

# BRUNCH - OR - BREAKFAST

until 12:30pm



"Brunch  
without beer  
is just  
breakfast"

All bread is home made with the added flavour of 4 Pines Stout and other organic ingredients.  
All our meat is free range, hormone free, RSPCA accredited from Cowra & Moruya River NSW.  
Egganig Farm supply our eggs that are organic, free range, sustainable & ethical.

<b>FREE RANGE ORGANIC EGGS (V)</b>   63C poached, scrambled or fried on farmhouse 4 Pines stout loaf. - change bread to GF Nutty Paleo   +3	<b>8</b>
<b>Feel free to add</b>   +5 per item seasoned smashed avocado   beetroot cured trout gravlax   smoked bacon spiced beans   sauté chilli kale   black pudding   sweet potato rosti   eggs x 2	<b>11</b>
<b>SAMBAL EGGS (V, GF)</b>   3 fried eggs, fried shallots, coriander and fresh chilli	<b>12</b>
<b>CUBANO JAFFLE</b>   18 month cured serrano ham, mahon cheese combined w moorish chutney	<b>12</b>
<b>24 HOUR SOAKED BIRCHER (V)</b>   black chia seeds, peppitas, apricots, shredded granny smith apple, coconut milk topped w prune jam, granola, honey & yoghurt	<b>13</b>
<b>CHURROS BOMB (V)</b>   sugary cinnamon churros bomb filled w mascarpone, dulce de leche & berries	<b>16</b>
<b>CROQUETAS (V)</b>   mushrooms, pecorino, peperonata, crumbed eggs	<b>17</b>
<b>GREEN AS BOWL (V, GF)</b>   63C poached eggs, grilled haloumi, blanched seasonal greens and chilli kale on an israeli quinoa and cous-cous salad	<b>19</b>
<b>THE TREE HUGGER (V, GF, VN)</b>   GF nutty paleo, sauté chilli kale, sweet potato rosti, spiced beans, caramelized red onion/basil & roma salad	<b>19</b>
<b>BLACK PUDDING</b>   served on 63C eggs, sauté baby spinach, morcilla & maple bacon on a lightly toasted farmhouse stout loaf slice	<b>19</b>
<b>SLOW COOKED BEEF BRISKET</b>   w 63C poached eggs, roasted poppets & chipotle sauce	<b>22</b>

## SHORTER THAN 5 FEET TALL?

<b>BOILED EGG &amp; SOLDIERS (V)</b>   wearing a hat	<b>5</b>
<b>BREAKFAST PARFAIT (V)</b>   jelly, fruit, muesli & sprinkle	<b>8</b>

## ORGANIC BREADS T/A LOAVES

<b>FARMHOUSE STOUT LOAF</b>	<b>6</b>
<b>GF NUTTY PALEO LOAF</b>	<b>15</b>

## & BEER

A complimentary taster (148mL) of any beer with your brunch.  
Ask a 'Beer Lover' for the best beer to go with your meal.

<b>HOT</b>	
<b>SINGLE ORIGIN COFFEE ROASTERS</b>	<b>3.5   4</b>
extra shot, almond, soy, coconut, decaf + 0.5	
<b>SPICED CHAI</b>	<b>5</b>
<b>HOT CHOCOLATE</b>	<b>5</b>
<b>SPICED TUMERIC LATTE</b>	<b>5</b>
<b>CHAMELLIA ORGANIC TEA</b>	<b>4</b>
chai   english breakfast   green   lemongrass & ginger   relaxing   peppermint   earl grey	
<b>COLD</b>	
<b>FRESH IN HOUSE JUICES</b>	<b>6</b>
orange or apple   ginger optional	
<b>ORGANIC COLD PRESSED JUICES</b>	<b>9</b>
#1 cucumber, celery, apple, parsley, spinach, kale	
#2 raspberry, lime, mint	
#3 carrot, apple, turmeric, ginger	
#4 mango, orange, passionfruit	
<b>SMOOTHIES</b>	<b>7</b>
soy, coconut, almond +1   extras +2	
#1 banana, nutmeg, vanilla, honey yoghurt, milk	
#2 raspberry, strawberry, mint, honey yoghurt, milk	
#3 banana, spinach, kale, mango, super greens, coconut water (DF)	
#4 mango, pineapple, banana, coconut, honey yoghurt, milk	
#5 cacao, banana, coconut, dates, almond milk, yoghurt	
<b>CLASSIC MILKSHAKE</b>	<b>6</b>
chocolate   strawberry   caramel   vanilla	
<b>BOOZE</b>	
<b>BLOODY MARIA</b>	<b>13</b>
<b>MIMOSA</b>	<b>9</b>
<b>COFFEE STOUT MARTINI</b>   served short	<b>13</b>

"Think of your  
morning beer as a side  
of toast, in a glass."

"For hundreds of years prior to the early 1800s, the English drank beer for breakfast. Plain water was contaminated, and coffee, tea, and hot cocoa were not widely available. In fact, beer was known as the breakfast drink."

## NAVIGATIONAL MAP



## TO SHEER DELIGHT

We love fresh produce, fresh ingredients & making everything fresh from scratch. Our chutneys, aioli, burger patties, right down to our stout infused farm house bread are made right here - just like our beer! We hope you enjoy.

### PECKISH | SHARING

<b>CHUNKS (V)</b>   our famous beer battered chunky chips w housemade aioli	9
<b>SPANISH OLIVES (V)</b>   w danish feta & crisp bread	10
<b>SMOKED CHORIZO (GF)</b>   spiced & chargrilled w fresh herbs & lemon	12
<b>SZECHUAN SQUID</b>   lime aioli, coriander, fried onion & fresh chilli	15
<b>MINI CAJUN PORK BURGERS</b>   3 minis w jalapenos, fresh coriander & sour cream	15
<b>PIZZA</b>   serrano ham, rocket, parmesan, chilli oil	19
<b>FRESH OCTOPUS (GF)</b>   on a bed of potato & chorizo topped w watercress, avocado, mint & lemon dressing	17
<b>TEMPURA VEGE (V)</b>   japanese style tempura seasonal vegetables w sushizu sauce	16
<b>PLOUGHMANS PLATTER</b>   serrano ham, salami, smoked chorizo, vintage cheddar, blue vein cheese, mustard pickle & housemade STOUT bread	24

### HUNGRY | MAIN FARE

<b>THE MANLY MEGA BURGER</b>   double beef, double cheese, bacon, tomato, caramelised onion, mustard pickle & aioli w our famous chunks	22
<b>ASPARAGUS &amp; ORGANIC PEA RISOTTO (V, GF)</b>   with zucchini, lemon zest & grana padano	24
<b>BEEF PIE</b>   STOUT braised beef ragout pot pie w red wine & vegetables	24
<b>VITALITY BOWL (V, GF)</b>   roasted almonds, broccoli, spiced cauliflower, kale, israeli couscous & house-made labneh	25
<b>TROUT GRAVILAX (GF)</b>   24 hours cured on a bed of sweet potato, fresh fennel & orange, drizzled w lime & soy	25
<b>BLACK &amp; WHITE FETTUCCINE</b>   fresh fish, scallops & prawn w asparagus tossed in mint & lemon sauce	28
<b>TOMAHAWK STEAK (GF)</b>   400G rib steak on the bone	36
<b>HUGE POT MUSSELS for 2</b>   garlic, chilli, white wine & basil in rustic tomato broth w housemade STOUT bread (for sharing)	36
<b>½ KG SMOKED BRISKET for 2 (GF)</b>   apple & fennel salad, chipotle sauce & fresh lime	45
<b>FISH OF THE DAY</b>   see chalkboard or ask staff	MP

### SIDES

sweet potato chips	6
deconstructed confit garlic STOUT bread	6
south east asian greens	8
roast brussel sprouts w pale ale confit red onion	10
shaved fennel, sundried tomato, parmesan, crispy bacon & pomegranate reduction	12

