



AUTUMN EATS

DON'T FORGET TO CHECK OUT THE SPECIALS BOARD FOR DAILY TREATS

gf = gluten free v = vegetarian

Chips

Locally harvested potatoes, hand-cut to glorious imperfection and fried for maximum crunch. **\$8**

Loaded Chips

Crunchy morsels of potato goodness coated in melted cheddar, stout gravy, ranch, herbs. **\$10**

Spicy Fritters

Jalapeno and cheddar fritters, freshly picked herbs, ranch sauce. **\$12**

Snappa' Tacos (2 soft tacos per serve)

Fried snapper, shredded cos, dill, chipotle mayo, pineapple salsa. **\$16**

Carolina Reaper Tacos (2 soft tacos per serve)

Smoked pulled pork, creamy slaw, pickled onion, coriander, Carolina Reaper sauce. **\$16**

Mexican Wings

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 (gf)

Marinated king prawns, char grilled with lime, frisée lettuce, pickled onions, golden beets, roasted kumora, smoked mussel salad cream, dill. **\$25**

Chicken Caesar

Marinated smoked chicken breast, crispy bacon, shaved Parmesan, boiled eggs, croutons, anchovies, Cos leaves & Caesar dressing. **\$24**

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

Popcorn chicken and chips **\$12**

Classic Mac (v)

Mac 'n' cheese, 'nuff said. **\$12**

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!