

# REDOAK

RESTAURANT ♦ BAR ♦ BREWERY

## salads

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

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

**Panzanella** tomato, onion, basil, balsamic vinaigrette 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

## mains

### Bangers & mash

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

**Tasmanian salmon** green beans, tomato, potato, egg, olives, anchovy, Snowy River seaspray and lemon myrtle dressing 29

**Fish & chips** beer battered barramundi fillets with chips, green salad, lemon and tartare sauce 22

**Pumpkin & ricotta ravioli** w/ brown butter, parmesan, bush apple and crispy salt bush 23 (add grilled chicken 6)

**Beef pot pie** braised beef cheek pie, smashed green pea, salad 19 (add potato mash or chips 4)

## 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

## burgers

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

**Lemon myrtle chicken** milk bun, cos lettuce, cheese, tomato, guacamole & mayonnaise 17

**Vegetarian** charcoal brioche bun, cos lettuce, haloumi cheese, tomato, capsicum, basil pesto mayonnaise (v) 16

**Steak sandwich** wagyu steak on turkish bread w/ rocket, tomato, caramelised onion, horseradish mayonnaise 18

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

## pizzas

**Margherita** bocconcini, tomato, basil pesto (v) 15

**Garlic prawn** kalamata olives, feta cheese, parsley, thin crust 16

**Prosciutto** bocconcini, rocket, parmesan on thin crust base 16

**Wild boar salami** native cranberries & fried salt bush leaves 16

**Vegetarian** eggplant, sun dried tomato, capsicum, goats cheese, balsamic glaze (v) 15

If you're hungry or sharing, maybe choose a 12" base 7 | GF base (8") 4  
All pizzas are on tomato base with shredded mozzarella

## tasting boards

Our tasting boards offer a truly unique beer & food matching experience. Four canapes are matched to different beer styles to complement or contrast flavour profiles in the beer and food. The boards may change subject to availability. Start with the beer first and work from left to right, light to dark. 30

**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**

**V: Vegetarian VG: Vegan DF: Dairy free GF: Gluten Free \* or GFM: can be modified GF (please ask for options).**

Tell staff if you have food allergies or special dietary needs. We can't guarantee your request, but we may be able to make minor adjustments to our dishes.

LUNCH TIME - We understand you may have limited time for lunch today. If so, please let our staff know when ordering if you're in a hurry. Note that bill splitting can take time to process.

Note credit cards incur a 1.5% surcharge for merchant processing fees