

Lunch Menu

Lamb & Feta Pizza — slow-braised lamb shoulder, mozzarella, roasted capsicum, red onion, feta & mint salsa verde (gfo - add 2) **26**

Venison Cobbler — Tenderfield venison braised with flavours of mulled wine, mash, finished with a cheddar and rosemary scone (gfo) **26**

Grilled Halloumi & Charred Peach Salad — grilled halloumi, charred peach, rocket, cucumber, fresh mint, toasted pepitas, honey lemon dressing (gfo, dfo, v) **25**

Pulled Pork Nachos — BBQ pulled pork, melted cheese, apple & charred corn salsa, pickled red onion and sour cream (gfo) **28**

Salt & Pepper Squid Salad (I) — served with a punchy and fresh Nahm Jim (gfo, dfo) **26**

Steak Sandwich — chargrilled rib fillet, toasted garlic ciabatta, GBB steak sauce, local rocket, tomato, cheddar cheese, caramelised onion, chips (dfo) **33**

Hot Honey Chicken Quesadilla — chargrilled chicken, bacon & mozzarella, hot honey, herb ranch & dressed leaves **26**

Falafel — House-made falafel, tabbouleh, pickled red onion, tzatziki (gfo, dfo, vgo, v) **24**

GBB Share Platter for Two — BBQ pulled pork, BBQ wings and slaw, served with slider buns, chips, pickled red onion and chipotle aioli (gfo, dfo) **65**

Antipasto Platter — cured meats, cheese, marinated vegetables, tomato relish and crackers (gfo) **42**

GBB Wings (500g) — BBQ / Buffalo / Maple Rum & Chilli (gfo) **16**

Loaded Fries — buffalo chicken, mozzarella, apple & corn salsa (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

Lunch Menu

DESSERT — \$17

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)

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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