

Redline

EAT – DRINK – GATHER

THIS IS A PLACE TO SHARE A TABLE WITH OLD FRIENDS AND MAKE SOME NEW ONES.

KITCHEN

WE BRING YOU AN INSPIRED SELECTION OF LOCAL CRAFT BREWS AND CLASSIC COCKTAILS, WITH THE AUTHENTIC TASTE OF GOOD OL' AMERICANA. HERE YOU'LL FIND FAVOURITES LIKE TRADITIONAL JAMBALAYA ALONGSIDE BURGERS, RIBS AND FRESH VIBRANT SALADS. ALL COOKED FROM SCRATCH, AND SERVED WITH A SMILE.

TAPHOUSE

  @REDLINEBREWINGCO

BREAKFAST

9 AM - 3 PM WEEKENDS

BACON + EGG ROLL \$12
Bacon and egg on a fresh bread roll

FRIED CHICKEN + BACON + EGG ROLL \$16
Buttermilk fried chicken, bacon and egg on a fresh bread roll with garlic aioli and maple

POACHED PEAR + YOGURT + MUESLI \$14
Served chilled, w/ coconut yoghurt (v)

FRENCH TOAST \$17
Sourdough french toast with maple + warm fruit compote (v)

ELVIS IS KING PANCAKES \$18
Fluffy bacon and banana buttermilk pancakes topped with peanut butter maple and diced bacon

HUEVOS RANCHEROS \$15
Chorizo add \$6
Crisp corn tortillas, black beans, tomatillo-avocado salsa, pico de gallo, feta + a fried egg

BREAKFAST BURRITO \$13
Chorizo add \$6
Flour tortilla, scrambled egg, black beans, avocado, pico de gallo + mozzarella

POACHED EGGS \$17
w/ avocado + succotash (gf)(v)

RED FLANNEL HASH \$18
w/ egg + toast
New England skillet meal of smashed potatoes, beetroot, onions, sweet peppers and bacon

SMOKED TROUT HASH \$19
w/ egg + toast
Skillet fry up of potatoes, onions, dill, kale and house hot smoked trout

BIG BREAKFAST \$24
Two eggs any way, potatoes, grilled andouille, bacon, succotash + toast

— FOR THE KIDS —

PANCAKE + FRUIT (v) \$8

MUESLI + YOGURT (v) \$8

GRILLED CHEESE TOASTIE (v) \$8

PLEASE ORDER AND PAY AT THE BAR

ALL CREDIT & DEBIT CARDS ARE SUBJECT TO A SURCHARGE OF 0.8% - 1.6% BASED ON CARD TYPE

LUNCH / DINNER

FROM 11:30AM WEDNESDAY - SUNDAY

— SMALL SHARES —

- ACHIOTE PULLED PORK TACO** \$6
Soft corn tortilla with achiote spiced pulled pork, black beans, pineapple + radish (gf)
- CHICKPEA CAULIFLOWER TACO** \$5
Soft corn tortilla, croquette of chickpea and cauliflower, black beans + chimichurri (gf)(v)
- BEER BATTERED SNAPPER TACO**..... \$7
Soft corn tortilla, beer battered snapper, 'shrettuce', radish + pico de gallo
- FRIED GREEN TOMATOES** \$12
w/ Alabama white BBQ sauce
Cornmeal dredged green tomato skillet fried in bacon fat, served with grilled zucchini
- CORN + CHEDDAR HUSH PUPPIES** \$8
w/ peach jam (v)
Corn bread and cheese balls, deep fried, crispy on the outside, fluffy and moist on the inside
- BUTTERMILK FRIED CHICKEN WINGS** \$10
w/ Alabama white BBQ sauce
- TAQUITOS DURADOS** \$14
Crispy rolled tacos stuffed with potato, corn + green chilli, topped with mole' negro
- MAC AND CHEESE** \$10
Macaroni in cheese sauce, gratined and served in a skillet
- POTATO SKINS** \$10
Fried potato skins filled with bacon, cheese, pico de gallo, jalapeno ranch + pesto (gf)
- BEER BATTERED FRIES** \$9
w/ comeback sauce (gf) (v)
- BEER BATTERED ONION RINGS** \$9
w/ comeback sauce (v)
Light and crispy fried onion rings

**SMALL IN SIZE,
BIG IN FLAVOUR**

— SALADS —

- WATERMELON SALAD** \$10
Diced watermelon, fried peanuts, feta, mint caramel + chilli (gf)(v)
- WEDGE SALAD** \$11
Wedge of iceberg lettuce smothered in creamy blue cheese buttermilk dressing, topped with seeds, cherry tomatoes + fresh herbs
- GRILLED COS + CHICKEN SALAD**..... \$19
Grilled baby cos, anchovy dressing, feta + grilled chicken (gf)
- WARM GRAINS + GREENS SALAD**..... \$16
Barley, peas, broadbeans, kale, sherry vinaigrette + feta

LITTLE PEOPLE BIG APPETITES

— FOR THE KIDS —

- HUSH PUPPIES + APPLE SLICES (v)**.... \$6
- GRILLED CHEESE TOASTIE (v)** \$8
- KIDS BEEF SLIDER + FRUIT** \$9
- 2 TOPPING KID PIZZA** \$10
- FISH + CHIPS** \$12

— BURGERS —

w/ FRIES

- BLACK EYED PEA CAKE** \$17
Iceberg lettuce, smoked jalapeno aioli, peach jam (v)
- CHEESEBURGER** \$18
Bacon jam add \$4
Mustard pickles add \$3
Angus beef, american cheese, iceberg lettuce + aioli
- GRILLED CHICKEN BURGER** \$18
Grilled chicken thigh, iceberg lettuce, green tomato, jalapeno aioli
- SOFT SHELL CRAB PO'BOY**..... \$22
Light Crusty baguette, crispy crab, 'shrettuce'+ aioli

**FOOD
IS FUEL
FOR THE SOUL**

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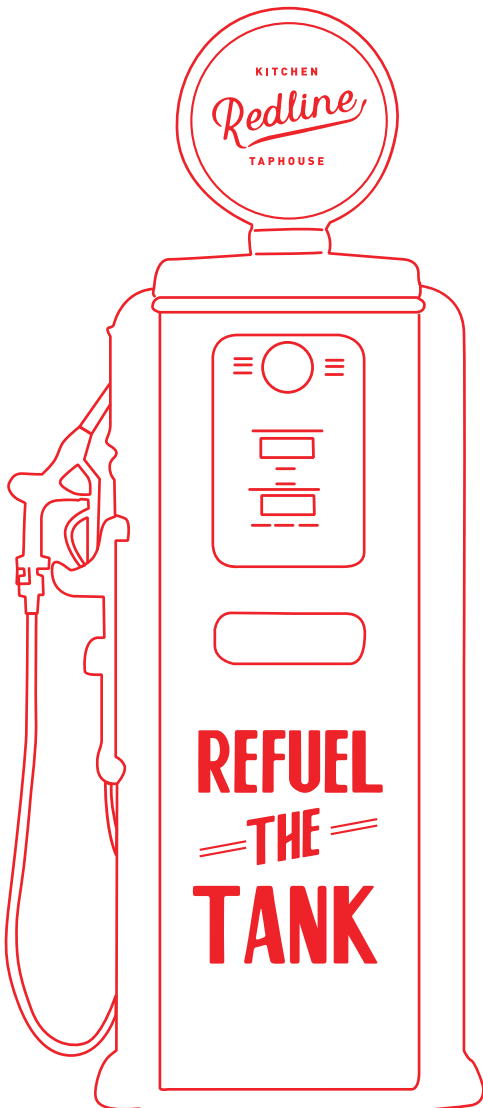
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LUNCH / DINNER

FROM 11:30AM WEEKENDS / 5PM WEEKDAYS

— SUBSTANTIALS —

- CREOLE RED BEANS + RICE** \$19
Grilled chicken add \$6
Red beans, celery, capsicum, onion, spices,
served on rice with pickled apple + greens (gf)(v)
- JAMBALAYA** \$24
This Louisiana favourite is a hearty meal of rice, tomato,
andouille sausage, shrimp, celery, green pepper, onion and
Redline spices (gf)
- GRILLED T-BONE STEAK** \$28
300gm T-bone steak, succotash + green beans (gf)
- CLAM POT** \$22
Fresh clams in the shell boiled in lager, eschalots, herbs,
served with grilled sourdough
- RIBS ST LOUIS STYLE**
- 1/2 RACK** \$32
- FULL RACK** \$58
St Louis style pork ribs, smothered
in house made BBQ sauce. Served with succotash,
hush puppies + chilled green beans



— PIZZA —

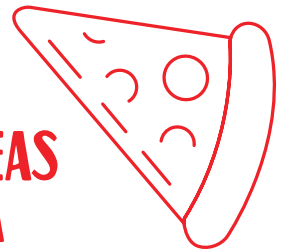
CHOOSE UP TO THREE TOPPINGS

13" NEW YORK STYLE PIZZA \$20
Hand tossed base that is thick and fluffy only on the edge
with a thin and pliable centre, lightly spread with tomato
sauce and sprinkled with mozzarella and then topped with
your choice of ingredients

Pepperoni, mushrooms, capsicum, onions, zucchini, olives,
ham, bacon, pork sausage, eggplant, fresh tomato, extra
cheese

Extra toppings add \$2 each

Fresh chilli, basil, oregano
Extra herbs add \$1 each



**CAN'T DECIDE?
CHECK OUT IDEAS
#REDLINEPIZZA**

— TO FINISH —

w/ BOURBON PAIRINGS +\$8

- PIE OF THE DAY** \$8
Buttermilk vanilla icecream add \$4
(Buffalo Trace, Kentucky straight bourbon whiskey)
- HOT FUDGE SUNDAE** \$8
Hot fudge, ice cream, nuts (gf) (v)
(Bulleit, straight bourbon whiskey)
- BREAD PUDDING** \$10
Brioche, spiced pecans and chocolate pieces
baked in a cinnamon custard firm and moist (v)
(JD Single Barrel straight bourbon whiskey)
- CHURROS** \$10
Crispy fried choux pastry fingers rolled in cinamon sugar and
served with salted caramel dipping sauce (v)
(Eagle Rare straight bourbon whiskey)



**AS SWEET
AS APPLE PIE**

DRINKS

— BEER —



**10 DIFFERENT BEERS ON TAP!
SEE BAR LISTING FOR DETAILS**

HOUSE BEERS ON TAP

Half.....	\$5
Pint.....	\$9

GUEST BEERS ON TAP

Half.....	\$6
Pint.....	\$11
Tasting Paddle (4x 200ml).....	\$16

— IN THE FRIDGE —

**CHECK THE FRIDGE FOR TODAY'S
FANCY TINNIES**

COOPERS 'PREMIUM LIGHT' LOW-ALCOHOLIC LAGER (2.9%)

355ml can.....	\$7
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WILDE GLUTEN-FREE PALE ALE (4.5%)

330ml bottle	\$10
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— COCKTAILS —

BLOODY MARY	\$16
Vodka, Tomato, Lemon, Red Magic Spices, House Hot Sauce, Worcestershire	

SHUGGA BOWL	\$17
Underground Caramel Vodka, Passionfruit, Sugar Syrup, Lime Wedges	

ROSE GARDEN	\$17
Tequila, Cointreau, Rose Syrup, Lime Juice, Cucumber Juice	

IN THE PINES	\$17
Underground Gin, Pink Grapefruit, Rosemary Syrup, Grapefruit Bitters, Tonic	

CREOLE MOJITO	\$16
Pampero Blanco Rum, Creole Shrub (rum, clementine, spices), Sugar Syrup, Fresh Mint, Lime	

BOULEVARDIER	\$16
Bulleit Rye Bourbon, Campari, Punt e Mes Vermouth	

PENICILLIN	\$17
Famous Grouse Scotch, Laphroaig Single Malt Honey, Ginger, Lemon Juice	Scotch,

TURKISH ESPRESSO	\$17
Vodka, Mr Black Liqueur, Espresso, Cardamom Syrup	

— SPARKLING —

LA ZONA, King Valley VIC PROSECCO	\$13 \$56
HOLM OAK, Tamar Valley TAS NV BRUT.....	\$65

— WHITE —

KILIKANOON, Clare Valley SA (2017) RIESLING	\$48
SECRET GARDEN, Big Rivers NSW (2016) SSB	\$7 39
NOVELLO, Adelaide Hills SA (2017) PINOT GRIGIO	\$11 \$45
SEE SAW, Orange NSW (2015) PINOT GRIS	\$12 \$48
KIMI, Marlborough NZ (2016) SAUVIGNON BLANC	\$11 \$45
ALLANDALE, Hunter Valley NSW (2016) CHARDONNAY	\$14 \$55

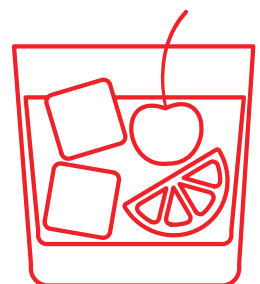
— ROSE —

ALLIANCE DE LOIRE, Languedoc France (2015) ROSE	\$12 \$47
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— RED —

DELATITE HIGHER GROUND, Mansfield VIC (2016) PINOT NOIR	\$13 \$52
THOMAS GOSS, McLaren Vale SA (2015) MERLOT.....	\$12 \$48
JUNIPER, Margaret River WA (2014) CABERNET MERLOT.....	\$14 \$55
SECRET GARDEN, Big Rivers NSW (2016) CABERNET SAUVIGNON	\$7 \$29
ANGUS & BREMER, Langhorne Creek, SA (2015) SHIRAZ.....	\$13 \$50
ROLF BINDER, Barossa Valley SA (2016) RHB RESERVE SHIRAZ	\$65

**GOOD
OLD FASHIONED
SERVICE**



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