

BREWERY MENU



BAKED BRIE (V) \$26

HONEY AND WALNUT BAKED BRIE,
TURKISH CHIPS

BRISKET CROQUETS \$26

PULLED BRISKET CROQUETS,
CHARRED CORN SALSA, CHIPOTLE MAYO

LEMON PEPPER**CALAMARI (GF/DF) \$21**

LEMON PEPPER CALAMARI, AIOLI,
LIME WEDGE

HOUSE MADE BEER BREAD \$13

HOUSE BEER INFUSED DOUGH, CAFE
DE PARIS BUTTER, OLIVE TAPENADE,
SUNDRIED TOMATOES

ADD CURED MEAT \$14

CHICKEN BAO BUNS (DF) \$24

KATSU CHICKEN BAO BUNS,
PICKLED SLAW, CORIANDER, KEWPIE MAYO

BATTERED FISH SANDWICH \$28

TURKISH BREAD, PICKLED ONION, ROCKET,
CHARRED SUGAR SNAP PEA AIOLI
SERVED W/ CHIPS

TUNA TARTARE (GF/DF) \$26

or

BEETROOT TARTARE (V/VG/GF/DF) \$19

SERVED W/ SUSHI RICE CAKE, WAKAMI,
YUZU PEARLS, MISO SESAME GLAZE

STRAIGHT CUT CHIPS (GF) \$12

SERVED WITH YOUR CHOICE OF SAUCE

SWEET POTATO CHIPS (GF) \$14

SERVED WITH YOUR CHOICE OF SAUCE

CHEESE BOARD (GFO) \$55

SELECTION OF CHEESE, FRESH FRUIT,
DRIED FRUIT AND CRACKERS

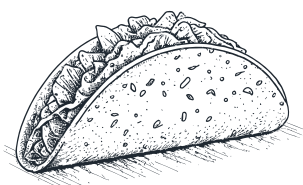
ADD CURED MEAT \$14

CORN RIBS (VG) \$22

ROASTED CORN RIBS COATED IN A CHILLI
LIME NUTTELEX, PLANT BASED MAYO

SAUCES \$3

- TOMATO
 - BBQ
 - AIOLI
 - CHIPOTLE MAYO
 - RED WINE JUS
 - MUSHROOM SAUCE
 - PEPPER SAUCE
 - MUSTARD JUS
 - MINT SALSA VERDE
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HEADRICKS
LANE

