

# Dinner Menu

**\$55 PER PERSON — CHOOSE 2 COURSES**

**OR**

**\$70 PER PERSON — CHOOSE 3 COURSES**

## ENTRÉE

**House-made Sourdough** — whipped smoked rosemary butter, confit cherry tomatoes (v)

**Salmon (I)** — pickled watermelon, bean sprout and herb salad, Nahm prik dressing (gfo, dfo, vo, vgo)

**Sweetcorn & Roast Capsicum Arancini** — smoky capsicum and semi-dried tomato purée, basil oil and crispy capers (gfo, dfo, v, vgo)

**Pork & Charred Pineapple Spring Rolls** — apple and cucumber slaw, mint, coriander and tamarind caramel

**Lamb Cutlet** — roasted cauliflower and chickpea salad, whipped lemon tahini, pomegranate and mint (gfo, dfo)

**Beetroot & Raspberry Tartare** — whipped goats cheese, pickled onion, housemade seeded crackers and raspberry vinaigrette (gfo, v, vgo)

**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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## MAIN

**Chargrilled Rump** — kipfler chips, seasonal greens, port and roast garlic jus (gfo, dfo)

**Slow-Braised Green Lamb Curry** — house flatbread, green apple kachumber and lime mint yoghurt

**Chicken Roulade** — apricot and pistachio, parsnip purée, sautéed broccolini and thyme jus (gfo)

**Crispy Skin Barramundi (I)** — sweet pea purée, asparagus, cucumber and radish, lemon-caper vinaigrette (gfo, dfo)

**Chargrilled Pork Cutlet** — potato pavé, lightly pickled red cabbage and sour cherry rosemary jus (gfo, dfo)

**Roast Pumpkin & Lemon Myrtle Cannelloni** — charred tomato sugo, macadamia cream, fresh tomato and basil salsa, toasted macadamias (gfo, dfo, v, vgo)

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## DESSERT

**Orange & Vanilla Crème Brûlée** — macerated citrus and crisp orange-ginger brandy snap (gfo)

**ANZAC Ice Cream Sandwich** — vanilla bean ice cream, roasted peach and Earl Grey burnt honey

**Chocolate and Wattleseed Tiramisu** — espresso-soaked chocolate sponge, wattleseed caramel and buttermilk mascarpone (gfo)

**Warm Cinnamon Doughnuts** — vanilla bean ice cream, strawberry-balsamic sauce and fresh strawberries (gfo, dfo, vgo)

**Passionfruit Eton Mess** — passionfruit curd, vanilla mascarpone, berries and crisp meringue (gfo)

**Granite Gold Cheese Plate** — local Granite Gold ash cheddar, GBB cider-pickled grapes and crisp crackers (gfo)

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# Kids Menu

## 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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