

James Squire 

THE BREWER'S PANTRY



BREAKFAST

AVAILABLE TILL 11AM DAILY

SOURDOUGH FRUIT TOAST (v) Pepe Saya butter, Pullenvale farm marmalade	7
"CROQUE MADAME" Croissant, leg ham, mac n cheese, smoked garlic mustard, fried egg	15
HOUSE MADE GRANOLA (v) Cacao, coconut, roasted granola, honey & organic yoghurt panna cotta, berries	14
PASTURE RAISED EGGS ON TOAST (v) With spinach, truss tomato	16
BREAKFAST BRUSCHETTA (v) Sourdough, beetroot relish, pumpkin, haloumi, vincotto, pasture raised poached eggs	17
AVOCADO ON TOAST (v) Gremolata crumb, feta, chilli flakes, cherry tomato, olive oil	17
APPLE CIDER & SAGE FRITTERS Chipotle spiced apple puree, bbq pork, poached eggs	18
ETON MESS DOUGHNUT WAFFLE (v) Basil & pepper infused strawberries, strawberry cream, meringue	18
3 WAYS PASTURE RAISED EGGS BENEDICT Poached eggs, hollandaise on a fresh croissant	
Smashed pea & ham	18
Mozzarella, tomato, basil (v)	18
Salmon, capers, avocado	21
HOT SMOKED SALMON Wasabi creme fraiche, nori crisps, pickled radish, cucumber, poached egg with milk bun OR soba noodle salad	21
JAMES SQUIRE BIG BREAKFAST Welsh rarebit, bacon, sausage, pulled pork, pasture raised eggs, mushroom, tomato	22
EXTRAS Egg, spinach, tomato, mushroom, toast	3ea
Bacon, sausage, haloumi, hot smoked salmon	4ea
FOR THE KIDS Bacon & egg slider, bbq sauce	9
Waffles, maple syrup	9
Scrambled eggs on toast	9

ON THE RUN

ITEMS TO GO


HANDMADE MACARON	4
SLICE OF THE DAY	6
FRESHLY BAKED MUFFIN OF THE DAY	6
BACON & PASTURE RAISED EGG ROLL Bacon, egg, rocket, tomato chutney	9
FRESHLY MADE SANDWICHES Corned Wagyu, mustard pickles, cheese, lettuce Curried egg, tomato relish, lettuce (v) Croque Monsieur, ham, cheese, béchamel croissant	9

PIZZA


FROM 5PM DAILY

DI CARNE Sopressa, prosciutto, cacciatore, mozzarella, olives	25
PICCANTE Spicy chicken, cacciatore, mushroom, mozzarella, chilli	24
GAMBERONI Prawns, garlic, mozzarella, tomato, basil, olive oil	24
MARGHERITA (v) Fior di latte, basil, tomato, olive oil	22
ALLA ZUCCA (v) Pumpkin, goat's cheese, spinach, pine nuts, red onion	23
TARTUFO (v) Mushrooms, porcini, truffle, smoked mozzarella	23
TRENTINA Beef bacon, mushrooms, spring onions, truffle	23
TRE PORCELLINI Mozzarella, pancetta, sopressa, cacciatore, capsicum	24
SARDA Bresaola, potato, rosemary, red onion, taleggio	24

- * Our in-house butcher processes all of our beef. Although he is a true craftsman, he cannot cut to the gram so weights are approximate.
- Tips are most welcome & go to the person(s) who served you. • One bill per table.
 - All of our food may contain nuts, gluten and shellfish. Although all care is taken, trace elements are unavoidable in all meals.
 - Our chefs are happy to try & cater for any dietary requirement. Please notify your waiter.
 - Cakeage fees apply to all cakes brought into the venue. • Surcharge applies to all credit cards (0.94%).

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SMALL PLATES

FRESHLY SHUCKED OYSTERS Natural (gf) or kilpatrick, lemon	4ea
CHEESY GARLIC BREAD (v) Welsh rarebit made with James Squire beer	8
LOCAL MARINATED OLIVES (gf, v) Manzanillo, kalamata & wild Australian olives	9
WOOD FIRED SWEET CORN COBS (gf, v) Parmesan spiced crust, puffed quinoa, chipotle butter	14
MUSHROOM ARANCINI BALLS (v) Porcini puree, parmesan cheese, basil oil	16
SLOW COOKED BEEF CROQUETTES Turkish almond & tahini dip	16
PULLED PORK SLIDERS Smoky bbq braised pork, apple sauce, coleslaw	16
PINCHOS MORUNOS (gf) Moorish style pork skewers, organic yoghurt, lemon	17
CRISPY CHICKEN WINGS Tossed in hot sauce, quinoa, green shallots	17
BAKED CAMEMBERT (v) Nine Tales Amber Ale, onion & grape must chutney, assorted breads	17
SAUTÉ OF SPICED CALAMARI (gf) Chorizo, rocket, lemon, salsa verde	18
STICKY JD & COKE PORK RIBS Jack Daniels & Coke sauce	21
A CHARMING TASTING PLATE Pulled pork sliders, arancini, crispy chicken wings, pinchos morunos	27
CHARCUTERIE PLATE Cured meats, marinated olives, bread, assorted cheese, grilled vegetables, pickles, dips, roasted garlic	29



FROM THE IRON BARK COAL PIT

(Available for dinner only & subject to availability)

The items below are slow cooked over the wood fired coal pit and served with chunky chips & salad

GARRISON'S FARM DORPER LAMB 250g, mint jelly, jus	36
ROCKY CREEK FREE RANGE PORK 250g, apple sauce, jus	
TERRANORA WAGYU BEEF 250g, horseradish cream, jus	
PANCETTA WRAPPED WHOLE BABY CHICKEN gravy	

MORE SUBSTANTIAL

CHICKPEA & FALAFEL WRAP (v) Rocket, tomato, avocado, cucumber, feta, yoghurt, chips	19
PULLED PORK ROLL Smoky bbq braised pork, apple sauce, coleslaw, chips	19
PULLED BEEF BRISKET BURGER Corn salsa, mac & cheese, pickle, chips	20
MOROCCAN CHICKEN SALAD (gf, df) Radish, chicory, apple, candied pecans, honey mustard dressing	Small 19 Large 23
HALOUMI SALAD (gf, v) Radish, chicory, apple, candied pecans, honey mustard dressing	Small 19 Large 25
GRAND BAZAAR LAMB BURGER Spiced mince, rocket, tomato, cheese, yoghurt, chips	20
PAPPARDELLE GOAT RAGU Slow cooked with wine, tomato, olives, parmesan, basil	Small 22 Large 29
WAGYU BEEF BURGER Lettuce, tomato, onion, beetroot, cheese, chips	22
MOROCCAN STYLE BEEF RUMP SKEWERS Spiced couscous, mint yoghurt	23
WOOD FIRED HALF CHICKEN (LUNCH ONLY) Chunky chips, salad, gravy	23
PREMIUM 220G RUMP STEAK Chunky chips, salad, mushroom sauce	24
JAMES SQUIRE BEER BATTERED FISH & CHIPS Dory, chunky chips, salad, tartare, lemon	28

DESSERT

STICKY DATE PUDDING Butterscotch sauce, cocoa caramel, vanilla ice cream	15
BANOFFEE PIE Banana, coeur a la creme, cinnamon crumble, caramel	15
APPLE TARTE TATIN Calvados caramel, rum & raisin ice cream	16
DARK CHOCOLATE FONDANT Raspberries, crumble, Jack of Spades porter ice cream	16
A SELECTION OF FARMHOUSE CHEESES Quince paste, grapes, crackers, fruit bread	22