

SHARE PLATES

edamame (salted soy beans) (v, gf) T/A	6
warm marinated olives (v, gf) T/A	7
bread with trio of dips (v, gf bread avail)	12
chicken karaage bao bun T/A with kimchi, edamame beans, japanese mayo	8ea
pork slider T/A cuban pulled pork, asian slaw & aioli	5ea
salted fish croquette T/A with potato & herbs	6ea
wings T/A sticky bbq wings, chilli & lime crumb, coriander	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, aioli	14
calamari (gf) T/A crispy calamari, chilli & lime salt, lemongrass caramel, black sesame seeds, coriander & mint	16
beef rib (gf) slow cooked short rib, bbq sherry glaze, cauliflower purée	18
soft shell crab (gf) T/A crispy soft shell crab, chermoula, romesco sauce	18
prawns (gf bread avail) whole sautéed local king prawns in a garlic, pedro ximenez sherry & chive cream sauce, ciabatta	21

BURGERS

brick burger T/A wagyu beef patty cooked medium, bacon, lettuce, cheese, pickled cucumber, caramelised onion, aioli, brick spicy sauce	15
chicken burger T/A marinated chicken breast, kimchi, cos lettuce, mayo	14

SALADS

vego salad (v, gf) T/A roast beetroot & pumpkin, rocket, zucchini fries, chermoula, roasted chickpeas, goat cheese dressing <i>+ add chicken</i>	16 5
caesar salad T/A baby cos lettuce, croutons, bacon, white anchovies, coddled egg, shaved grana padano <i>+ add chicken</i>	15 5
asian beef salad (gf) T/A rare seared beef, lettuce, cucumber, chilli, coriander, fried shallots, mint	19

KIDS MEALS (12YRS & UNDER)

cheeseburger slider / chicken nuggets / fish & chips all served with fries & soft drink	9
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MAINS

fish & chips (gf) T/A tempura battered flathead, fresh garden salad, fries, house tartare	19
porchetta (gf) house rolled pork belly, potato gratin, sautéed seasonal greens, jus	29
sirloin (gf) wagyu sirloin 250g, potato gratin, rocket salad, jus	38
catch of the day (gf) market fish pan fried, sautéed beans, lisbon paste, chermoula, preserved lemon	m/p
seafood spaghetti local king prawns, chilli, garlic, cherry tomato, capers, preserved lemon, crustacean oil	29

SIDES

shaved sweet potato crisps (v, gf) T/A with rosemary salt	8
french fries (v, gf) T/A with rosemary salt	8
sautéed seasonal greens (v, gf) T/A in burnt butter, roasted garlic	8
garden salad (v, gf) T/A with parmesan, balsamic glaze	8

T/A = TAKEAWAY AVAILABLE

brick bistro bar

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