

SNACKS & LIGHT BITES

Furikake Fries with kewpie mayonnaise	11	Warm Olives with sourdough	12
Love Local Signature Burger 100% Australian beef patty, Australian cheese, soft milk bun, cos lettuce, tomato, in-house burger sauce and fries	27	Prawn Toast with beer batter bits, crispy seaweed, kewpie mayonnaise and prawn oil Australian and imported prawns.	30
Beer Battered Australian Fish + Chips battered with Sydney Brewery Lager served with salad, tartare and lemon	30	Charcuterie Board prosciutto, mild and hot salami, hummus, pickles, olives and sourdough	38
Korean Fried Chicken Wings with korean-style barbeque sauce	19	Cheese Board maffra cheddar, torago blue, binnorie brie, rhubarb relish, grapes, berries, figs, apricots, quince paste and lavosh	36
Chorizo Chipolatas with tomato chilli jam	16		

SMALL PLATES

Pork + Shiitake Mushroom Dumplings made in house; crispy chilli oil and shallots	28	Sourdough with dukkah, truffle butter, olive oil and vinno cotto	16
Crisp Polenta Squid Rouille with pickled vegetable salad. Australian squid.	27	Australian Kingfish Ceviché crispy rice paper, avocado and sesame soy cucumber salt and vinegar puffed rice	28
Burrata Bomb wrapped in kataifi pastry with smokey tomato chilli jam	30	Binnorie Brie Bites with pistachio honey quince glaze and wild roquette	30
Slipper Lobster Rolls with dill, caper and lemon ranch dressing, and fries. Australian lobster.	25		

LARGE PLATES

Grilled Riverina Rump Steak with caesar wedge salad, rosemary salt and roast kipflers	54	Chicken Katsu with sticky furikake rice, spring onion, pickled daikon and cucumber and creamy gochujang sauce	35
Sous Vide Lamb Rump with carrot hummus, labna, smokey baba ghanoush, pomegranate and beetroots	53	Sicilian Prawn Linguine chilli, garlic, olive oil, tomato and parsley. Australian and imported prawns.	35
Wagyu Tri Tip grilled over charcoal with chimichurri, bearnaise and parmesan truffle oil fries	46	Semolina and Sebago Potato Gnocchi blue cheese and chive cream with crunchy garlic bread crumble	35
Market Fish of the Day Ask our team for details.	36		

SIDE PLATES

Furikake Fries with kewpie mayonnaise	10
Broccolini with cream hummus and yoghurt dressing	16
Sticky Furikake Rice with pickled vegetables	16
Caesar Wedge Salad	19

KIDS

Cheeseburger with side of chips	16.5
Chicken Nuggets with chips and salad	16.5
Australian Fish + Chips with salad and tartare	16.5

DESSERTS

Coconut Parfait mango and pineapple salsa, toasted coconut and brick pastry crunch	17	Malt Cheesecake Dulce de Leche with malt crumb and quince gel	17
Belgian Chocolate + Raspberry Entremets with freeze dried raspberries, brownie crumb and vanilla mascarpone	17	Cheese Board maffra cheddar, torago blue, binnorie brie, rhubarb relish, grapes, berries, figs, apricots, quince paste and lavosh	36

SUPPORTING LOCAL

A curated selection supporting local producers from the Hunter Valley.

Local Wine

Leogate Estate

Brokenback Tempranillo	10	39
Brokenback Gewürtztraminer	11.5	52
Long Flat Rosé	14	67

Silkman Wines

Reserve Chardonnay	145
Reserve Shiraz Pinot Noir	145

Brokenwood Rosato	85
First Creek Verdelho	79
Mercer Wines Picpoul Blanc	79

Local Beer

Sydney Brewery Hunter Valley

Lager	10	12
Pale Ale	10	12
Mid Strength Ale	10	12
East Coast IPA	11	13

The Original Sydney Cider	12	14
---------------------------	----	----

Enjoy a unique brew?

Ask us about Sydney Brewery's Seasonal Release beers.

Important Information

Menu subject to change | Dietary options available, please ask our team.
A surcharge of 10% will apply on sundays and 15% on public holidays.