EAT

ALL DAY MENU
11.30AM TILL LATE

PLEASE ORDER AT THE BAR

KING ST BREWHOUSE & RESTAURANT

TO SHARE

BOWL OF CHIPS 9 *V GF DF*

POTATO WEDGES 10 *V DF*
SOUR CREAM & SWEET CHILLI SAUCE

GARLIC BREAD 9 *V*
GARLIC & CHEESE PANINI LOAF

BEER BATTERED ONION RINGS 10 *V DF*
WITH SMOKY BBQ SAUCE

LOADED CHIPS 15
CHIPS TOPPED WITH BEEF BRISKET BURNT ENDS,
SMOKY BBQ SAUCE & MELTED CHEESE

SPICY CALAMARI 17 *DF*
LIGHTLY FRIED CALAMARI WITH A SPICY
ASIAN SEASONING & NAM JIM DIPPING SAUCE

BUFFALO CHICKEN WINGS 16
WINGS & DRUMETTES TOSSED IN A CHOICE OF SAUCE:
HOT & SPICY BUFFALO
SMOKY BBQ DF SPICY BBQ DF
GHOST PEPPER (EXTREMELY HOT) GF DF
WITH CELERY & CARROT SLICES & BLUE CHEESE SAUCE

MAC N CHEESE BITES 16 *V*
4 CHEESES COMBINED WITH MACARONI & DEEP FRIED
WITH A SMOKY BBQ SAUCE & A CHIPOTLE AIOLI DIPPING SAUCE

SALADS

SCALLOP & APPLE SALAD 22 *GF DF*
SEARED SCALLOPS, LAMBS LETTUCE, SLICED GREEN APPLES,
SHALLOTS, ROASTED WALNUTS, LEMON ZEST DRESSING

CHICKEN QUINOA SALAD 21 *GF*
MIXED QUINOA, BABY SPINACH, SHALLOTS,
BOCCONCINI, CITRUS DRESSING

ROASTED BEETROOT SALAD 18 *V GF*
ROASTED BABY BEETS, GOAT CHEESE, PINE NUTS,
ROCKET, LIGHT BALSAMIC VINAIGRETTE
– ADD GRILLED CHICKEN BREAST OR SMOKED SALMON $6 –

FOR THE KIDS

KIDS MEALS 12
KIDS 12 YEARS & UNDER
INCLUDES A SMALL SOFT DRINK & ACTIVITY PACK

FRIED BUTTERMILK CHICKEN THIGH
WITH MASH POTATO, GRAVY & CORN ON THE COB

FISH & CHIPS WITH SALAD

SPAGHETTI WITH NAPOLI SAUCE *V*

KIDS ICE CREAM 4
2 SCOOPS OF VANILLA ICE CREAM
WITH CHOCOLATE OR STRAWBERRY TOPPING

BURGERS & BREAD

ALL WITH A SIDE OF CHIPS

BREWHOUSE BEEF BURGER 21
100% ANGUS BEEF, BACON, TASTY CHEESE, LETTUCE, TOMATO,
AMERICAN MUSTARD & TOMATO SAUCE ON A MILK BUN

SPICY BUTTERMILK CHICKEN BURGER 22
SEASONED CHICKEN THIGH, CHEESE, BACON,
JALAPENO COLESLAW & CHIPOTLE MAYO
– ADD EXTRA CHICKEN $5 –

BEEF BRISKET BURGER 22
HOUSE SEASONED BEEF BRISKET SLICES, LETTUCE LEAF,
CHEESE, SPANISH ONION, DIJON MUSTARD
& SMOKY BBQ SAUCE ON A MILK BUN

OPEN FACE SANDWICH 20 *V DF*
TOASTED SOURDOUGH WITH HOUSE MADE HOMMUS,
GRILLED MUSHROOM, ASPARAGUS, CAPSICUM, EGGPLANT
& ZUCCHINI DRIZZLED WITH HOP OIL & PESTO
– ADD GRILLED HALOUMI $3 –

MAINS

BEER BATTERED FISH & CHIPS 21
MARKET FISH FRIED IN BEER BATTER,
CHIPS, SALAD, HOUSE MADE TARTARE & LEMON

SOUTHERN STYLE BUTTERMILK CHICKEN 21
2 SPICED THIGH PIECES, CHIPS, COLESLAW
& COUNTRY STYLE GRAVY

CHICKEN PARMIGIANA 23
TOPPED WITH NAPOLI SAUCE, CURED HAM
& MELTED CHEESE WITH CHIPS & SALAD

CHICKEN SCHNITZEL 21
CRUMBED CHICKEN BREAST WITH CHIPS,
SALAD & YOUR CHOICE OF SAUCE

SWEETS

HOMEMADE COOKIE 15 *V*
BAKED HOMEMADE COOKIE DOUGH TOPPED WITH
VANILLA ICE CREAM & CHOCOLATE SAUCE
– PLEASE ALLOW 20 MINUTES TO COOK –

AFFOGATO 18 *V*
A SCOOP OF PRALINE ICE–CREAM WITH A SIDE OF ESPRESSO
& YOUR CHOICE OF FRANGELICO, BAILEYS OR TIA MARIA

CHEESE PLATE 25 *V*
A SOFT, A HARD AND A STINKY CHEESE,
FRESH GRAPES, QUINCE PASTE & LAVOSH

KINGSTBREWHOUSE.COM.AU

V VEGETARIAN GF GLUTEN FRIENDLY DF DAIRY FREE

PLEASE NOTE: A 10% SURCHARGE MAY APPLY ON PUBLIC HOLIDAYS