

# Lunch Menu

**Smoked Chicken Pizza** – creamy garlic base, local smoked chicken, spanish onion, pear and rocket, finished with blue cheese (gfo - add 2) **26**

**Venison Cobbler** – Tenderfield venison braised with flavours of mulled wine, mash, finished with a cheddar and rosemary scone (gfo) **25**

**Grilled Halloumi Salad** – with roasted pumpkin, rocket, toasted seeds, hot honey (gfo) **23**

**Pulled Buffalo Chicken Nachos** – South American spiced slow-cooked chicken, celery salsa, ranch drizzle (gfo, dfo) **28**

**Salt & Pepper Squid (I)** – lightly fried, lemon myrtle aioli, dressed leaf salad, chips and lemon (gfo, dfo) **26**

**Steak Sandwich** – chargrilled rib fillet, toasted garlic ciabatta, GBB steak sauce, local rocket, tomato, cheddar cheese, caramelised onion, chips (dfo) **32**

**Pulled Pork Burger** – GBB cider pulled pork, apple pickles, crispy onions, slaw, GBB BBQ sauce (gfo - add 2, dfo) **26**

**Falafel Bowl** – house-made falafel, quinoa tabouleh, fresh salad, tzatziki (gfo, dfo, vgo, v) **24**

**Share Platter for Two** – GBB pulled pork, BBQ wings, sliders, slaw, crispy onions, pickles, chips (gfo, dfo) **65**

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

**Wings (500g)** – GBB House BBQ / Buffalo / Hot Honey (gfo) **15**

**Loaded Fries** – GBB pulled pork, chipotle aioli, pickled onions (gfo) **22**

## SIDES

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

**Chips** (gfo, dfo) **7**      **Sweet Potato Chips** (dfo) **9**

**Sauces** – aioli, tomato, BBQ, chipotle aioli, gravy, blue cheese **2**

**GRANITE BELT**  
— BREWERY —

V = VEGETARIAN | VGO = VEGAN OPTION | GFO = GLUTEN FREE OPTION | DFO = DAIRY FREE OPTION | I = IMPORTED  
PLEASE ADVISE STAFF IF YOU ARE COELIAC OR HAVE SEVERE ALLERGIES  
10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS

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## DESSERT — \$15

**Crème Brûlée** — lemon myrtle, macadamia shortbread, lemon gel (gfo)

**Baked Pistachio Cheesecake** — served with chocolate crémeux,  
pistachio chocolate soil

**Sticky Date and Ginger Pudding** — served warm, spiced rum butterscotch and  
vanilla icecream

**Doughnuts (3)** — salted apple caramel, vanilla icecream (gfo, dfo, v, vgo)

**Meringue** — roasted strawberries, vanilla and cinnamon mascarpone,  
toasted almond crumble (gfo)

**Cheese Plate** — ask our staff for todays featured cheese from Stanthorpe Cheese,  
served with house-made fruit paste and crackers (gfo)

## KIDS MENU

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

**Choose a Drink, Main and Dessert**

### DRINK

**Juice Box** (Apple or Orange)

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

### MAIN

**Chicken Tenders** — served with salad, chips and sauce (gfo, dfo)

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

**Spaghetti Bolognese** — house-made with parmesan (dfo)

### DESSERT

**Buried Treasure** — chocolate icecream in a cone, treat in the bottom

**Snake on a Log** — vanilla icecream, flake and a snake (gfo)

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