

Lunch Menu

MAINS

Grilled Veggie Pizza - medley of grilled vegetables, cherry tomatoes, spinach, yoghurt and dukkah (gfo - add 2) **25**

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

Hot Honey Halloumi Flatbread - grilled halloumi, tzatziki and salad wrapped in house-made flatbread with sweet potato chips (gfo, v) **26**

Chipotle Chicken Burrito Bowl - Mexican style red rice with smokey chipotle chicken and beans, mango salsa, sour cream and guacamole (gf, dfo) **28**
Vegetarian/Vegan option - sweet potato and beans (vgo, gf, dfo) **26**

Salt and Pepper Squid Salad - tossed with fresh salad, green goddess dressing and lemon (gfo, df) **23**

Steak Sandwich - chargrilled scotch fillet, toasted garlic bread and salad with chimichurri aioli and chips (dfo) **32**

Pulled Pork Burger - GBB cider pulled pork, slaw, house onion rings, apple and jalapeño pickle, chips (gfo, dfo) **26**

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, dfo) **65**

Wings (500g) - GBB House BBQ - Buffalo - Mango Sriracha **15**

Loaded Fries - pulled pork, cheese, chipotle aioli (gfo) **22**

SIDES

Chips (gfo df) **7**

Sweet Potato Chips **9**

House Salad (gf, dfo, vgo, v) **9**

Sauce - aioli, tomato, BBQ, blue cheese, chipotle aioli, gravy **2**

GRANITE BELT

— BREWERY —

Lunch Menu

DESSERT 15

Affogato - house-made vanilla & Kahlua icecream, served in a choc chip cookie cup with espresso shot on the side

Apple & Cinnamon Doughnuts (3) - apple cider caramel sauce and vanilla icecream (gf, dfo, v, vgo)

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

Crème Brûlée - classic vanilla custard with raspberries and toasted coconut tuille (gf, v)

Strawberry Meringue Tart - strawberry curd filled tart with a twist of citrus and torched swiss meringue

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)

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