

BEER

KOLSCH / S \$9 / P \$12

4.8% ALC, 22 IBU, 3 SRM

A COOL FERMENTED ALE. ORIGINATING FROM COLOGNE, GERMANY DURING THE 1800'S WHEN LAGERS WERE TAKING OVER THE BEER MARKETS. STRAW GOLD, VERY LIGHT BODY, BREADY OR BISCUIT FLAVOURS WITH A CRISP/DRY FINISH. VERY REFRESHING SUMMER BEER. MILD HOP FLAVOUR AND NOSE. BREWED USING PILSNER AND WHEAT MALTS AND ONLY HALLERTAUER MITTELFRUEH HOPS.

THE STANDARD / S \$8 / P \$11

3.8% ALC, 28 IBU, 5 SRM

A WELL ROUNDED MID-STRENGTH BEER. POURS A RICH GOLD COLOUR WITH AN OFF WHITE HEAD. A SIMPLE MALT BILL WITH A HIGH MASH TEMPERATURE GIVES A LOT OF BODY TO THE BEER. THE COMBINATION OF CASCADE AND GALAXY HOPS IMPART A VERY BRIGHT TROPICAL FRUIT CHARACTER AS WELL AS SWEETNESS. FIRM BITTERNESS CLEARS THE PALETTE AND INVITES ANOTHER SIP.

COASTIE COMMON / S \$9 / P \$12

4.2% ALC, 32 IBU, 14 SRM

THE COASTIE COMMON LAGER HAS BEEN FERMENTED WARMER TO BRING YOU THE BEST OF BOTH THE ALE AND LAGER STYLE. WITH FULL, FRUITY AND FLAVOURFUL ESTERS LIKE AN ALE WITH A CRISP CLEAN LAGER FINISH. MATCHED WITH NORTHERN BREWER AND CHINOOK HOPS TO GIVE YOU A VERY SEASONAL BEER.

PROPER IPA / S \$10 / P \$13

6.6% ALC, 60 IBU, 6 SRM

THIS WEST COAST IPA IS THE REAL DEAL. BIG ALCOHOL CONTENT, HIGH BITTERNESS,

A BIG HOP CHARGE AT FLAME OUT AND GENEROUS DRY HOPPING POST FERMENT GIVES THIS BEAST ONE HELL OF A HIT.

RICH WITH SWEET TROPICAL FRUITS AND BUBBLEGUM ON THE NOSE AND MOUTH. A CREEPING BITTERNESS COMES IN TO WASH IT AWAY LEAVING BEHIND A JUICY MOUTH FEEL AND MILD ALCOHOL.

BIG RED ALE / S \$9 / P \$12

5.4% ALC, 32 IBU, 14 SRM

A BEER FOR THOSE LOOKING FOR AN EXPERIENCE IN A GLASS. OUR RED ALE IS LOADED WITH FLAVOUR.

THE OLFACTORY EXPERIENCE IS OFF SWEET CITRUS BACKED UP WITH BROWN SUGAR AND LIGHT SPICES.

ON THE PALETTE YOU GET A SILKY MOUTHFEEL THEN A STICKY RESINOUS CHARACTER. NOTES OF STONE FRUITS START THIS

BEER OFF AND THEN DARK CARAMEL AND PINEY RESINOUS HOP FLAVOURS COME ALONG TO FINISH IT OFF.

ENGLISH PALE ALE / S \$9 / P \$12

4.7% ALC, 41 IBU, 11 SRM

A FIRM FAVOURITE, EASY DRINKING WITH SUBDUED HOPPINESS. FEATHERING SOME OF OUR FAVOURITE AUSTRALIAN HOPS - CITRA FOR (UNSURPRISINGLY) CITRUS TONES AND ELLA (GALAXYS LITTLE SISTER) THIS SESSION-ABLE BEER IS MILDLY FRUITY WHILST STILL MAINTAINING A FAIRLY SOLID MALT BODY.

BROWN ALE / S \$9 / P \$12

5.6% ALC, 39 IBU, 17 SRM

THIS MALT MONSTER HAS 6 VARIETIES OF GRAIN IN IT. IMPARTING A NUTTY AROMA INCLUDING A TOUCH OF BLACK MALT TO GIVE IT A CHOCOLATEY DARKNESS.

AMARILLO HOPS GIVE CITRUSY NOTES TO BALANCE OUT THE HEAVY MALTINESS OF THIS BEER

TASTING PADDLE / \$12

TRY FOUR OF OUR BEERS OF YOUR CHOICE. SERVED IN 140ML GLASSES ON OUR WOODEN PADDLE SEE BAR STAFF FOR DETAILS.



GOURMET JUNK

CHIPS / \$5 MINIMUM BUT ORDER AS MANY \$'S WORTH AS YOU LIKE!

HOT CHIPS ARE IN OUR HUMBLE OPINION THE ULTIMATE ACCOMPANIMENT TO BEER, BUT FOR TOO LONG THE HOT CHIP HAS BEEN TREATED AS MERELY A SIDE AND NOT GIVEN THE RESPECT IT DESERVES.

WE HAND CUT OUR CHIPS ONSITE DAILY AND THEY ARE THRICE COOKED TO ENSURE THEY ARE CRISP,

FRESH AND FLUFFY. TRY WITH SALT AND MALT VINEGAR! / VG

HOMEMADE SAUCES / \$1 EACH

WHITE BBQ, MEMPHIS BBQ, KOREAN BBQ, SRIRACHA MAYO,

LIPSPACKIN MAYO, TRUFFLE AIOLI, LBS KOLSCH &

TRUFFLE MUSTARD, RANCH.

FLATBREAD / \$9

CHARGRILLED FLATBREAD, SPRINKLED WITH OUR

SPENT GRAIN DUKKAH, PORK RILETTE, PICKLES,

CHIMMI CHURRI.

KOREAN BBQ CHICKEN SALAD / \$16

KIMCHI, CUCUMBER, WOMBOK, CARROT, SPROUTS, HERBS, TATSOI, MISO, HONEY LEMON, VINIGARETTE.

THE LAND / \$26

250G RIBEYE, HAND CUT CHIPS, SLAW, CAFÉ DE PARIS BUTTER, HOUSE MADE KOLSCH AND TRUFFLE MUSTARD.

THE SEA / \$16

COASTIE COMMON BATTERED, FRESH MARKET FISH AND CHIPS. SLAW, LEMON, TARTARE. (FISH CAN BE GRILLED IF PREFERRED).

MEMPHIS BBQ SPARE RIB / SML \$12 / MAIN \$20

SESAME, GREEN ONION, WHITE BBQ SAUCE.

BEEF BURGER / \$15 *GF AVAILABLE

BEEF PATTY, LIPSMACKIN MAYO, AMERICAN CHEDDAR, PICKLED ZUCCHINI, CDS.

PHILLY CHEESE STEAK / \$15 *GF AVAILABLE

BRISKET, ROASTED RED PEPPER, CONFIT ONION, AMERICAN CHEDDAR, CAPSICUM JAM, TRUFFLE AIOLI.

FRIED CHICKEN PO BOY / \$15 *GF AVAILABLE

BUTTERMILK FRIED CHICKEN TENDERLOIN, KIMCHI SLAW, SRIRACHA MAYO.

FINE VEGAN

FLATBREAD / \$9

CHARGRILLED FLATBREAD, SPRINKLED WITH OUR SPENT GRAIN DUKKAH:

1 - EGGPLANT BRINJAL, SUNDRIED TOMATO, FRIED CURRY LEAF, SPICED COCONUT YOGURT.

2 - CASHEW HUMMUS, CAPSICUM JAM, PICKLED ZUCCHINI, ROMESCO.

SPICED COCONUT PUMPKIN SALAD / \$15

SERVED WARM, PUMPKIN, BROCCOLINI, SCORCHED ONIONS, EGGPLANT BRINJAL, COCONUT YOGURT DRESSING.

CRUNCHY NOODLE TEMPEH SALAD / \$16

WOMBOK, CABBAGE, CARROT, SPROUTS, HERBS, EDAMAME, WAKAME, PICKLED GINGER, RADDISH, CRUNCHY

CHILLI, LIME DRESSING.

LOADED FRIES / \$12

CORN AND BLACK BEAN CHILLI, PEPPERS, ROMESCO.

VEGAN HOGIE / \$15

AVOCADO, ROASTED PEPPER, CONFIT ONION, SLAW, ROMESCO.

KIDS MENU / \$8

CHEESE BURGER

MARGARITA PIZZA

FISH & CHIPS

15% SURCHARGE ON PUBLIC HOLIDAYS

SOFT DRINK

COKE / \$4

COKE ZERO / \$4

SPRITE / \$4

GINGERELLA GINGER ALE / \$4

APPLE JUICE / \$4

ORANGE JUICE / \$4

CRANBERRY JUICE / \$4

ORGANIC KOMBUCHA

- HIBISCUS / LEMON & GINGER / \$4

SAN PELLEGRINO SPARKLING WATER 500ML / \$5

SAN PELLEGRINO SPARKLING WATER 1L / \$8



COFFEE

SERVED FROM 7AM UNTIL 1PM DAILY

FLAT WHITE

LATTE

CAPPUCCINO

PICCOLO

LONG BLACK

SHORT BLACK

MOCHA

HOT CHOCOLATE

ALL COFFEES:

| DINE IN | REG \$4.5 | LRG \$5 | +50C SOY OR LACTOSE FREE MILK |
|------------|-----------|---------|-------------------------------|
| TA SML \$4 | REG \$4.5 | LRG \$5 | +80C ALMOND MILK |

PRANA WET CHAI TEA / \$4

TEAS / \$4

EARL GREY TEA

ENGLISH BREAKFAST TEA

HONEYDEW GREEN TEA

LEMONGRASS & GINGER TEA

JUICE / \$4

APPLE

CRANBERRY

ORANGE

WINE & SPIRITS

WHITE

VIGNA SANCOL PROSECCO - TREVISO (ITALY) / G \$9 / B \$40

NOSE: FRESH APPLE, CITRUS & CITRUS BLOSSOM. PALATE: LIVELY, FRESH, CITRUS AND APPLE WITH A CLEAN, DRY FINISH

MOMO SAUVIGNON BLANC ORGANIC - MARLBOROUGH (NEW ZEALAND) / G \$9 / B \$40

NOSE: TYPICALLY INTENSE NOSE OF MARLBOROUGH WITH KIWI, STONE AND RIPE PASSIONFRUIT. PALATE: GREAT FRUIT PRESENCE AND COMPLEXITY.

LITTLE YERING CHARDONNAY - YARRA VALLEY (VIC) / G \$9 / B \$35

NOSE: A CITRUS BACK BONE WITH MELON AND RIPE APPLE FRUIT. PALATE: FRESH AND LIVELY WITH MIDDLE PALATE CONCENTRATION. JUICY AND SUCCULENT.

LANA PINOT GRIGIO - KING VALLEY (VIC) / G \$8 / B \$35

NOSE: AROMAS INCLUDE LEMON ZEST AND SPICES WITH EARTHY AND FUNKY NOTES.

PALATE: ROUND AND SOFT WITH LEMONY ACIDITY. THIS WINE HAS A LOVELY WEIGHT AND TEXTURE.

ARTEA ROSE - PROVENCE (FRANCE) / G \$8 / B \$35

NOSE: FRESH RASPBERRIES, WILD STRAWBERRY AND HINTS OF ANISEED SPICE. PALATE: LIVELY AND BURSTING WITH FRUIT, THIS IS DELICIOUS WITH A FRESH FINISH.

RED

WAIRAU RIVER PINOT NOIR - MARLBOROUGH (NEW ZEALAND) / G \$10 / B \$45

NOSE: LIFTED AROMAS OF RIPE CHERRIES AND SPICE LEAD THIS WINE. PALATE: SOFT WITH DELICATE PRIMARY FRUIT CHARACTERS OF WILD BERRIES & SUBTLE TOASTY OAK.

TEUSNER WARK FAMILY SHIRAZ - BAROSSA VALLEY (SA) / G \$9 / B \$40

NOSE: BLACKBERRY, BLACK PLUM, CHERRY AND CASSIS, SUBTLE VANILLA OAK PALATE: POWERFUL YET ELEGANT PALATE. SOFT TANNINS AND A SPINE OF ACIDITY PROVIDE SMART BALANCE.

PIZZINI NONNA GISELLA SANGIOVESE - KING VALLEY (VIC) / G \$9 / B \$40

NOSE: SPICY PLUMS, CHERRIES RED BERRIES AND BLACK BERRY AROMATIC. SPICE NOTES AND TAR AND FRESH LEATHER EXPOSE THEMSELVES WITH TIME.

PALATE: A SOFTER WINE, IDEAL FOR PIZZA! EASY DRINKING, SOFT TANNINS, GOOD FRUIT INTENSITY AND RED FRUIT ACIDITY TO GIVE THE WINE SOME FRESHNESS.

NV LAURENT PERRIER CHAMPAGNE LA CUVÉE - TOURS SUR MARNE (FRANCE) / \$110

NOSE: A FRESH, UPFRONT NOSE WITH NOTES OF CITRUS, APPLE AND SUBTLITIES OF ROASTED NUTS AND BAKED BREADS. PALATE: VERY PLEASANT ATTACK,

WELL-BALANCED AND ROUNDED. PERSISTENT FLAVOURS OF

WHITE PEACH AND CITRUS IN THE FRESH, COMPLEX FINISH.

SPIRITS

WITH MIXER - COKE, COKE ZERO, SPRITE, OJ, FEVER TREE TONIC, LIGHT TONIC, SODA, GINGER BEER, GINGER ALE.

TITO'S VODKA - \$10 WITH MIXER OF CHOICE TITO'S HANDMADE VODKA IS BATCH PRODUCED ON A COPPER STILL USING YELLOW CORN (MOST VODKA IS MADE USING CHEAPER WHEAT OR POTATOES). TITO ALSO RUNS A STRAY DOG REFUGE AFTER STRAY DOGS WOULD HANG AROUND THE FACTORY IN WINTER TO KEEP WARM. TITO IS A LEGEND.

JOSE CUERVO TRADICIONAL SILVER TEQUILA - \$10 WITH MIXER OF CHOICE

MADE FROM 100% BLUE WEBER AGAVE, TRY SIPPING ALONGSIDE OUR KOLSCH BEER.

78 DEGREES GIN - \$10 WITH MIXER OF CHOICE

AWARDS: DOUBLE GOLD MEDAL - AMERICAN DISTILLING INSTITUTE AWARDS 2017, BEST INTERNATIONAL GIN - AMERICAN DISTILLING INSTITUTE AWARDS 2017

A COMPLEX AND SAVOURY GIN DISTILLED FROM A GRAPE BASE AND VAPOUR INFUSED WITH 12 BOTANICALS, SELECTED SPECIFICALLY FOR THEIR PURITY AND QUALITY. PUNGENTLY AROMATIC AND

DISPLAYING RESINOUS, CITRUS AND FLORAL NOTES WITH UNDERLYING SPICE. BEST SERVED WITH FEVER TREE TONIC AND A SLICE OF LIME.

SAILOR JERRYS SPICED RUM - \$10 WITH MIXER OF CHOICE FOR PIRATES AND THE LIKE.

STOLEN GOLD CARIBBEAN PREMIUM AGED RUM - \$9 WITH MIXER OF CHOICE

THE DISTILLATION AND AGEING PROCESS FOR STOLEN'S GOLD RUM TAKES PLACE IN THE CARIBBEAN WHERE THE RUM MATURES IN OAK BARRELS FOR A MINIMUM OF FOUR YEARS BEFORE IT IS CAREFULLY BLENDED BY HAND.

MONKEY SHOULDER SCOTCH WHISKY - \$9 WITH MIXER OF CHOICE SMOOTH AND RICH BLENDED WHISKY FROM SPEYSIDE IN SCOTLAND.

JACK DANIELS BOURBON WHISKEY - \$9 WITH MIXER OF CHOICE THE WHISKEY OF CHOICE FOR AGING ROCK STARS SUCH AS KEITH RICHARDS.

BUFFALO TRACE BOURBON - \$10 WITH MIXER OF CHOICE

BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY IS DISTILLED, AGED AND BOTTLED AT THE MOST AWARD-WINNING DISTILLERY IN THE WORLD. MADE FROM THE FINEST CORN, RYE AND

BARLEY MALT, THIS WHISKEY AGES IN NEW OAK BARRELS FOR YEARS IN CENTURY OLD WAREHOUSES UNTIL THE PEAK OF MATURITY. THE TASTE IS RICH AND COMPLEX, WITH HINTS OF VANILLA,

TOFFEE AND CANDIED FRUIT. THE SMOOTH FINISH LINGERS ON THE PALATE. THIS WILL NEVER CHANGE.

STARWARD WINE CASK SINGLE MALT - \$11 WITH MIXER OF CHOICE