

# Lunch Menu

## MAINS

**Pizza** - Prosciutto, brie, cherry tomatoes, olives, spinach onion and basil pesto (gfo - add 2) **25**

**Venison Cobbler** - Tenterfield Venison braised with flavours of mulled wine finished with a cheddar & rosemary scone (gf) **25**

**Chicken Caesar** - grilled chicken, Tenterfield bacon, sourdough croutons, local cos lettuce, shaved parmesan, house made caesar dressing (gfo) **24**

**Pulled Pork Burger** - Applethorpe cider pulled pork, slaw, house onion rings & pickled Stanthorpe apples, brewery BBQ sauce, chips (dfo, gfo) **24**

**Salt and Pepper Squid** - with fresh salad, punchy Nahm Jim dipping sauce (df gfo) **23**

**Steak Sandwich** - Chargrilled scotch fillet, toasted garlic bread, salad, cheese, caramelised onion and fig relish, chips **32**

**Sweet Potato Burrito** - sweet potato, beans, Mexican red rice rolled into a tortilla, topped with cheese & fresh salsa, sides of guacamole & sour cream **24**(v, vgo, dfo,gfo)

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

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

**Wings** - Brewery house BBQ - Pineapple Sriracha- Buffalo & Blue **15**

## SIDES

chips and aioli (gfo df) **7**

Sweet potato wedges - rosemary salt & sour cream **9**

house salad (gf, dfo, vgo, v) **9**

**GRANITE BELT**  
— BREWERY —

V=VEGETARIAN | VGO = VEGAN OPTION | GFO = GLUTEN FREE OPTION | DFO= DAIRY FREE OPTION

PLEASE ADVISE STAFF IF YOU ARE COELIAC OR HAVE SEVERE ALLERGIES

10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

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## DESSERT 15

**Crème Brulee** - classic vanilla, pistachio praline, strawberries (gf,v)

**Apple Doughnuts (3)** - cinnamon sugar, rhubarb & strawberry sauce, ice cream (gf,dfo,v, vgo)

**Cheese Plate** - featuring Stanthorpe cheese, house made fruit paste, walnuts, crackers (gfo, v)

**Sticky Date Pudding** - with ginger, salted butterscotch sauce, ice cream (v)

**Chocolate and Hazelnut Torte** - hazelnut meringue layered with chocolate ganache and vanilla bean cream (gf, v)

## KIDS MENU

\$ 20 per child (up to 12 years old)

Choose a Drink, Main and Dessert

### DRINK

**Juice Box (apple or orange)**

**Soft Drink Can (Coke, Coke Zero, Fanta, Sprite, Solo)**

### MAIN

**Chicken Tenders** - served with salad, chips and sauce (gfo,df)

**Ham and Pineapple Pizza** (gfo - add 2)

**Spaghetti Bolognese** - house made with parmesan (gfo,dfo)

### DESSERT

**Buried Treasure** - chocolate ice cream in a cone, treat in the bottom

**Snake on a Log** - ice cream, flake and a snake (gfo)

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