



# WINTER EATS

v = vegetarian    V = vegan    Vo = vegan option    gf = gluten free  
 gfo = gluten free option - please ask our staff for alternative arrangements.

## On The Side

<b>Farm Chips</b> (v, V, gfo) Locally harvested potatoes, hand-cut to glorious imperfection and fried for maximum crunch.	<b>\$8</b>
<b>Poutine</b> (v) (add pulled brisket extra \$3) Hand cut chips, squeaky cheese curds, melty cheddar, rich beer gravy, sour cream, chives.	<b>\$12</b>
<b>Snapper Tacos</b> (2 soft tacos per serve) IPA battered snapper, chipotle mayo, pineapple salsa, baby kale, dill, lemon.	<b>\$16</b>
<b>Mushroom Trio</b> (v, Vo, gfo) Field, enoki and swiss brown mushrooms sautéed in IPA, crispy parmesan polenta, pickled pear, blue cheese sauce, walnuts, fried sage.	<b>\$16</b>
<b>Chipotle Maple Wings</b> Sticky maple and milk stout wings, yellow rice, chipotle mayo, lime, coriander.	<b>\$17</b>
<b>Patatas Bravas</b> (gfo) Jindong Free Range Chorizo, kalamata olives, crispy potatoes, roasted peppers, smoked tomatoes, kale pesto, shaved parmesan.	<b>\$18</b>

## Filler Uppers

<b>Spicy Nachos</b> (v, Vo, gfo) (add pulled brisket extra \$3) Spicy Mexican beans, liquid cheese, grated cheddar, corn chips, guacamole, sour cream, tomato salsa, pickled jalapenos, coriander.	<b>\$21</b>
<b>Angus Burger</b> The legend continues...grass fed Angus beef, melted cheese, tomato, onion, beetroot, mixed leaves, aioli & tomato sauce, with house made pickles, brioche bun and crispy chips.	<b>\$23</b>
<b>Brisket Burger</b> Smoked pulled Angus brisket, tangy slaw, rocket, hollandaise, Spanish onion, house made smoky BBQ sauce, sourdough bun, hand cut chips.	<b>\$23</b>
<b>Bangers and Mash</b> (gfo) Beerfarm Angus sausage, creamy mash potato, caramelised onions, sauté kale, ale gravy, smoky tomatoes.	<b>\$25</b>
<b>Warm Salad</b> (v, Vo, gfo) Crispy fried Brussel sprouts and broccolini, Milk Stout poached raisins, pickled pear, goats curd, tossed through rocket and finished with walnuts & carrot crisps.	<b>\$23</b>
<b>Beef and Bacon Pie</b> House made hearty pie, filled with beer braised chunky beef and bacon, on creamy mash potato with sautéed winter veggies.	<b>\$22</b>
<b>Smoked Brisket Ragout</b> Beerfarm Black Angus smoked brisket, braised in milk stout and secret spices, with potato gnocchi & field mushroom, finished with carrot crisps, goats curd and herby parmesan crumb.	<b>\$26</b>

**See Beerfarms' range of on-site reared, grass and brewery grain fed Angus steaks available on our FLAVOUR OF THE DAY slip.**

E S T A B L I S H E D F O R T H E F U T U R E

## Little Farmers

### **Minnows Fish and Chips**

Beer battered snapper, crispy hand cut chips, lemon.

**\$12**

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### **Lil' Farm Burger**

Grass fed beef, fresh tomato, mixed leaves, tomato sauce, brioche bun, hand cut chips.

**\$12**

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### **Mini Nachos** (v, Vo, gf)

Mexican beans, corn chips, shredded cheddar, sour cream, tomato salsa.

**\$12**

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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 spent grain from the brewing process. This is only the start and we are committed to continue to build on these aspects. Our animals are treated like royalty.

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**HAPPY ANIMALS = HAPPY MEAT**

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Best served with a tasty Beerfarm beverage.

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