



Brewery

Share Platters

Designed to serve 10 people

Must be ordered and paid for 7 days in advance

Ploughman's platter Grilled sourdough, smoked cheddar, chorizo, smoked ham, stuffed olives, Hungarian salami, seasonal dips, grissini and parmesan crumbed button mushrooms **75**

Four Point Sandwiches Selection of fillings cut into triangles on a variety of bread (white, wholemeal, and multigrain bread) served on a platter with assortment of fillings tuna, chicken, egg, ham, roast beef, vegetarian with a selection of salad fillings **75**

Charcuterie platter Selection of house made French style smallgoods, pate', terrine, rillettes, and suckling pork brawn, pickled vegetables and crisp melba toast **75**

Salt and pepper squid platter Crisp salt and pepper squid, selection of wasabi aioli, soy glaze, chilli and mirin dip and fresh citrus **75**

Beer battered fish platter Freshly beer battered fish fillets, house made tartar, fresh lemon **75**

Gourmet pie platter Selection of gourmet lamb and rosemary, pepper steak, plain beef, mini sausage rolls, served with bbq and tomato sauce **75**

Vegetarian platter Fresh sweet corn fritters, frittata, assorted seasonal dips and grilled sourdough, warm olives, grilled Mediterranean vegetables **75**

Baby beef and gravy roll platter Fresh baked petit pains, filled with succulent roast beef, rich beef gravy topped with rosemary sea salt **85**

Chicken and beef platter Skewers of chicken in satay sauce, and tender beef in smoked tomato chutney **\$100**

Cape grim beef burgers Mini damper roll burgers of select cape grim Tasmanian beef, French mustard, smoked tomato relish, vintage cheddar and rocket **\$100**

The yum char platter Seafood and meat mix. Selection of in house made Chinese style dumplings, crisp wontons, dim sim and tempura prawns **\$100**

Farmhouse cheese platter Selection of Australian farmhouse cheese, quince paste, crisp lavosh and table grapes **\$100**

Hot and cold seafood platter Selection of market fresh seafood, fish, shellfish, oysters and crustacean, served with seasonal garnish, house made aioli and citrus **\$275**