

WINE

SERVED BY THE GLASS/BOTTLE	SML	BTL
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BUBBLES

THE WOODSMAN SPARKLING NV <i>Multiregional SA</i>	9.5	40
DA LUCA PROSECCO DOC <i>Veneto ITALY</i>	10.5	45
CHANDON BRUT NV <i>Multiregional VIC</i>	13.5	56
LOUIS ROEDERER BRUT NV <i>Reims France</i>		120

SERVED BY THE GLASS/BOTTLE	SML	LRG	BTL
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WHITE WINE

THE WOODSMAN SEM. SAUVIGNON BLANC <i>Margaret River WA</i>	9	13.5	37
MONTY'S LEAP SAUVIGNON BLANC <i>Great Southern WA</i>	9.8	14.5	40
BLACK COTTAGE SAUVIGNON BLANC <i>Marlborough NZ</i>	10	15	43
HAREWOOD ESTATE RIESLING <i>Denmark WA</i>	10.5	15.5	45
ZAREPHATH CHARDONNAY <i>Porongurup WA</i>	11	16.5	46
VITI'S PINOT GRIGIO <i>D.O.P ITALY</i>	9.8	14.5	40
TRENTHAM "THE FAMILY" MOSCATO <i>Murray Darling NSW</i>	10	15	43
MARQ FIANO <i>Margaret River WA</i>			48
MITCHELL (<i>Museum release</i>) RIESLING <i>Clare Valley SA</i>			65
DEXTER CHARDONNAY <i>Mornington Peninsula VIC</i>			75

WINE CNTD

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ROSÉ

THE WOODSMAN ROSÉ <i>Margaret River WA</i>	9	13.5	37
PIERRE E PAPA ROSÉ <i>Languedoc FRANCE</i>	10	15	43

RED WINE

THE WOODSMAN SHIRAZ <i>Margaret River WA</i>	9	13.5	37
LAKE BREEZE "BULLANT" CAB. MERLOT <i>Langhorne Creek SA</i>	10	15	43
HOWARD PARK "MIAMUP" CAB. SAUVIGNON <i>Margaret River WA</i>	11.5	16.5	46
THE HARE & THE TORTOISE PINOT NOIR <i>Yarra Valley VIC</i>	10	15	43
FERNGROVE "BLACK LABEL" MALBEC <i>Margaret River WA</i>	9.8	14.5	40
CIRILLO ESTATE "THE VINCENT" GRENACHE <i>Barossa Valley SA</i>	10	15	43
POGGIO ANIMA "BELIAL" SANGIOVESE <i>Tuscany ITALY</i>			44
UMANI RONCHI PODERE MONTEPULCIANO <i>Abruzzo ITALY</i>			45
LES COURTILLES COTES DU RHONE <i>Rhone Valley FRANCE</i>			47
XANADU ESTATE CAB. SAUVIGNON <i>Margaret River WA</i>			68
BISHOP GLAETZER SHIRAZ <i>Barossa Valley SA</i>			63

ASK US for the *Cocktail Menu*

FOOD & DRINKS






BEERLAND



ON TAP

BEERLAND TASTING PADDLE <i>5 x 100ml serves of our core products served on a tasting paddle</i>	15
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SERVED AS A MIDDY/PINT	MDY	PNT
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BEERLAND LAGER  <i>Crisp & refreshingly bitter beer</i> ABV: 4.8%	7	11.5
BEERLAND PALE ALE  <i>A bright Australian pale ale</i> ABV: 5.0%	7	11.5
BEERLAND WHEAT  <i>Brilliantly clear Australian wheat beer</i> ABV: 4.8%	7	11.5
BEERLAND IPA  <i>Aromatic hoppy American style ale</i> ABV: 6.0%	7.5	12
BEERLAND KOLSCH  <i>Crisp malt driven golden ale</i> ABV: 4.8%	7	11.5

LOOK OUT FOR THE NEXT BEERLAND SPECIALTY!

Happy Hour **MON-FRI**
5 - 6 PM

TAKE-AWAY AVAILABLE NOW
Canimals \$15 EACH
946ML

SERVED ALL DAY FROM 11AM TILL LATE

PIZZA 12"

GLUTEN FREE BASE
AVAILABLE FOR ALL PIZZAS ADD \$4

CLASSIC MARGHERITA V, VGO <i>Cherry tomatoes, fior di latte, basil</i>	19
ROAST VEGETABLE V, VGO <i>Cauliflower, zucchini, roquette, chilli, parmesan, almonds</i>	20
CHILLI CHICKEN <i>Chorizo sausage mince, capsicum, fresh chilli, sriracha mayo</i>	24
NEW YORK PEPPERONI <i>Pizza sauce, mozzarella</i>	22
CAVEMAN <i>Pulled pork, bacon, pepperoni, mushroom, smokey bbq sauce</i>	25

CHECK OUT OUR Chef's Daily Specials

DAILY Specials

MONDAY
FREE BEER COMPLIMENTARY PINT OR GLASS OF WINE
WITH ANY MEAL PURCHASE *BURGERS / PIZZAS / LARGE MEALS / STEAKS

TUESDAY
KIDS EAT FREE FREE KIDS MEAL WITH EVERY LARGE MEAL PURCHASE
LIVE MUSIC THURSDAY TO SUNDAY

WEDNESDAY
BUY 1 MEAL GET 1 FREE!
PURCHASE ANY BURGER, PIZZA, LARGE MEAL OR STEAK AND RECEIVE A SECOND MEAL FREE OF EQUAL OR LESSER VALUE

THURSDAY
\$17 OUR EVERYDAY SIRLOIN STEAK
300G BLACK ANGUS

FRIDAY
\$12 DOUBLE STACK CHEESEBURGER

SUNDAY
\$17 PARM

PLEASE PLACE YOUR ORDER
AT THE BAR WHEN READY

CONNECT WITH US!
@WBCbeerland | #WBCbeerland

SERVED FROM 11AM TILL 9PM

TO START

BEER BATTERED CHIPS V <i>Salt, your choice of aioli, BBQ or tomato sauce</i> (SERVED ALL DAY TILL LATE)	9
BRUSCHETTA V, VGO <i>Medley tomatoes, torn mozzarella, fresh basil, olive oil, black pepper, ciabatta croute</i>	18
SALT COD CROQUETTES <i>Preserved lemon aioli</i>	17
PORK BELLY BITES GF <i>Honey soy, sesame</i>	16
Beerland 5 SPICED SQUID ■ <i>Citrus sweet chilli sauce</i>	18
CRISPY SOFT SHELL CRAB <i>Asian salad, nam prik</i>	21
BUTTERMILK POPCORN CHICKEN <i>Chipotle mayo</i>	15
CHICKEN WINGS <i>Choice of House tomato, Texan BBQ or gochujang & honey sauce</i>	
SINGLE (½ KG)	14
SHARE (1 KG)	21

BURGERS

GLUTEN FREE BURGER BUN
AVAILABLE FOR ALL BURGERS ADD \$1.50

VEGGIE BURGER V <i>Battered haloumi, buttercrunch, tomato, sriracha mayo</i>	23
VEGAN BURGER VG, GFO <i>Vegan pattie, buttercrunch, tomato, vegan sriracha mayo</i>	23
SOUTHERN FRIED CHICKEN BURGER <i>House slaw, tomato, chipotle mayo</i>	24
Beerland DOUBLE STACK BURGER GFO ■ ■ <i>Wagyu patties, bacon, American cheese, buttercrunch, burger sauce, pickles</i>	23
Beerland STEAK SANDWICH ■ ■ <i>Eye fillet, caramelised onion, cheddar, BBQ sauce, buttercrunch, toasted sourdough</i>	26

All burgers served with chips and your choice of aioli, BBQ, or tomato sauce

WE CATER FOR EVERYONE

VG Vegan	GF Gluten free
VGO Vegan Option	GFO Gluten free option
V Vegetarian	

SERVED FROM 11AM TILL 9PM

LARGE MEALS

THAI BEEF SALAD GF <i>Beef fillet, mixed leaves, red onion, cherry tomatoes, shallots, cucumber, coriander, mint, roasted peanuts</i> VGO REPLACE BEEF WITH TOFU	25 21
FRIED CAULIFLOWER SALAD VG, GF <i>Chickpea, roma tomato, red onion, mixed herbs, cashew crema</i> ADD CHICKEN	21 +6
CAESAR SALAD GFO <i>Cos lettuce, bacon, ciabatta croutons, soft poached egg, anchovies, shaved parmesan, caesar dressing</i> ADD PRESERVED LEMON CHICKEN ADD 5 SPICED SQUID	19.5 +6 +6
Beerland PARMY ■ <i>Fresh free range, crumbed chicken breast, prosciutto, buffalo mozzarella, pomodoro sauce, salad, chips</i>	29
Beerland FISH & CHIPS GFO ■ ■ <i>Fresh local blue spot emperor battered with beerland beer, house tartare</i>	25
GRILLED LAMB CUTLETS GF <i>Roquette, potatoes, charred peach, feta, lemon oil</i>	35
SQUID INK LINGUINI GFO <i>Prawns, squid, confit tomatoes, chilli, red onion, preserved lemon, spinach</i>	25
TASMANIAN SALMON <i>Baby gnocchi, chorizo, spinach, lemon mascarpone</i>	33
LEMON MARINATED CHICKEN BREAST GF <i>Quinoa tabouli salad, labneh, Ligurian olive tapenade</i>	28
ROCK LOBSTER SALAD GF <i>Kipfler potatoes, heirloom tomatoes, frisse, roquette, cucumber, red onion, orange, deep fried capers, dill & horseradish dressing</i>	32
CHAR GRILLED CRAYFISH GF <i>Sautéed potatoes, broccolini, herb butter</i>	
SMALL	34
LARGE	44

BEER AND FOOD PAIRING

■ Beerland Wheat	■ Beerland Lager
■ Beerland Pale	■ Beerland IPA
■ Beerland Kolsch	

SERVED FROM 11AM TILL 9PM

OUR STEAKS

All steaks served with
beer battered chips & pan roast jus

300G SIRLOIN GFO	32
200G EYE FILLET GFO	34
300G SCOTCH GFO	39
ADD ½ CRAYFISH TO ANY STEAK \$18	

SIDE KICKS

GREEN SALAD VGO, GF <i>Cucumber, buttercrunch, radish, freekeh, green capsicum, green goddess dressing</i>	9
CAULIFLOWER, SWEET POTATO VG, GF <i>Cashew crema</i>	10
BROCCOLINI V, VGO, GF <i>Chilli lime butter</i>	10

KIDS MENU

FOR UNDER 12'S

HAM & CHEESE PIZZA	8
CHICKEN FILLET SKEWERS & CHIPS GFO	10
SPAGHETTI BOLOGNAISE GFO <i>Grated parmesan cheese</i>	10
BATTERED FINGERS OF FISH & CHIPS GFO	10
MINI BEEF SLIDER & CHIPS	10
SCOOP OF ICE CREAM <i>Scoop of vanilla ice cream, chocolate, strawberry or caramel topping</i>	4
BELGIAN WAFFLES <i>Vanilla ice cream, chocolate sauce</i>	7

DESSERT

COCONUT PANNA COTTA <i>Fresh berries, Malibu grenita</i>	12
VEGAN CITRUS TART VG <i>Vegan orange & passionfruit gelato</i>	12