

BASE MENT



BREW HOUSE

EST. 2016

Member/Non-Member

BURGERS

### SELECT YOUR BUN

#### Milk Bun

(light and slightly puffy)

#### Brioche Bun

(sweet, soft and airy)

#### Potato Bun

(Soft, airy and vegan friendly)

#### Lettuce 'Bun'

(crisp iceberg lettuce)

#### Gluten Free Bun

(vegan friendly, additional \$3/\$4)

## CHICKEN

### Chicky Baby \$14/\$15

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

Recommendation: Pilsner

### Basement Chookie \$14/\$15

Crumbed chicken breast schnitzel, double jack cheese, crispy bacon, coral lettuce, tomato, onion and aioli

Recommendation: Kölsch

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

### The Mighty Brew Beast \$18/\$19

Two grilled beef patties, double bacon, double cheese, lettuce, tomato, beetroot, onion and secret sauce

Recommendation: IPA

### The Brooklyn \$14/\$15

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

Recommendation: Pale Ale

### Barrel of the Brisket \$15 /\$16

In house smoked beef brisket infused with a coffee rub, crispy bacon, coral lettuce, slaw, Swiss cheese, pickles and smokey BBQ sauce

Recommendation: Brown Ale

### Basement Mac & Cheese \$17/\$18

Two grilled beef patties, house made mac & cheese, double jack cheese and caramelised onion

Recommendation: Brown Ale

### Hot Scotch \$14/\$15

Grain-fed Darling Downs scotch fillet, caramelised onions, iceberg lettuce, free-range egg, Swiss cheese and peri peri mayonnaise

Recommendation: APA

## 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.

### Middle Eastern \$14/\$15

Lamb Kofta patty, tzatziki, coral lettuce, grilled halloumi, Spanish onion, parsley and pico de galo

Recommendation: Kölsch

### Smokey Little Pig \$14/\$15

Smokey BBQ pulled pork, coral lettuce, slaw and Swiss cheese

Recommendation: Brown Ale

## VEGGIE

### Save Dory \$15/\$16

Fried fish-less fish, slaw, avocado, pico de galo, coral lettuce and vegan mayonnaise on a potato bun (vegan friendly)

Recommendation: Pilsner

### The Earth Burger \$17/\$18

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

Recommendation: Sparkling Ale

## SLIDERS

3 for \$20/\$21 on mini slider buns

The Brooklyn, Barrel of the Brisket and Smokey Little Pig

## BURGER ADD ONS

Cheese \$2/\$3

Slaw \$2/\$3

Sauce \$1/\$2

Salad \$1/\$2 per item

Egg \$2/\$3

Bacon \$3/\$4

Cheese Kransky \$3/\$4

Mac & Cheese Croquets (2) \$4/\$5

Grilled Halloumi (3) \$5/\$6

Chicken Schnitzel \$5/\$6

Pulled Pork \$5/\$6

Earth Burger Patty \$6/\$7

Buttermilk Fried Chicken Breast \$5/\$6

Beef Brisket \$5/\$6

Beef Patty \$5/\$6

Scotch Fillet \$5/\$6

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

## SANDWICHES

### The Reuben \$14/\$15

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

Recommendation: Sparkling Ale

### Cubanos \$14/\$15

Smokey BBQ pulled pork, sliced leg ham, American mustard, Brooklyn pickle and Swiss cheese on toasted sourdough bread

Recommendation: IPA

## HOT DAWGS

From the German Butcher

*All hot dawgs are grilled and served on a toasted milk roll with our beer battered fries*

### Hawt Dawg \$13/\$14

*Grilled chilli cheese kransky, mozzarella cheese and peri peri mayonnaise*

 Recommendation: Pilsner

### Big Dawg \$15/\$16

*Grilled cheese kransky, crispy bacon, grilled onion, slaw, American cheese sauce and pico de galo*

 Recommendation: Kölsch

### Top Dawg \$13/\$14

*Grilled bratwurst sausage, house made mac & cheese, topped with crispy onion rings*

 Recommendation: Sparkling Ale

*All barrel bookings at Basement Brewhouse on Friday and Saturday nights carry a \$200 minimum spend.*

*Upon arrival, a tab will be started for each booking and all food and beverages purchased will be placed on this tab until it runs out. Guests will be notified when the tab has expired. Tab must be spent before the close of trade on the day of the booking. Management discretion applies to finalising bills.*

## SIDES & MORE

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

### Sweet Potato Fries \$4/\$5

*Cinnamon dusted and served with honey jalapeño mayonnaise*

### Spicy Beer Battered Fries \$4/\$5

*Served with aioli*

### Potato Fries \$4/\$5

*Served with peri peri mayonnaise*

### Mac & Cheese \$8/\$9

### Beer Battered Onion Rings \$6/\$7

*Served with secret sauce*

### Mozzarella Sticks \$10/\$11

*Fried served with peri peri mayonnaise (8)*

### Mac & Cheese Croquets \$12/\$13

*Served with aioli (6)*

### Trio of Fries \$11/\$12

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

### Barrel Brisket Fries \$15/\$16

*In house smoked pulled beef brisket, crispy bacon, American cheese sauce, BBQ sauce, pickles and pico de galo*

### Garbage Fries \$15/\$16

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

## BREWHOUSE BURGER CHALLENGE

### SPECIAL CHALLENGE PRICE OF \$40

*Finish in under 5 minutes to receive your choice of a Basement Brewhouse tee or hat, your name on our leader board and instant bragging rights of course!*

### Double Mighty Brew Beast, a Chocolate Brewhouse Shake and Fries

*Four grilled beef patties, 4 rashers of bacon, 4 cheese slices, lettuce, tomato, beetroot, onion and secret sauce on a milk bun served with potato fries and chocolate brewhouse shake.*

*No alterations for challenge participants.*

## COFFEE

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

Tea \$3.30/ \$3.50

Macchiato \$3.80/\$3.90

Cafe Latte \$4/\$4.20

Long Black \$3.50/ \$3.60

Cappuccino \$4/\$4.20

Hot Chocolate \$4.80/\$4.90

Espresso \$3.50/\$3.60

Flat White \$4/\$4.20

Mocha \$5/\$6

**Take away coffee and tea available**

## 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, Barossa bark, gluten free sea salt crackers and sourdough bread.

## OUR SELECTION

### Brewhouse Sharing Board \$42

*Serves 3-4 adults*

*Cacciatorini, Salame al Tartufo (hot), Pancett, Beef Bresaola De Palma and San Daniele Prosciutto.*

### Cacciatorini \$14

*Hunter style salami consists of equal parts of pork and beef and is cut by hand to retain natural marbling.*

### Pancetta \$14

*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.*

### Salame al Tartufo (truffle salami) \$15

*Made with free range pork loin from the Darling Downs and Black Truffle imported from Italy. This pork salami is an ideal partner to a crisp white wine.*

### San Daniele Prosciutto \$15

*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 gluten free Larder and Co. sea salt wafers*

### Will Studd Le Dauphin

#### Double Crème \$16

*(Rhône Valley, France)*

*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.*

### Asiago \$16

*(Veneto, Italy)*

*A full flavored cheese produced on the Asiago Plateau in the regions of Veneto and Trentino. You will love the young cheeses smooth and fresh flavour.*

### Turmeric Pecorino \$16

*(Tuscany, Italy)*

*This pecorino originates from the unusual and sought-after combination of pepper and turmeric, a spice with great beneficial properties. Combined with pepper, it gives the cheese a strong, distinctive aroma, resulting in a cheerful and lively pecorino. The cheese is yellow due to the natural dyeing effect of the curcuma, enriched with black pepper grains.*

### Goronzola Piccante \$16

*(Lombardy, Italy)*

*A soft, Sharp, aged blue cheese from a small town in the Lombardy region near Milan.*

*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.*

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