



DINNER

ASK FOR
OUR SPECIALS

SALADS

ROCKET & PEAR	15
cherry tomato, sunflower seeds, parmesan shavings, balsamic reduction	
ROAST PUMPKIN & QUINOA	15
mesclun lettuce, pickled onions, almond flakes, raspberry vinaigrette (gf, vg)	
REDOAK CAESAR	15
cos lettuce, hard boiled egg, anchovies, mayonnaise, parmesan shavings, croutons (gfm)	

ADD ONS

wagyu 160gm steak	8	chicken breast strips	5
smoked salmon	7	haloumi cheese	3

SHARE BOARDS

SEA PLATE	25
smoked salmon, braised octopus, sesame tuna, prawns w/ karkalla salsa, sun-dried tomato, bread	
CURED MEATS BOARD	25
prosciutto, kangaroo, wild boar salami, spicy chorizo, olives, pickles, mustard, bread (gfm)	
VEGETARIAN BOARD	21
roast capsicum, eggplant, mushroom, zucchini, feta, dolmades, spicy capsicum dip, sourdough (v,gfm)	
CHEESE BOARD	25
Southcape brie, King Is. cheddar, Roaring 40s blue cheese, bread, compote, lavosh, crackers (v, gfm)	
SAUSAGE BOARD	34
German sausages - kransky, pork, knackwurst, weisswurst, sauerkraut, potato mash, beer jus, sweet mustard pickles	

MEALS

FISH AND CHIPS	22
garden salad, lemon, tartare sauce	
BEEF POT PIE	22
braised beef cheek, vegetables, green pea puree, salad (add chips or mash 4)	
PAN SEARED GNOCCHI	21
wild mushrooms, lemon thyme burnt butter	
VEGETABLE STACK	23
black bean & sweet potato patty, mushroom, tomatoes, capsicum, avocado, dukkah (v, vg, gf)	
CHICKEN PARMIGIANA	22
w/ garden salad & chips (add smoked ham 3)	
SAUSAGES & MASH	24
Choice of: Pork & fennel OR Kangaroo sausages w/ potato mash and beer onion jus (gfm)	
ARTICHOKE FETTUCINI	21
cherry tomatoes, garlic on a light tomato sauce (add chicken 5 prawns 9)	
CHICKEN BREAST	29
cauliflower, snow peas, cherry tomatoes, chilli mustard dressing	
TASMANIAN SALMON	29
roast baby beets, pea puree, target beet, lemon myrtle dressing (gf)	
BEEF SIRLOIN	29
250g beef sirloin, green beans, rosemary roast potatoes, Felda mushroom jus	
PORK HOCK	38
oven roasted pork hock, mash, sauerkraut, dutch carrots, beans, jus (gfm) 20 MINS	
RIB EYE FILLET	49
400g beef rib eye fillet, chat potatoes, mushrooms, carrots, stout & red wine jus (gfm)	
steamed vegetables mash green salad 9	

SIDES

SWEETS

BEERAMISU	12	CITRUS TART	12
w/ beer infused mascarpone, baby mint		w/ apple cider cream & candied orange	
WARM CHOCOLATE BROWNIE	12	AFFOGATO	15
w/ stout ice cream & rose petals		ice cream, stout syrup, vanilla galliano & espresso	



PIZZAS

PROSCIUTTO & ROCKET bocconcini, parmesan, thin crust	16 / 23
LEMON MYRTLE PRAWN cherry tomatoes, feta cheese, parsley, thin crust	16 / 23
REDOAK SUPREME wild boar salami, chorizo, ham, onion, capsicum, salt bush leaves	17 / 24
BBQ CHICKEN capsicum, mushroom, onion, BBQ sauce	16 / 23
CHARGRILLED VEGETARIAN capsicum, zucchini, mushroom, eggplant, coconut sprinkle (v, vgm)	15 / 22
MARGHERITA bocconcini, tomato, fried basil leaves (v)	15 / 22



OPTIONS

All our pizzas are served with a tomato base and mozzarella cheese

9" GLUTEN FREE BASE **4**

BURGERS

CLASSIC AUSSIE BEEF pasture fed beef patty, cos lettuce, tomato, cheese, caramelised onion, beetroot, smoky BBQ mayo	17
SOUTHERN FRIED CHICKEN slaw, pickled raddish, chipotle, herb & garlic ranch dressing on potato bun	17
BLACK BEAN BURGER organic black bean patty, cucumber, cos lettuce, avocado mash (v, vgm)	16
WAGYU STEAK SANDWICH rocket, tomato, caramelised onion, seeded mustard worcestershire mayo on turkish bread	18

ADD ONS

wagyu 160gm steak	8	sweet potato fries	6
bacon	4	chips	4
haloumi	3		
pineapple or fried egg	2		

TASTING BOARDS

BEER + FOOD + EXPERIENCE

SEAFOOD TASTING BOARD **30**

Salmon, pea puree, pickled samphire + aussie lager
 Braised octopus with chilli & tomato salsa + honey ale
 Sesame seeded tuna w/ soy dressing + pommy bitter
 Prawn w/ lettuce and karkalla salsa + organic pale ale

MEAT TASTING BOARD **30**

Southern fried chicken w/ ranch dressing + aussie lager
 Braised pork belly w/ pickles and slaw + organic pale ale
 Wild boar salami, native cranberries, saltbush + bitter
 Kangaroo prosciutto, sweet mustard relish + mcstout

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

SNACKS

CHUNKY CHIPS choose: aioli, tomato sauce, salt & vinegar	9
GARLIC FLAT BREAD (vgm)	9
SWEET POTATO FRIES choose: aioli, blue cheese or sweet chilli & sour cream	12
CHICKEN DRUMMETTES choose: srirachi butter, BBQ mayo or blue cheese sauce	16
CROCODILE NACHOS w/ crocodile mince, corn chips, cheese, guacamole, sour cream, sweet chilli & shallots (gf)	22

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

Please let staff know 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

turn over