

EAT

TO SHARE

11.30AM-LATE

BOWL OF CHIPS 9 *V GF DF*

POTATO WEDGES 10 *V DF*
SOUS 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

11.30AM-LATE

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

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

ROAST BEETROOT SALAD 19 *V GF*
ROASTED BABY BEETS, GOAT CHEESE, PINE NUTS,
ROCKET, LIGHT BALSAMIC VINAIGRETTE
- ADD GRILLED CHICKEN BREAST OR SMOKED SALMON \$6 -

ON THE SIDE

SMALL CHIPS 4 *V GF*
ONION RINGS 4 *V DF*
STEAMED VEGETABLES 4 *V GF DF*
MASHED POTATO 4 *V GF*
CORN ON THE COB 4 *V GF*
COLESLAW 4 *V GF*

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

PLEASE ORDER AT THE BAR

BURGERS & BREAD

11.30AM-LATE

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

11.30AM-3PM // 5PM-LATE

KING ST WHARF SEAFOOD PLATTER 70
HOUSE SELECTION OF FRESH, GRILLED & FRIED SEAFOOD,
TARTARE, COCKTAIL SAUCE, CHIPS & SALAD
- GOOD TO SHARE BETWEEN TWO -

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

GRILLED SALMON 26 *GF*
ON A BED OF FRESH TOMATO MEDLEY WITH SPINACH ONION,
BASIL, BOCCONCINI, OLIVE OIL & LEBANESE COUS COUS

PORT LINCOLN STEAMED MUSSELS 24
SOUTH AUSTRALIAN MUSSELS WITH TOASTED SOURDOUGH
STEAMED IN YOUR CHOICE OF SAUCE:

LIGHT THAI GREEN CURRY SAUCE GF
CREAMY WHITE WINE & GARLIC GF
TOMATO & CHORIZO GF DF

CRAB & PRAWN SPAGHETTI 24
CRAB, PRAWNS, SUNDRIED TOMATOES, CHILLI,
FLAT LEAF PARSLEY, EXTRA VIRGIN OLIVE OIL, PARMESAN

GRILLED KANGAROO FILLET 27 *GF DF*
WITH SWEET POTATO MASH, BROCCOLI & RED WINE JUS
- COOKED MEDIUM RARE UNLESS OTHERWISE REQUESTED -

VEGETARIAN RISOTTO 23 *V GF*
MIXED WILD MUSHROOMS DRIZZLED WITH TRUFFLE OIL

KING ST
BREWHOUSE
&
RESTAURANT

OFF THE GRILL

11.30AM-3PM // 5PM-LATE

ALL STEAKS *DF & GF*

300GM NEW YORK STRIPLOIN 32
150 DAY GRAIN FED YG GRADE

300GM SCOTCH FILLET 34
150 DAY GRAIN FED MSA GRADE 2

350GM RIB EYE STEAK 38
150 DAY GRAIN FED MSA GRADE 3

250GM ANGUS RUMP 28
150 DAY GRAIN FED MSA GRADE 2

COOKED TO YOUR LIKING
WITH GARDEN SALAD & A CHOICE OF SAUCE:

SAUCES:

GARLIC BUTTER MUSHROOM
RED WINE JUS HOUSE MADE SMOKY BBQ
GREEN PEPPERCORN COUNTRY STYLE GRAVY

SWEETS

11.30AM-LATE

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

KSB SPECIALS

INCLUDES BREWER'S CHOICE OF A SMALL BEER,
GLASS OF HOUSE WINE OR SOFT DRINK



MONDAY STEAK NIGHT 18
CHEF'S CHOICE OF CUT WITH CHIPS & SALAD

TUESDAY NIGHT
SHOW US YA MUSSELS 18
COOKED WITH YOUR CHOICE OF SAUCE

SEAFOOD SUNDAY 70
ALL DAY
OUR SIGNATURE KING ST WHARF SEAFOOD PLATTER
& TWO GLASSES OF HOUSE WINE *OR* SMALL BEERS

WORKER'S LUNCH
MONDAY-WEDNESDAY 15
FROM 11.30AM-3PM - CHOOSE FROM:
BREWHOUSE BURGER
FISH & CHIPS
WORKER'S PASTA

ASK OUR STAFF
OR CHECK OUR
BLACKBOARDS FOR
OUR DAILY SPECIALS



KINGSTBREWHOUSE.COM.AU

V VEGETARIAN *GF* GLUTEN FRIENDLY *DF* DAIRY FREE

PLEASE NOTE: A 10% SURCHARGE MAY APPLY ON PUBLIC HOLIDAYS
& FOOD SPECIALS MAY NOT BE AVAILABLE