



Spring Summer Lunch Menu

Main

Pizza - pulled lamb shoulder, cherry tomatoes, Spanish onion, rocket, preserved lemon yoghurt sauce (gfo - add \$2) 25

Venison Pie- venison slow cooked with port and thyme, with mash and cherry chutney 25

Falafel Shawarma- spiced falafel, pita, quinoa tabbouleh, tzatziki, sweet potato fries (df,gfo,v,vg) 22

Sticky Wings - brewery house BBQ or Buffalo Sauce (gfo) 15

Pulled Pork Burger- Applethorpe Cider pulled pork, slaw, sweet spicy sauce (df, gfo - add \$2) 24

Salt & Pepper Squid- rainbow salad with nahm jim dipping sauce (gfo,df) 22

Share Platter for Two - pulled pork, sticky wings, sliders, slaw, pickles, onion rings, chips (gfo,df) 65

Buttermilk Chicken Salad - with local honey and mustard dressing (gfo) 23

Garlic Bread Steak Toastie - chargrilled steak, toasted garlic bread, cheese, salad, caramelised onion and tomato jam 28

Antipasto Platter - cured meats, marinated vegetables, selection of cheese, house dip, crackers (gfo) 40

Sides

Chips and Aioli (gfo,df) 7

Sweet Potato Chips and Aioli (gfo,df) 9

House Salad (gf,df, vg,v) 9

Dessert - \$15 each

Apple Doughnuts (3) - gluten free with caramel sauce and ice cream (gf,dg,v,vgo)

Dirty Chai Affogato - house-made chai ice cream, espresso shot, pistachio biscotti (gf)

Cheese Board - featuring Stanthorpe Cheese, house-made fruit preserve, crackers, walnuts (gfo)

Dessert Nachos - fresh berries, Dolce de Leche, whipped cream

Chocolate and Hazelnut Tart - chocolate ganache with a splash of frangelico, mascarpone cream (gf) *This dessert contains alcohol*

****Please let staff know if you are coeliac or have any severe allergies****

gf - gluten free, gfo - gluten free option, df - dairy free, dfo - dairy free option, v - vegetarian, vo - vegetarian option, vg - vegan, vgo - vegan option