



OUR PHILOSOPHY

We make great craft beer, and great craft beer is complemented by great food. We celebrate living in this amazing part of Australia by showcasing the very best flavours of the Granite Belt. We love to support our local farmers and thank you for supporting us!

ENTREE

Housemade Damper - with Kolsch, served with trio of butters: ask for today's selections (v) 13

Mt Stirling Olive Platter - served with local Lirah Merlot Balsamic, olive oil and housemade bread (gfo,df,v,vg) 16

Garlic Bread (serves 2) (v) 6

Roast Pumpkin and Cauliflower Fritters served with a mint and feta dip(gf,df,v,vgo) 13

PLEASE ADVISE STAFF IF YOU ARE COELIAC OR HAVE A NUT ALLERGY

gf-gluten free gfo-gluten free optional df-dairy free dfo-dairy free optional v-vegetarian v-vegetarian optional
vg-vegan vgo-vegan optional
10% Surcharge on Public Holidays



MAINS

'Thousand Guineas' Rib Fillet (300g) - with mash, greens and choice of Local Mushroom and Porter Sauce or Blue Cheese and Bacon Butter (gfo,df) 39

Spiced Lamb Shank Tagine - with dates, sweet potato and cous cous (gfo,df) 28

Grilled Salmon - on wild rice, topped with a mild coconut curry sauce, herb salad (gf,df) 32

Wattleseed Dusted Pork Cutlet - with a Stanthorpe apple and roast garlic puree and pumpkin mash (gf, dfo) 29

Roasted Chicken Breast - with a salad of warm grilled pumpkin, radish, mint, feta, dukkah with a tahini and New England Ash Honey dressing (gf) 27

Stuffed Local Mushroom - filled with eggplant caponata, spinach and feta (gf,df,v,vgo) 26

SIDES

Sweet potato fries (gf,df,v,vg) 10

Bowl of chips (gfo,v,vg) 5

Side of vegetables (gf, df, v, vg) 8

Side of garden salad with feta (gf, dfo, v) 7

Side of sauce or gravy 2

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BREWERS PLATTER

Our signature dish

Four dishes matched to four of our craft beers!

Wattleseed dusted pork with a Stanthorpe apple & roast garlic puree and pumpkin mash (gf, dfo) - *matched with Applethorpe Cider (gf)*

Spiced Lamb Tagine with dates, sweet potato and cous cous (gfo,df) - *matched with India Pale Ale*

Roasted Chicken with a salad of warm grilled pumpkin, radish, mint, dukkah with a tahini and New England Ash Honey dressing (gf) - *matched with Granite Pilsner*

Summit Coffee Infused Creme Brulee - French classic with a twist, topped with chocolate coated coffee beans (gfo)- *matched with Pozieres Porter*

Please be aware that all of our beers contain gluten.

A glass of wine or cider may be substituted for the beers.

Platter served with 4 x 85ml matched beers 55

Platter served with 4 x 200ml matched beers 60

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DESSERTS

All made in-house

Decadent Chocolate Mousse - local berry compote, whipped cream, praline shard (gf) 12

Summit Coffee Infused Creme Brulee - French classic with a twist, topped with chocolate coated coffee beans (gf) 12

Sticky Date Pudding - with ginger, served warm with vanilla ice cream and butterscotch sauce 12

Lemon and Local Strawberry Cheesecake - with cream 12

Orange and Almond Cake - served warm with spiced orange syrup, cream and pistachio praline (gf, dfo) 12

KIDS MENU

Chicken Dino Nuggets - served with chips & salad (df) 8

Fish & Chips - served with chips & salad (df) 8

Kids Beef Nachos - sour cream, guacamole, salsa (gf,dfo) 10

Kids Lasagna - served with salad 10

Kids Steak - serve with mash and vegetables (gf,dfo) 12

Snake on a Log - ice-cream, flake and snake 5

Vanilla ice-cream - with chocolate or caramel sauce 4

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