

WINE CNTD

SERVED BY THE GLASS/BOTTLE	SML	LRG	BTL
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ROSE

THE WOODSMAN ROSE Margaret River WA	10.7	15.9	43
BARTON & GUESTIER ROSE Languedoc-Roussillon FRA Ripe berry fruits, crisp lively palate	12.3	17.4	50

RED WINE

THE WOODSMAN SHIRAZ Margaret River WA	10.7	15.9	43
ICARUS CAB MERLOT Margaret River WA Perfect balance of sweet fruit, rich texture, gentle tannin, and tart acidity	11.8	16.9	48
YERING STATION "LITTLE YERING" PINOT NOIR Yarra Valley VIC Fresh red fruits with a hint of spice and zest	13.3	18.5	55
BELLA RIDGE MALBEC Swan Valley WA Medium bodied yet full flavoured, finishing long & smooth	14.3	20.5	60
NIKOLA ESTATE G.S.M Swan Valley WA Red fruit, spice, beautifully balanced	12.3	17.4	50
HOWARD PARK "MIAMUP" CAB SAUV Margaret River WA Perfect marriage of ripe fruit, tannin & oak	14.8	21.5	64
SONS OF EDEN "MARSCHELL" SHIRAZ Barossa Valley SA Juicy, rich, robust	15.4	22.5	66
ROB DOLAN "WHITE LABEL" PINOT NOIR Yarra Valley VIC Bright fruits, soft savoury notes, long finish			72
ELDERTON SHIRAZ Barossa SA Elegant full bodied classic Barossan shiraz			74
DOMAINE NATURALISTE "REBUS" CAB SAUV Margaret River WA Medium to full bodied, bristling tannin with a mineral finish			77

CHILLED RED

UNICO ZELO "TROPO" LITTLE RED FIELD BLEND Adelaide Hills SA Brilliantly fruit driven & elevated acidity	14.3	20.5	60
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ASK US for the
Cocktail Menu

OUR BEER

BEERLAND TASTING PADDLE 5 x 100ml serves of our core products served on a tasting paddle	16
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SERVED AS A MIDDY/PINT	MDY	PNT
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	BEERLAND EASY TIGER Hoppy mid strength summer ale ABV: 3.7%	7.2	12.6
	BEERLAND WHITTYS DRAUGHT Crisp, dry & refreshing lager ABV: 4.5%	7.5	13.2
	BEERLAND PALE ALE A bright Australian pale ale ABV: 5.0%	7.5	13.2
	BEERLAND SUNSET CITY IPA Aromatic hoppy American style ale ABV: 6.0%	7.8	14.3
	BEERLAND JAMES ST JUICE New England pale ale ABV: 4.8%	7.8	13.8
	BEERLAND LIMITED EDITION Head to the Bar and ask our staff what's on tap.		

BEERLAND TAKE-AWAYS

\$26

\$14

\$17

GROWLER REFILLS SQUEALER REFILLS 946ML ANIMALS

*LIMITED EDITION PRICES WILL VARY



FOOD & DRINKS

SNOW



WINE

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SPARKLING

THE WOODSMAN SPARKLING NV Multiregional SA	10.7	48
VILLA FRESCO PROSECCO King Valley VIC	11.8	52
CHANDON BRUT NV Multiregional VIC	16.4	72
MOET & CHANDON IMPERIAL BRUT NV Champagne, FRA		125

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WHITE WINE

THE WOODSMAN SSB Margaret River WA	10.7	15.9	43
SCORPIUS SAUV BLANC Marlborough NZ Zesty, clean and lingering freshness	11.8	16.9	48
FAT BASTARD CHARDONNAY California USA Rich & full bodied with delicious oak	11.8	16.9	48
TRENTHAM "THE FAMILY" MOSCATO Murray Darling VIC Sweet tropical fruit with a light spritz	11.8	16.9	48
VILLA FRESCO PINOT GRIGIO King Valley VIC Crunchy acidity, decent length, easy drinking	12.3	17.4	50
FLAMETREE ESTATE SBS Margaret River WA Balanced fruit, fine acidity & textural finish	13.3	18.5	55
PEDESTAL CHARDONNAY Margaret River WA Lean, perfectly balanced with a long finish	14.3	20.5	60
SERESIN "MOMO" ORGANIC SAUV BLANC Marlborough NZ Lush tropical fruits, vibrant, refined	14.3	20.5	60
BELLA RIDGE CHENIN BLANC 2013 Swan Valley WA Aged, rich & elegant with stunning complexity			77
VASSE FELIX "PREMIER" CHARDONNAY Margaret River WA Quintessential Margaret River Chardonnay			92

SERVED FROM 11AM TILL 9PM

TO START OR SHARE

Please note all menu items are served together unless specified with staff when ordering

GARLIC PIZZA BREAD V Garlic and herb butter	8
MAKE IT CHEESY	+4
REUBEN CROQUETTES Pulled pastrami, swiss cheese & potato croquettes, sauerkraut, Russian dressing, pickles	18.5
CRISPY FRIED SQUID GF Tamarind, lime & chilli seasoned, wasabi mayonnaise, pickled cucumber, hot yellow chilli, lemon	21
BUTTERMILK POPCORN CHICKEN GF Korean Gochujang dipping sauce	19
FRIED CHICKEN WINGS GF Twice cooked, coated in your choice of sauce. Classic Buffalo, BBQ Bourbon, or Korean gochujang	21
SINGLE (½ KG)	35
SHARE (1 KG)	
SHARE PLATTER Zaatar Turkish bread, hummus, crumbed haloumi, duck spring rolls, plum sauce, Reuben croquettes, Russian dressing, buffalo chicken wings, pickled veg, olive oil, balsamic, almond dukka	42
ADD CHORIZO	+7
ADD MARINATED OLIVES	+7
CHILLI MUSSELS DF South Australian mussels, chilli tomato sauce, crusty bread	32
TEMPURA PRAWN TACOS [2] Corn salsa, avocado, wasabi mayo, flour tortilla	19
CRISPY FRIED HALOUMI TACOS [2] V Corn salsa, avocado, wasabi mayo, flour tortilla	18
BOWL OF CHIPS V, DF Aioli, tomato sauce or BBQ (SERVED ALL DAY TILL LATE)	12

BURGERS & SANDWICHES

GLUTEN FREE BUNS AVAILABLE +3

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

GARLIC BREAD STEAK SANDWICH Grilled black Angus Rump, cos lettuce, tomato, bacon, cheddar, caramelised onion, horseradish aioli	31
SOUTHERN FRIED CHICKEN BURGER Buttermilk fried chicken, bacon, tomato, American cheese, pickled jalapeños, slaw, tomato kasundi mayo, Turkish bun	27.5
BEEF BURGER Streaky bacon, American cheese, burger sauce, onion, pickles, cos lettuce, potato bun	26
MAKE IT A DOUBLE	+8
VEGAN BURGER VG Beetroot & quinoa patty, cos lettuce, house made tomato chutney, vegan bun	25

THE BREWHOUSE GRILL



O'CONNOR

Premium Grass-fed Beef

PREMIUM CUTS

Served with either chips or patatas bravas, shallot red wine jus, and your choice of side dish

200G EYE FILLET Yearling Pasture Fed Tenderloin	47
300G NEW YORK STRIP Pasture Premium MB2+ Grass Fed	58.5
600G ON THE BONE RIBEYE O'Connor MB2+ Grass Fed	82
250G WAGYU FLANK STEAK Margaret River MB5+ Wagyu	52
400G BARNESLEY LAMB CHOP Grassfed WA Lamb Cooked Medium	42
RUMP CAP SKEWER O'Connor MB 0-2 Grain Fed	45
MAKE ANY STEAK A SURF & TURF +9	

CLASSICS

300G SIRLOIN Served with chips, house salad & pan roast jus	39.5
350G SCOTCH FILLET Served with chips, house salad & pan roast jus	46
WAGYU BURGER 200g Margaret River Wagyu Patty, Comte cheese, smoked bacon, balsamic beetroot relish, cos lettuce, burger bun, chips	33
BABY BACK PORK RIBS Tender baby back ribs, chips, slaw Coated in your choice of sauce: BBQ Bourbon, Classic Buffalo, Korean Gochujang	39

SIDES

CHORIZO PATATAS BRAVAS GF	14
MAC & CHEESE V	14
GREEN BEANS V, VGO, GF Butter, toasted almond flakes	14
ROASTED FIELD MUSHROOMS V, VGO, GF Herb butter	14
SUMMER SIDE SALAD VG, GF Crispy chickpeas, spinach, cherry tomatoes, cucumber, red onion, harissa balsamic honey dressing, fried shallots	14
ROASTED BABY CARROTS V, VGO, GF Honey infused butter	14
SAUCES Red Wine Jus / Chimichurri / Bearnaise / Peppercorn / Creamy Mushroom / Garlic Cream / Café de Paris Butter	3

SERVED FROM 11AM TILL 9PM

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LARGE MEALS

HARISSA MARINATED CRISPY HALOUMI SALAD V, VGO Baby spinach, roasted carrot, red onion & capsicum, Lebanese cucumber, pumpkin seeds, mint, coriander, harissa balsamic honey dressing	27
VGO ADD TOFU	25
MIXED MUSHROOM GNOCCHI V Spinach gnocchi, oregano, thyme & onion cream sauce, truffle oil	27.5
PESTO SPAGHETTI MARINARA GFO Prawns, squid, snapper, mussels, chilli, cashew basil pesto, olive oil, tomato concasse, lemon	33
WA SNAPPER GF Tamarin & chilli lime seasoned snapper, chorizo patatas bravas, broccolini, Cajun cream sauce	43
GINGER CHICKEN SINGAPORE NOODLES Choy sum, cabbage, carrot, bean sprouts, fried shallots Asian curry sauce	29.5
CAESAR SALAD VO Cos lettuce, bacon, croutons, Grana Padano parmesan, boiled egg, Caesar dressing	21
ADD CAJUN CHICKEN	+8
ADD CHILLI LIME SQUID	+8
ADD TOFU	+5
ASIAN STICKY PORK BELLY SALAD GFO Spinach, cos lettuce, lebanese cucumber, pickled ginger, roasted peanuts, wafu soy dressing, wasabi mayo, crispy fried onions, sesame seeds	29
Beerland PARMY Fresh free range crumbed chicken breast, prosciutto, mozzarella, parmesan, pomodoro sauce, salad, chips	31
Beerland FISH & CHIPS GFO Tropical Snapper battered with Beerland beer, house tartare	27

WE CATER FOR EVERYONE: **VG** Vegan **V** Vegetarian **GF** Gluten friendly **DF** Dairy Free **O** Option
Gluten Friendly dishes are not known to directly contain gluten. Menu items that include nuts, seafood or chilli are clearly stated. However, there may be trace amounts of allergens on any dish due to the use of gluten, nuts, seafood and chilli in our kitchen.

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KIDS MENU

FOR UNDER 12s

HAM & CHEESE PIZZA VO	12
SPAGHETTI BOLOGNAISE GFO Grated parmesan cheese	13
BATTERED FINGERS OF FISH & CHIPS GFO, DF	13
MINI BEEF SLIDER & CHIPS ADD SLIDER	13 +7
CHICKEN NUGGETS & CHIPS	13
SCOOP OF ICE CREAM Scoop of vanilla ice cream, chocolate, strawberry or caramel topping	6
BELGIAN WAFFLES Vanilla ice cream, chocolate sauce	10

SERVED ALL DAY FROM 11AM TILL LATE

PIZZA 12"

GLUTEN FREE BASE AVAILABLE +4.5

CARNIVORE Chorizo, pepperoni, bacon, ham, prosciutto, Nap sauce, mozzarella	27.5
MUSHROOM PIZZA V Mixed mushrooms, mozzarella, thyme, oregano, ricotta, roquette, lemon zest	24.5
CHILLI CON CARNE PIZZA Capsicum, spring onion, chilli, avocado whip, corn chips	25
CLASSIC MARGHERITA V, VGO Cherry tomatoes, fior di latte, basil	21
CHICKEN & POTATO PIZZA Rosemary infused chicken breast, pine nut pesto base, mozzarella.	26
NEW YORK PEPPERONI Pepperoni, Nap sauce, mozzarella	25

DESSERT

BISCOFF TIRAMISU House made Biscoff tiramisu, Biscoff crumb	13.5
ALMOND CHOCOLATE BROWNIE Passion fruit glazed, mango sorbet, chocolate almond crumb	13.5

PLEASE PLACE YOUR ORDER AT THE BAR WHEN READY



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