

Breads AND SMALLS

CHEESE & GARLIC PITTA. v 9

Tuscan herbs, pulled mozzarella

FLAME GRILLED FLAT BREAD. 12

Puréed taramasalata, crispy garlic, lemon olive oil & pistachio

HOUSE CURED TROUT TARTAR. nf 22

New season beets, buffalo curd, toasted rice & dill

SALT & PEPPER SQUID. nf 19

Five spice, herbs, sesame mayo

ROTI WRAPED BEEF. 20

Aromatic rangdang, roti canai, toasted coconut & fresh herbs

CHICKEN KATSU ROLL. 19

Panko crust, bread top roll, bulldog sauce

LOW & SLOW PORK RIBS. gf,df 22

Ssamjang, apple kimchee & Korean pickle slaw

GREEN PEA FALAFELS. v 14

Sweet potato hommus, young coriander, pomegranates, almond & dukkah

BROWNSTONE CHICKEN WINGS. 21

Masala salt, punchy herbs, date & tamarind chutney

Super BOWLS

BUDDHA BOWL. v, df 15

Chickpeas, fritters, honey-roasted butternut squash, seasonal greens, avocado & cracked wheat

POKE BOWL. gf 18

Edamame, wasabi peas, brown rice, daikon, furikake & yuzu ponzu

Add sashimi salmon, tuna or poached chicken 5.0

KARAAGE CHICKEN BOWL. 18

Sticky rice, gochu garu caramel, wilted rainbow greens & shoyu eggs

CHEF'S NACHOS. nf 22

Pulled BBQ pork, tomato relish, cultured cream, chilli lime salsa & jalapeno

POACHED CHICKEN & SOBA NOODLE BOWL. df 20

Broth, shredded chicken, greens, sesame, chilli oil & mushrooms

RAW GREEN GODDESS. v,vg,df 18

Quinoa, snow peas, soy bean, seasonal greens, celery buds & toasted almonds

Menu & pricing is seasonal and is subject to change without notice. Please advise our team of any dietaries at the time of ordering, as the menu may not list every ingredient. Whilst we make every endeavour to cater for allergies and dietary requirements please note that we cannot guarantee that there are not traces of the allergen in the kitchen.

V = Vegetarian, VG = Vegan, NF = Nut free, GF = Gluten Free, DF = Dairy Free

From The CHAR GRILL

STEAKS SERVED WITH JUS, ROOT VEGIES & CHIPS

350gm RIB EYE ON THE BONE. df,nf 48

300gm SCOTCH. df,nf 39

250gm SIRLOIN. df,nf 34

CORN FED HALF SPATCHCOCK. gf 30

Sweet corn pure, harissa oil, butter milk & cumin dusted Dutch carrots

ATLANTIC SALMON. 33

Beetroot, cress, Garlic encrute, smoked yoghurt & balsamic

The Classics

POTATO GNOCCHI. v 25

Roasted pumpkin, spinach, Persian fetta, caramelised onion & nut crunch

CHICKEN PAPPADELLE. 30

Sundried tomato pesto, bacon dust, pine nuts & basil

HOUSE BREWED BEER BATTERED MARKET FISH. nf (MARKET PRICE)

Chips, tartare & house salad

CHEFS SPECIAL CURRY OF THE DAY. 26

Basmati rice & condiments

SZECHUAN STYLE PORK BELLY. df 27

Gai-lan, ginger rice, nashi pear & chilli jam

12HR SLOW BRAISED OX CHEEKS. 27

Truffled pomme pure, caramelised onion & greens

FRIED WHOLE MARKET FISH. (MARKET PRICE)

Green papaya Somtum, nahm jim, tamarind glaze

SLOW COOKED LAMB TAGINE. 32

Pearl couscous, ras el hanout, buttermilk & herbs

CHICKEN & SEAFOOD PAELLA. gf,nf 30

Chicken, chorizo, mixed marinara, peas, sofritto & grated munchego

PARMA

SERVED WITH THICK CUT CHIPS & HOUSE SALAD

BROWNSTONE PARMA. 26

Le Belle San Marzano tomato, pulled buffalo mozzarella

MEXICAN PARMA. 29

Avocado, jalapeno lime salsa, charred corn & sour cream & cheese

HAWAIIAN PARMA. 28

Pineapple, Virginian ham, Napoli, buffalo mozzarella

AMERICAN PARMA. 29

Smoky bacon, hickory chipotle BBQ sauce, onion rings & cheese

Sides

Roasted Half Cauliflower | Kashmiri cashew cream. v,gf 9

Glazed Dutch Carrots | Warral honey, goat cheese & spiced nuts. v,gf 10

Bad Boy Chips | Chilli salt, aioli. v 9

Sweet Potato Chunks | Sour cream, sweet chilli caramel. v 12

Mix Lettuce Salad | garden greens, mustard vinegerette. v,vg,gf,df,nf 9

Pear & Rocket Salad | Peppery rocket, sliced pears candied walnuts. v,vg,gf 9

HAND-STRETCHED PIZZA

MEAT LOVER. 25

Ham, chicken, bacon, chorizo, pork belly topped with smoky BBQ sauce

MARGARITA. 20

San Marzano tomato, basil & buffalo mozzarella

PEPPERONI. 22

Spicy Italian salami, Chilli flakes, Napoli cheese

PROSCIUTTO DE PARMA. 24

Thinly sliced prosciutto, dressed wild rocket, charred pumpkin, fetta & onion relish

Burgers

SERVED WITH THICK CUT CHIPS & OUR SECRET RECIPE BUNS

EVT CLASSIC BURGER. 23

Angus beef, American cheese, crispy bacon, greens, tomato & pickles

PULLED PORK. 20

Pulled pork shoulder in smoky BBQ sauce, chipotle emulsion & New York slaw & aioli

PARMA BURGER. 21

Chicken parmigiano, napolitana, crispy lettuce & garlic aioli

CHEESE BURGER. 18

Angus beef, double American cheese, mustard, ketchup, onion & pickles

TO FINISH

STICKY DATE PUDDING. v 15

Salted caramel, pistachio praline, berries

MALAY KOPI CREAM CARAMEL. v 15

Caramelised rice bubbles, Persian fairy floss, black sesame & pandan syrup

FUDGE BROWNIE. v 15

Raspberry cream, white chocolate & honey comb soil, hazel nuts

APPLE CRUMBLE PARFAIT. v 15

Burnt apple pure, vanilla mascarpone, toffee macadamia & cinnamon



WELCOME TO BROWNSTONE MICRO BREWERY!



TASTING PADDLES
FROM JUST \$12.00

We take our beers very seriously... so much so that we've created the below tasting guide so you get the most out of our brews! Whether you're a beer-aficionado or you're just here for a Sunday afternoon drink, our beers are sure to be a crowd pleaser. Start with our palest beer, the Hoppe ending Pale Ale and work your way through to our chocolate-y Midnight Hour Stout... good luck choosing a favourite! Whilst drinking, take note of the colour, aroma, texture and of course flavours.

Start your journey here



HOPPY ENDINGS PALE ALE

AIBA 2019 Silver Medal for the New World Style Pale Ale

AIBA 2018 Gold Medal for the New World Style Pale Ale.

Our Hoppy Ending Pale Ale is an American Style Pale Ale brewed with all Australian Malt & US Hops. The tropical fruit, citrus & subtle pine aroma is backed up by delicate crystal malt sweetness, finishes with a cleansing wave of bitterness.

MALT Pilsner, Munich, Crystal

HOPS Northern Brewer, Mosaic & Cascade



THE SKIPPER SUMMER ALE

Low in alcohol (3.5%) but not in flavour, The Skipper is a Summer Ale designed for those long hot days relaxing and doing little...or nothing.

A delicate Pilsner malt base is blended with Amarillo hops and the 7 C's hop blend, Falconer's Flight. Look out for notes of pine, tropical fruit and citrus. Best enjoyed as a standalone beer, but with a friend.

Malt Pilsner

Hops Amarillo, Falconer's Flight blend



LITTLE BREW PEEP PILSNER

AIBA 2019 Bronze Medal for Best European-Style Ale.

Little Brew Peep is a distinctly Czech-style beer. Brewed with Hallertau Northern Brewer and Saaz hops that impart a distinct herbaceous noble-hop character, this Pilsner is also made with an all-Australian malt backbone. This makes for an approachable, easy-drinking Pilsner that's made to be enjoyed with or without food.

Malt Pilsner, Wheat, Carapils

Hops Northern Brewer, Saaz



MIDNIGHT HOUR STOUT

AIBA 2019 Silver Medal for Best Sweet Stout.

Midnight Hour, our vanilla milk stout, delivers plenty of chocolatey goodness with a smooth creamy finish. This sweet stout is brewed with the addition of unfermentable milk sugar (lactose) that gives the beer a subtle sweetness, accentuated with hints of vanilla bean. A comforting craft beer to welcome in the darker nights.

MALTS Maris Otter, Munich, Chocolate, Caramel Munich II, Carafa Special III, Golden Naked Oats

HOPS East Kent Goldings

OTHER Vanilla Bean



RUSTY SAILOR IPA

AIBA 2019 Bronze Medal for Best American Strong Style Ale
AIBA 2018 Bronze Medal for Best American Strong Style Ale.

Bright orange in colour, and 5.8% ABV this American IPA packs plenty of punch! The all Australian malts place emphasis on being pale so the hops come forward, the hops being a mixture of both US and Australian. This gives a complex tropical fruit flavour and aroma, subtle crystal sweetness and the Centennial characterised by onion-like notes.

Malt Pilsner, Munich, Light Crystal

Hops Warrior (US), Simcoe (US), Centennial (US), Galaxy (AU)



EARLY MARK RED ALE

The Early Mark Red Ale is a malt-driven winter beer.

Brewed with English Maris Otter malt and a healthy dose of Crystal Malt, Brownstone Scotch Ale has an earthy hop character thanks to the English East Kent Goldings hops. Best enjoyed with a winter stew or game meats.

Malt Maris Otter, Crystal, Roast Barley

Hops Magnum, East Kent Goldings