

# REDOAK

RESTAURANT ♦ BAR ♦ BREWERY

## BEER & FOOD PAIRINGS

For a unique beer and food matching experience, 4 canapes are matched to 4 beer styles to complement or contrast flavour profiles. The boards may change depending on availability. We suggest you start with the beer first and work from left to right, light to dark.

### Seafood tasting board 30

Prawn cutlet w/ lemon pepper and aioli **aussie lager**

Grilled octopus with chilli & tomato salsa **red cheerin**

Sesame seeded tuna w/ soy dressing **honey ale**

Salmon gravalax w/ creme fraiche & lemon balm **organic pale ale**

### Meat tasting board 30

Lemon myrtle and garlic chicken w/ guacamole **aussie lager**

Braised pork belly w/ pickles and slaw **honey ale**

Wild boar salami w/ native cranberries & salt bush **west coast pale**

Kangaroo saucisson w/ sweet mustard relish **stout**

## TO SHARE

**Redoak's meat platter** chicken schnitzel, lamb ribs, wagyu steak, pork & fennel sausage, pork crackling, onion rings, salad, BBQ sauce, beer onion jus (**for two or more**) 68

**Sea plate** smoked salmon, grilled baby octopus, crumbed prawn cutlets with lemon pepper, sundried tomato and sourdough bread 25

**Charcuterie board** prosciutto, kangaroo saucisson, wild boar salami, pork rilette, olives, pickles, grainy mustard and rustic sourdough (gfm) 25

**Vegetarian plate** roasted mushroom, grilled eggplant, feta, dolmades, spicy capsicum dip and rustic sourdough (v/gfm) 21

**Cheese board** Southcape brie, King Is cheddar, Roaring 40s blue, olive bread, fruit compote, lavosh, water crackers (v/gfm) 25

### Baker's bread (v)

sourdough bread, marinated olives, whipped butter, balsamic & olive oil 12

### Crispy chicken drumettes

choose: blue cheese sauce, Louisiana spiced dressing or beer BBQ sauce 16

### Chunky chips

choose: aioli, tomato sauce or salt & vinegar 9

### Sweet potato fries

choose: aioli or blue cheese sauce 12

## SALADS

**Quinoa & kale** almond, native cranberries, capsicum & Dijon truffle dressing 15

**Pumpkin & lentils** roast pumpkin slices, rocket, lentils, pickled onions, cherry tomatoes, raspberry walnut viniagrette (vg) 15

**Panzanella** tomato, onion, basil, balsamic viniagrette and wattleseed sourdough croutons (vg) 15

**Caesar** cos lettuce, poached egg, anchovy, mayonnaise, parmesan and croutons 15

Add: wagyu (160gm) steak 10 | smoked salmon 9  
garlic prawns 9 | chicken breast strips 6 | haloumi cheese 4

## BURGERS

### Aussie beef

milk bun, cos lettuce, tomato, cheese, caramelised onion, beetroot and vegemite mayonnaise 17

### Lemon myrtle chicken

milk bun, cos lettuce, cheese, tomato, guacamole and mayonnaise 17

### Vegetarian

charcoal brioche bun, cos lettuce, haloumi cheese, tomato, capsicum, basil pesto mayonnaise 16

Add: extra beef patty 6 | wagyu steak 10 | chips 4  
bacon 4 | haloumi 4 | fried egg 2 | pineapple 2

## PIZZAS

9" | 15/16 or 12" | 22/23

**Margherita** bocconcini, tomato, basil pesto (v)

**Garlic prawn** kalamata olives, feta cheese, parsley, thin crust

**Prosciutto** bocconcini, rocket, parmesan on thin crust base

**Wild boar salami** native cranberries and fried salt bush leaves

**Vegetarian** eggplant, sun dried tomato, capsicum, goats cheese, balsamic glaze (v)

(Note: Gluten free 8" bases are available 4)

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## MAINS

### Bangers & mash

Choice of: Pork & fennel OR Kangaroo sausages  
w/ potato mash and beer onion jus 24

{ organic pale ale }

### Tasmanian salmon

green beans, tomato, potato, egg, anchovy, kalamata olives,  
Snowy River seaspray and lemon myrtle dressing (gf) 29

{ honey ale }

### Pumpkin & ricotta ravioli

brown butter, parmesan, bush apple and crispy salt bush (v) 23  
(add grilled chicken 6)

{ pommy bitter }

### Fish & chips

beer battered barramundi fillets with chunky chips,  
salad, lemon wedge and tartare sauce 22

{ aussie lager }

### Lamb rump

green pea risotto, pea tendrils, wild herb tomato chutney  
and quandong jus 29

{ red cheerin }

### Squid ink fettucine

beer braised octopus, cherry tomatoes, rocket, chilli, garlic  
and pangrattato breadcrumbs 26

{ aussie lager }

**Beef pot pie** wbraised beef cheek pie, smashed green pea & salad 19  
(add mash/chips 4)

### Chicken breast

grilled chicken breast w/ ratatouille, polenta chips and wattleseed jus (gf) 29

{ pommy bitter }

### Beef rib eye

400g rib eye grilled with crushed chat potatoes, roasted mushrooms, dutch  
carrots and housemade BBQ sauce (gfm) 49

{ global IPA }

### Oven roasted pork hock

w/ potato mash, sauerkraut, dutch carrots, green beans and jus 38

(20mins cooking time)

{ belgian red ale }

## SIDES

**Steamed greens** seasonal greens, olive oil (vg, gf) 9

**Potato mash** (v, gf) 9

**Green leaf salad** (vg, gf) 9

**Garlic flat bread** (v) 12

**Chips** choice of aioli, tomato sauce or salt & malt vinegar (v) 9

**Sweet potato fries** choice of aioli or blue cheese sauce (v) 12

## DESSERTS

### Beeramisu

Redoak's spin on a traditional tiramisu 12

{ stout }

### Wild rosella panna cotta

berry sauce, wattleseed biscotti, vanilla fairy floss 12

{ honey ale }

### Warm chocolate brownie

served warm with chocolate dipped candied orange,  
chocolate icecream, fresh mint 12

{ stout }

### Affogato

spiced vanilla icecream, Redoak's stout syrup  
combined with Vanilla Galliano and a shot of espresso coffee 15

Ask about our **'Redoak inspired' Espresso Martinis** with stout syrup,  
locally made coffee liquers for a range of different interpretations

Redoak was established in 2004 by brother and sister duo (David & Janet). We are an Australian owned, small and independent brewery, bar and restaurant. The Sydney based brewery uses 100% solar energy and works closely with local farmers. Our chefs support Australian farmers and producers sourcing fresh produce, sustainably farmed fish, and local wines wherever possible etc.

Our real craft beers are brewed from 100% grains which makes them full of body, flavour and taste. We believe good beer should be enjoyed with good food. The recommended beer matches follow our three C's principles to complement | contrast | cut the flavours in the dish, to enhance your dining and drinking experience. Please enjoy!