

MON-THURS: 11AM-5PM  
FRI-SUN: 11AM-6PM



177 GALE ROAD  
METRICUP, WA

## AUTMUN EATS

### SMALL

HANDCUT CHIPS (V,GF)	\$7
LOADED CHIPS (V) Brown Ale gravy, Cheese, Onion	\$10
SPICY MEXICAN MEETBALLS (GF)* with herby sour cream, coriander, corn chips	\$15
FIVE SPICE BABY SQUID (GF) with coconut rice, sweet chili + Kaffir lime aioli	\$16
WILD MUSHROOMS (V,GF) with crispy polenta, blue cheese sauce, pinenuts	\$16
MAC N'CHEESE + THYME CROQUETTES (V) with Brown Ale + Pepper Jam	\$14

### LITTLE PEOPLE

All Kids Meals \$14

### NUGGETS + CHIPS

VEGGIE NACHOS (GF)

### BURGER\*

Beef patty, tomato, lettuce, chips

### LARGE

NACHOS (V,GF OPTION) with Lager cheese sauce, black bean corn salsa, coriander + stuffed jalapeno	*BEEF \$22 VEG \$21
RENDANG (GF)* Indonesian style beef, coconut rice, pappadums, egg, pickled cucumber	\$26
BEERFARM CHICKEN (GF) Smoked & fried chicken pieces, collard greens pickles and a jalapeno ranch dipping sauce	\$24
WARM SALAD (V, GF) Grilled Broccolini, roast herloom tomatoes, rocket, pickled carrot, cramberrries, bocconcini, chermoula dressing + parsnip chips	\$24

### BURGERS

All served with chips \$22

### BEERFARM BEEF\*

Against The Grain beef patty, cheese,  
tomato, lettuce, onion, pickled zucchini,  
mustard, aioli

### PUMPKIN

Pumpkin + Sesame patty, rocket, tomato,  
grilled haloumi, aioli, Brown Ale Pepper Jam

### FISH

Beer battered Snapper, Asian slaw, pineapple salsa,  
Kaffir lime aioli + Sriracha

At Beerfarm we have a simple philosophy, Established for the Future. We focus actively on sustainability and minimising our impact on the land by using fresh, local produce - sometimes as local as the paddocks you sit amongst today. Raising livestock such as our Angus cattle fed on grass and grain from the brewing process to our pigs that focus on reducing food waste. This is only the start and we are committed to continue to build on these aspects. Our animals are treated like royalty. Happy Animals = Happy Meat. Any item marked with a \* is either made using our livestock or has been influenced by our brewery. Best served with a tasty Beerfarm beverage.

WE MADE THE BEER, WE RAISED THE BEEF, NOW LETS GET INTO IT!

ESTABLISHED FOR THE FUTURE