Bacon \$4

Egg \$3

Cheese \$2

Slaw \$2

Sauce \$2

Salad \$2 per item

Smashed Avocado \$4

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SANDWICHES

The Reuben \$15

Corned wagyu silverside, sauerkraut, Swiss cheese and mustard on toasted sourdough bread served with peri peri sauce

 Recommendation: Sparkling Ale

The West Coast Brewben \$15

Corned wagyu silverside, coleslaw, mustard, Swiss cheese and peri peri on toasted sourdough bread served with peri peri sauce

 Recommendation: IPA

HOT DAWGS

From the German Butcher

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

Chilli Cheese Dawg \$13

Grilled chilli cheese kranksy, mustard, tomato and cheese sauce

 Recommendation: Pilsner

Maple Bacon Hot Dawg \$13

Grilled Austrian kraner sausage, maple bacon, crispy fried onion rings and smokey BBQ sauce

 Recommendation: Sparkling Ale

For special dietary and religious requirements, please see staff.





SIDES & MORE

All fries are seasoned with our bespoke oregano and Murray River salt mix

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

Beer Battered Onion 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 (5)

Nachos \$15

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

Fried Pickles \$8

Served with aioli

For special dietary and religious requirements, please see staff.





CHARCUTERIE

SALUMI BY LA MACELLERIA

A range of traditional Italian style 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, Barrossa bark, gluten free sea salt crackers and sourdough bread.

OUR SELECTION

Brewhouse Sharing Board \$42

Serves 3-4 adults

San Daniele Prosciutto, Salami Piccante (Hot) De Palma, Cacciatorini, Beef Bresaola De Palma and Pancetta

Cacciatorini \$12

Cut by hand to retain natural marbling

Salami Piccante (Hot)

De Palma \$12

With an amazing hot taste and flavours that leaves your palette feeling smooth and wanting more this salami is slow fermented and left to dry up to 3 months before being ready

Pancetta \$12

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

Beef Bresaola De Palma \$14

Bresaola is air-dried, salted beef that has been aged for two or three months until it becomes a medium to dark red, almost purple colour

San Daniele Prosciutto \$14

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.

The Brewhouse Cheese Board \$49

Serves 3-4 adults

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

Will Studd Le Dauphin Double Crème \$14

Made from rich cow's milk collected from the beautiful green mountain pastures surrounding the Rhône Valley, it was specially created for Will using a combination of modern techniques and a careful selection of traditional surface moulds.

Cypress Grove Chevre \$15 (Holland)

Aged for at least six months, Midnight moon goat's cheese is a blushing, ivory-coloured cheese that's nutty and brown-buttery up front with a long caramel finish. As it ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese.

L'artisan Fermier \$14 (Geelong, Victoria)

A semi-hard cow's milk cheese, with an ash layer through its centre. It's pressed for 12 hours in cloth and salted by hand. It has a buttery well-rounded flavour with the slightest nutty finish and develops a stronger earthy character as it matures.

Saint Agur Blue \$14 (Auvergne, France)

The moist, rich, white cheese has olive-green mould throughout and a smooth creamy texture with a subtle, mild spicy taste.

All our single serves of cheese are served with guava paste, dried organic muscatels, Nigella Barossa Bark and our gluten free Larder and Co. sea salt wafers

Cheese serves are 50g. Extra serves incur cost.



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