

SOMETHING LIGHT

Perfect as a snack or to accompany one of our
award winning craft brews

CIABATTA & DIPS	10
house dips, olive oil, dukkah	V
OVEN BAKED GARLIC PITTA	8
garlic, Tuscan herbs, melted mozzarella	V
POPCORN CHICKEN & PRAWNS	20
harissa popcorn, smoked chilli emulsion, chives	
TWICE COOKED LAMB RIBS	20
roasted chick peas, cumin salt, fried onion, smoked yoghurt, curry leaves	GF
SICILIAN MEAT BALLS	18
beef, San Marzano tomato, melted mozzarella, garlic en croute	
PIG CANDY BANH MI'	17
twice cooked pork belly, pickled cabbage, Asian herbs, apple kim-chi, palm sugar caramel	
BROWNSTONE LOADED NACHOS	22
house fried corn chips, chilli con carne, zesty avocado, kasundi & jalapeño lime salsa	VA
SZECHUAN SALT & PEPPER CALAMARI	18
garlic chives, shallots, chilli, sriracha mayo	
BEETROOT BRUSCHETTA	14
new season baby beets, black vinegar caramel, cress, toasted buck wheat, frozen fetta, fried bread	V, VGA
CHICKEN & SEAFOOD LAKSA	14
glass noodles, plenty of ginger, lemon grass, kaffir lime leaves, coconut and chilli oil	GFA
THAI CHICKEN LETTUCE CUPS	15
minced chicken, Thai herbs, crispy noodles, chicken scratching, chilli peanut crumble, soy tamarind glaze	GFA
SPICY BEEF & POTATO CIGARS	15
garnish greens, black pepper caramel	

GF = Gluten Free

GFA = Gluten Free Available

V = Vegetarian

VA = Vegetarian Available

VG = Vegan

VGA = Vegan Available

THE SUBSTANTIALS

*Servings designed to be had as a main meal,
feel free to order a side if you desire*

CHEF'S BUTTER CHICKEN	26
rice pilaf, pappadum, roti, raita GFA	
OX CHEEK POT PIE	26
caramelised onion, sweet potato mash, broccolini	
CANTONESE PORK BELLY	26
rice, five spice, lightly sweetened soy, choy and sesame GFA	
FERRINACCHI'S POTATO GNOCCHI	24
roasted pumpkin, spinach, Persian fetta, spiced nuts	
SPANISH CHICKEN & SEAFOOD RISOTTO	29
chorizo, red pepper, peas and soffrito GF	
OVEN ROASTED SALMON	33
baby beet, cress, vinegar glaze, fried bread, yoghurt GFA	

ON THE SIDE



CHARRED BROCCOLINI	9
yoghurt, toasted almonds GF	
SIMPLE GARDEN SALAD	9
seasonal greens, house dressing GF	
GRADE ONE BEER BATTERED STEAK CUT CHIPS	9
chilli salt, aioli	
SWEET POTATO WEDGES	12
sour cream, sweet chilli glaze	

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CLASSICS

Old school classics with a modern twist

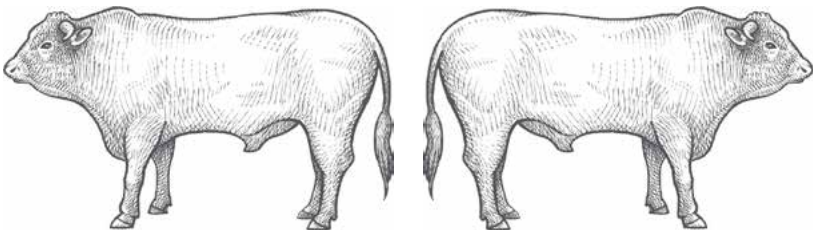
BROWNSTONE'S FAMOUS PARMA.....	26
chips, salad	
BEER BATTERED BARRAMUNDI & CHIPS.....	28
garden greens, tartare	
CLASSIC BURGER.....	23
Angus beef, American cheddar, greens, tomato, onion, pickles	
PULLED PORK BURGER.....	23
smoked & marinated pork shoulder, smoky bbq sauce, slaw, chipotle mayo	
MEAT LOVERS PIZZA	24
ham, chicken, roasted pork belly, bacon, chorizo	
MARGHERITA PIZZA.....	20
San Marzano tomato, mozzarella, basil, olive oil	
PEPPERONI	21
Italian pepperoni, mozzarella	

GRILL



*Our steaks are grilled to your liking and served with:
charred broccolini, pickled onion, beer-battered steak cut chips
& your choice of sauce (mushroom, pepper or gravy)*

300G GRASS FED RIVERINE SCOTCH.....	38
250G GRASS FED ANGUS SIRLOIN.....	32
350G GRASS FED RIB EYE	46



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TO SHARE

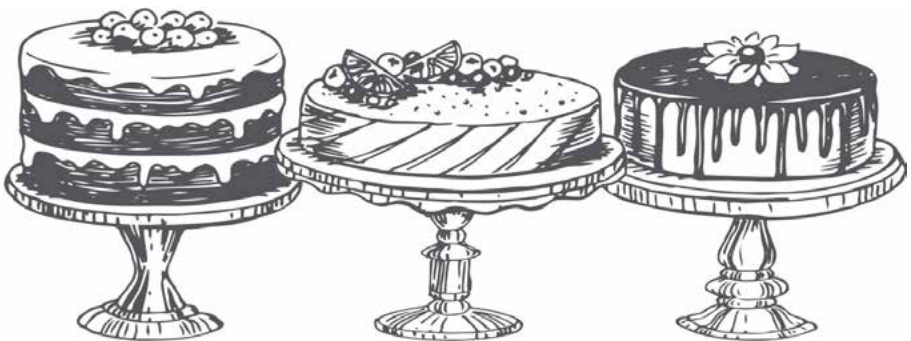
*Designed to be shared with two people,
not for the faint hearted*

- 12HR SLOW ROASTED BONE IN LAMB BANJO -
APPROX. 900G 69**
mint oil, rosemary jus, pickled Spanish onion, chips **GFA**
- NEW YORK STYLE JACK DANIEL'S PORK RIBS -
APPROX. 600G 65**
secret JD sauce, chips, slaw
- MASTER STOCK BRAISED WHOLE DUCK -
APPROX. 1.5KG..... 69**
rice, choy, soy glaze

SWEETS

Need we say more...

- CLASSIC STICKY DATE PUDDING15**
salted caramel, pistachio, berries
- SMORES WAFFLES15**
toasted marsh mellow, Oreo crumb, chocolate fudge,
ice cream
- CHOCOLATE TASTING PLATE (FOR TWO)25**
let us surprise you with our premium Valrhona chocolate



Please inform our staff if you have any food related allergies, our kitchen will try their best to accommodate you, however we cannot guarantee that any of our menu items are completely free of allergens.

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SPECIALS

FRIDAY

\$15 PARMIGIANI &
HOUSE BEER OR WINE

SATURDAY & SUNDAY

\$15 BURGER &
HOUSE BEER OR WINE

SUNDAY

\$15 PIZZA &
HOUSE BEER OR WINE

\$15 SPECIALS

MONDAY-THURSDAY 12PM-2PM
AND ALL WEEKEND

BURGER
WITH CHIPS & SALAD

PARMA
WITH CHIPS & SALAD

200GM SIRLOIN STEAK
WITH CHIPS & SALAD

*conditions apply
no further discounts*