

BREWERY MENU



BAKED BRIE (GF) \$25

HONEY-BAKED BRIE WITH CARAMELISED ONION AND BACON, TOPPED WITH PISTACHIOS AND MICRO HERBS. SERVED WITH TURKISH BREAD CHIPS

GRILLED CHICKEN TACOS (DF) \$16

MARINATED GRILLED CHICKEN WITH LETTUCE, CORIANDER, LIME, PICKLED ONION, AND SWEET CHILLI MAYO

LEMON PEPPER CALAMARI (GF, DF) \$16

LEMON PEPPER CALAMARI SERVED WITH AIOLI AND LEMON

HEADRICK'S POT PIE \$22

BEEF SERVED WITH PEA PURÉE AND TRUFFLE MASH

DUKKAH-ROASTED PUMPKIN \$14

(GF, DF)
SERVED WITH HUMMUS, PINE NUTS, PEPITA SEEDS, AND BALSAMIC GLAZE

PERI PERI QUAIL (DF) \$24

FRIED PERI PERI QUAIL SERVED WITH CHIMICHURRI, HOUSE-MADE PINEAPPLE SALSA, AND DAMPER BREAD

ANTIPASTO PLATE (GF) \$30

CHEF'S SELECTION OF SALAMI, OLIVES, SEMI-DRIED TOMATOES, PICKLED ONION, PICKLED CUCUMBER, AND DAMPER CHIPS

CHEESE BOARD (GFO) \$45

SELECTION OF CHEESES, FRESH FRUIT, DRIED FRUIT, AND CRACKERS

ADD CURED MEAT \$12

STRAIGHT CUT CHIPS (GF, DF) \$10

DUSTED IN CHICKEN SALT AND SERVED WITH YOUR CHOICE OF SAUCE

SWEET POTATO CHIPS (GF, DF) \$13

DUSTED IN CHICKEN SALT AND SERVED WITH YOUR CHOICE OF SAUCE

SAUCES \$2

- AIOLI
 - BBQ SAUCE
 - TOMATO SAUCE
 - CHIPOTLE MAYO
 - MAYO
 - SWEET CHILLI SAUCE
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HEADRICKS
LANE