

SMALL PLATES

tempura broccolini (v) with jalapeno mayo	8
bread with trio of dips (v)	12
lamb taco T/A morrocan style pulled lamb, brown rice, slaw, herb yoghurt, soft shell taco	8ea
jalapeños (v) T/A tempura battered marinated jalapeños stuffed with goat cheese & lime mousse	12
wings T/A sticky wings in a housemade spicy sauce on potato salad	14
meatballs (gf bread avail) spicy pork & chorizo meatballs, tomato bean salsa, shaved grana padano, ciabatta	14
arancini (v) T/A fried pumpkin, parmesan & pesto rice balls, chive & yoghurt dipping sauce	14
papas bravas (gf bread avail) spanish sausage, potatoes, spicy bean & tomato salsa, ciabatta	14
chicken karaage T/A marinated japanese style, honey & sesame crispy noodles, jalapeno mayo	16
calamari T/A salt & pepper calamari, lime cheek & aioli	16
bbq pork ribs (gf) T/A in a smoked bourbon sauce, housemade potato salad	18
pork belly (gf) T/A with sweet apple relish, fermented red cabbage	18
prawns (gf bread avail) whole sautéed king prawns in a garlic, pedro ximenez sherry & chive cream sauce, ciabatta	21
cheese plate (v)	two 16 / three 22
served with dried fruit, crackers & house chutney	

BURGERS

brick burger T/A <i>(cooked medium only)</i> wagyu beef patty, bacon, lettuce, tasty cheese, pickled cucumber, caramelised onion, aioli, chilli jam	14
chicken burger T/A spicy rub grilled chicken breast, lettuce, roasted capsicum, house semi-dried tomato, aioli	13

SALADS

summer salad (v, gf) T/A baby spinach, rocket, house semi dried tomato, strawberries, goat cheese, pine nuts, coriander, balsamic reduction	14
chicken salad (gf) T/A spicy rub grilled chicken, roasted capsicum, leafy greens, semi dried tomato, pickled raddish, onion, mayo dressing	19

KIDS MEALS (12YRS & UNDER)

ham & pineapple pizza / chicken nuggets / fish & chips	9
all served with fries & soft drink	

T/A = TAKEAWAY AVAILABLE

brick bistro bar

MAINS

pork belly (gf) twice cooked pork belly, spiced apple purée, roasted potatoes, bok choy, pickled red cabbage, jus	29
fish & chips T/A beer battered flathead, fresh garden salad, fries, house tartare	19
sirloin cape grim pasture fed sirloin 250g, beer battered fries, cos salad with ranch dressing <i>choice of green peppercorn or mushroom sauce</i>	36
catch of the day (gf) market fresh fish of the day, cauliflower purée, lemon sage potatoes, bok choy, cherry tomato, salsa verde	m/p
fettuccine with king prawns, chilli, garlic, cherry tomato, baby spinach, shallots, red onion	29

SIDES

beer battered onion rings (v) T/A with chilli jam	6
shaved sweet potato crisps (v) T/A chilli & rosemary salt	8
beer battered fries (v) T/A with aioli	7
steamed seasonal veges (v, gf) T/A butter, fried garlic & chilli, pine nuts	8
green leaf salad (v, gf) T/A leafy greens, house semi dried tomato, pickled cucumber & radish, lemon vinaigrette dressing	8
house potato salad (v) T/A	7

one bill per table ▪ please advise staff of any allergies ▪ (v) = vegetarian ▪ (gf) = gluten free ▪ public holiday surcharge 15%