



LUNCH

BURGERS

- AUSSIE CLASSIC BEEF** 17
pasture fed beef patty, cos lettuce, tomato, cheese, caramelised onion, beetroot, smoky BBQ, mayo
- LEMON MYRTLE CHICKEN** 17
cos lettuce, tomato, cheese, guacamole and mayonnaise
- SMOKY QUINOA & KALE** 16
smoky quinoa & kale patty, cos lettuce, tomato, cucumber, capsicum, pumpkin hummus (v, vgm)
- STEAK SANDWICH** 18
wagyu steak on turkish bread w/ rocket, tomato, caramelised onion, horseradish mayonnaise

ADD ONS

- | | | | |
|--------------------|----|-----------|---|
| extra beef patty | 6 | haloumi | 4 |
| wagyu 160gm steak | 10 | bacon | 4 |
| sweet potato fries | 6 | fried egg | 2 |
| chips | 4 | pineapple | 2 |

PIZZAS

- GARLIC PRAWN** 16 / 23
kalamata olives, feta cheese, parsley, thin crust
- PROSCIUTTO** 16 / 23
bocconcini, rocket, parmesan on thin crust base
- WILD BOAR SALAMI** 16 / 23
native cranberries & fried salt bush leaves
- PUMPKIN & GOATS CHEESE** 15 / 22
crispy kale, lemon myrtle and coconut sprinkle (v)
- MARGHERITA** 15 / 22
bocconcini, tomato, pesto, fried basil leaves (v)

OPTIONS

All pizzas are served w/ tomato base and mozzarella

GLUTEN FREE BASE ADD 4

9"/12"

SALADS

- QUINOA & KALE** 15
almond flakes, native cranberries, roasted capsicum & Dijon truffle dressing (v, gf)
- PUMPKIN & LENTILS** 15
roast pumpkin, rocket, lentils, pickled onions, cherry tomatoes, raspberry walnut vinaigrette (v, gf, vg)
- REDOAK CAESAR** 15
cos lettuce, hard boiled egg, anchovies, mayonnaise, parmesan shavings, croutons (gfm)

ADD ONS

- | | | | |
|-------------------|----|-----------------------|---|
| wagyu 160gm steak | 10 | chicken breast strips | 6 |
| smoked salmon | 9 | haloumi cheese | 4 |

MEALS

- FISH TACOS** 15
beer battered fish fillets w/ slaw and spicy mayonnaise on soft tacos (3 tacos)
- CHICKEN SCHNITZEL** 15
served with chips, garden salad and jus
- FISH AND CHIPS** 22
beer battered barramundi fillets with chips, green salad, lemon wedge and tartare sauce
- LAMB POT PIE** 22
quandong, winter vegetables garnished w/ green pea puree and salad (Add chips or mash \$4)
- VEGETABLE STACK** 23
smoky quinoa & kale patty, mushroom, tomatoes, capsicum, pumpkin, hummus, dukkah (v, vg, gf)
- SAUSAGES & MASH** 24
Choice of: Pork & fennel OR Kangaroo sausages w/ creamy potato mash and beer onion jus
- PRAWN FETTUCINE** 28
Australian prawns, chilli, garlic, cherry tomato, shellfish stock, rocket, citrus zest (gf option)
- TASMANIAN SALMON** 29
chat potatoes, roast baby beets, green pea puree and lemon myrtle dressing (gf)

turn over

SNACKS

- Chunky chips** 9
choose: aioli, tomato sauce, salt & vinegar
- Garlic flat bread (vg)** 9
- Sweet potato fries** 12
choose: aioli or blue cheese sauce
- Crispy chicken drumettes** 16
choose: blue cheese, BBQ or Louisiana sauce

OUR STORY

Australian Owned



Friendly Service



YOUR Local



lemon myrtle



native cranberries



salt bush

We use fresh ingredients and love to incorporate beer and native Australian ingredients in our dishes!

TASTING BOARDS

BEER + FOOD + EXPERIENCE

SEAFOOD TASTING BOARD 30

Salmon, pea puree, pickled samphire **aussie lager**
 Grilled octopus with chilli & tomato salsa **honey ale**
 Sesame seeded tuna w/ soy dressing **felda weiss**
 Prawn w/ lettuce and karkalla salsa **organic pale ale**

MEAT TASTING BOARD 30

Lemon myrtle chicken w/ guacamole **aussie lager**
 Braised pork belly w/ pickles and slaw **organic pale ale**
 Wild boar salami, native cranberries, saltbush **felda**
 Kangaroo saucisson, sweet mustard relish **stout**

Four canapes matched to different beer styles to complement or contrast flavour profiles in the beer and food. The boards may change subject to availability.

SWEETS

BEERAMISU 12

Redoak twist on traditional tiramisu with beer infusion and pashmak (fairy floss)

WILD HIBISCUS BROWNIE 12

warm chocolate brownie with wild hibiscus ice cream and edible rose petals

AFFOGATO 15

spiced vanilla ice cream, Redoak stout syrup combined with vanilla galliano & espresso shot

OR A COCKTAIL

turn over

V: Vegetarian VG: Vegan 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 - If you have limited time for lunch today, please let our staff know when ordering. Note that bill splitting can take time to process. Note credit cards incur a 1.5% surcharge for merchant processing fees