



# SUMMER EATS

## **Colombera Chips** (gf,v)

Locally harvested potatoes, hand-cut to glorious imperfection and fried for maximum crunch.

**\$8**

## **Loaded Colombera Chips** (v)

Crunchy morsels of potato goodness coated in melted cheddar, stout gravy, ranch, herbs.

**\$10**

## **Spicy Fritters** (v)

Jalapeno and cheddar fritters, freshly picked herbs, ranch sauce.

**\$12**

## **Taco Pescado** (chilled dish)

Seafood taco, coconut milk-poached fish, prawns, squid, slaw, chipotle mayo, coriander, pineapple salsa, fresh lime, chips.

**\$16**

## **Mexican Wings** (gf)

Crispy fried chicken wings, coconut rice, pickled birds eye chilli, Mole chilli chocolate sauce, peanuts.

**\$16**

## **Rainbow Salad** (gf, v)

Watermelon, avocado, snow peas, pickled golden beets, fetta, peppercorns, pomegranate, with dill and lemon honey dressing.

**\$24**

## **Shrimp on the barbie**

IPL marinated king prawns, char grilled with lime, frisée lettuce, pickled onions, golden beets, roasted kumora, smoked mussel salad cream, dill.

**\$25**

## **Porky Pig** (gf)

Jindong Pork braised in Beerfarm cider, vermicelli salad, red cabbage, pickled cucumber, snow pea tendrils, bean shoots, mint, coriander, peanuts, caramel ginger miso dressing.

**\$26**

## **The BFG**

Beerfarm's legendary burger, Against The Grain grass fed beef, melted cheddar, lettuce, tomato, onion, beet, aioli and tomato sauce, brioche, served with house-cured pickles and crispy chips.

**\$23**

## **The BFV** (v)

Mouth-watering veggie burger, pumpkin chickpea patty, haloumi, smoked tomato chutney, mixed greens, onion, aioli, wholegrain bun, chips.

**\$22**

## **Beerfarm Smorgasbord**

Mixed grill ft. grass fed Black Angus brisket, Angus 'n' Beerfarm Milk Stout chipolata, Mole chicken wings, beery mac 'n' cheese, corn bread, ranch, pickles.

**\$32**

## **Little Piggies**

### **The mini BF**

Mini cheese burger, beef patty, cheese, tomato sauce, brioche bun, chips.

**\$12**

### **Chicken Lick'n** (gf)

Marinated chicken strips, chips.

**\$12**

### **Classic mac** (v)

Mac 'n' cheese, 'nuff said.

**\$12**

gf = gluten free      v = vegetarian

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. Best served with a tasty Beerfarm beverage.

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

**ESTABLISHED FOR THE FUTURE**