

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



CHEESE BOARD (GFO) **\$55**

SELECTION OF CHEESE, FRESH FRUIT,
DRIED FRUIT AND CRACKERS

ADD CURED MEAT **\$14**

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**

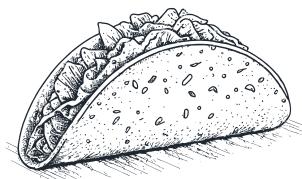
SERVED WITH YOUR CHOICE OF SAUCE

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



**HEADRICKS
LANE**

