

TAPAS / SHARE PLATES

flatbread (v) house garlic & rosemary pizza bread, olive oil & balsamic reduction	7
tempura oyster with chilli mayo	4ea
sliders pulled pork, pickled red cabbage, jalapeño mayo	5ea
jalapeños (v) tempura battered marinated jalapeños stuffed with goat cheese & lime mousse	12
pork belly (gf) crispy pork belly, sweet apple relish	18
wings cajun crumbed chicken wings, house chutney	14
calamari salt & pepper calamari, lime cheek & aioli	16
meatballs (gf) spicy pork & chorizo meatballs, tomato bean & coriander salsa, shaved grana padano	14
chicken karaage marinated japanese style, lemon cheek, jalapeno mayo	16
prawns (gf bread avail) whole sautéed king prawns in a garlic, pedro ximenez sherry & chive cream sauce, ciabatta	21
arancini (v) fried pumpkin, parmesan & pesto rice balls, chive & yoghurt dipping sauce	14
tempura veg (v) tempura battered seasonal vegetables, house chilli jam	14

BURGERS

brick burger <i>(cooked medium only)</i> wagyu beef patty, bacon, lettuce, swiss cheese, pickled cucumber, caramelised onion, aioli, chilli jam, fries	19
cajun burger cajun crumbed chicken breast, lettuce, tomato, aioli, pesto, sweet potato crisps	17

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

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MAINS

pork belly (gf) twice cooked pork belly, spiced apple purée, roasted potatoes, bok choy, pickled red cabbage, jus	32
fish & chips beer battered flathead, fresh garden salad, fries, house tartare	21
chicken supreme (gf) poached chicken in white wine, creamy mushroom sauce, baby carrots, roasted potatoes, broccolini	30
sirloin cape grim pasture fed sirloin 250g, shoestring fries, cos salad with ranch dressing <i>choice of green peppercorn or mushroom sauce</i>	38
catch of the day (gf) market fresh fish of the day, cauliflower purée, lemon sage potatoes, bok choy, chilli, asparagus spears	m/p
cannelloni (v) with spinach & ricotta, napoli sauce	24
fettuccine with king prawns, chilli, garlic, cherry tomato, baby spinach, shallots, red onion	29

<< ALL PASTA IS HANDMADE IN-HOUSE & WE ONLY USE AUSTRALIAN SUSTAINABLE SEAFOOD / PRODUCE >>

SIDES

green leaf salad, pickled radish, cherry tomatoes, lemon vinaigrette	8
steamed seasonal veges, butter, fried garlic & chilli, pine nuts	8
sweet potato crisps, chilli & rosemary salt	8
beer battered fries, aioli	7
beer battered onion rings, chilli jam	7

KIDS MEALS (12YRS & UNDER)

ham & pineapple pizza / chicken nuggets / fish & chips / cheese burger slider all served with fries & soft drink	9
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WE CATER FOR FUNCTIONS & EVENTS

TAKEAWAY ALSO AVAILABLE