

THE BRICKWORKS

B R A S S E R I E A N D B A R

PLEASE ORDER AT BAR & COLLECT AT SERVERY



SEE BOARD FOR SPECIALS

GARLIC TOAST \$7 add cheese \$1

HOUSE LOAF FOR TWO w/ tomato butter, \$9

BRIOCHE ROLLS w/ butter, \$6

ENTRÉE

OYSTERS NATURAL (G/F) \$17/\$27

w/ spiced dipping sauce

OYSTERS KILPATRICK \$19/\$29

w/ bacon spiced Worcestershire sauce

DUSTED SQUID \$18

w/ salad greens, lemon & pineapple chilli dipping sauce

CHORIZO STUFFED MUSHROOM \$19

w/ capsicum, relish & rocket

ANTIPASTO BOARD \$21

w/ salami, pancetta, marinated olives, vegetables, beetroot
hommus & crisp sour dough

THAI PORK SKEWERS \$19

w/ Asian slaw & chilli dipping sauce

SALADS

MOROCCAN PUMPKIN & CHICKPEA SALAD (V/GF)

w/ yoghurt & preserved lemon dressing \$18

ADD beef \$4 ADD chicken \$4

CAESAR SALAD \$19 WITH CHICKEN \$23

w/ cos, bacon, parmesan, egg, house dressing &
tortilla strips

PULLED PORK SALAD—SPICY (GF) \$22

w/ Asian slaw, wombok, lime dressing & fresh chilli

PIZZAS

LAMB \$21

w/ roast lamb, onion, capsicum, semi-dried tomato, basil, olives &
mozzarella

VEGETARIAN (V) \$19

w/ sliced & sauteed mushrooms, fresh asparagus, mozzarella &
parmesan

CHICKEN PESTO PIZZA \$19

w/ chicken, pesto, onion, capsicum, bacon & mozzarella

LIGHT MEALS

MEXICAN CHICKEN WRAP \$18

w/ guacamole, tomato salsa & sour cream

SPICY CORN FRITTERS (GF) \$21

w/ smoked salmon & dill mayonnaise

OR

w/ oven roasted chicken breast \$18

STEAK SANDWICH \$19

Marinated rump steak 250gm w/ mustard cream, baby rocket, onion
& red wine sauce served with chips

MAINS

BREWERY POT PIE \$24

Beef in our own rich beer gravy w/ golden pastry crust, chips &
minted peas

CHICKEN BREAST SUPREME (GF) \$28

w/ sesame grilled bok choy, sticky soy & spicy pepitas & chats

CHICKEN SCHNITZEL \$19

260gm crumbed breast fillet served w/ chips & salad

Or with chats & vegies \$21

Or with Potters new style parmigiana topping, pancetta, cherry to-
mato sauce & touch of chilli \$25

BRICKWORKS BANGERS \$20

w/ beans, potato mash & wholegrain mustard beer sauce

BRAISED LAMB \$28

w/ mash, onion, coriander & citrus dressing

TEMPURA ALE BATTERED FISH FILLET \$22

w/ chips, salad, lemon & house tartare

BEEF RISSOLES \$21

w/ mash, green beans and gravy

STEAKS— served with chips & salad or chats & veg

SCOTCH FILLET—350 gm \$32

WAGYU—400 gm \$29

Toppers—

Prawns in creamy garlic sauce \$7

Bacon, mushroom, shallot in red wine demi \$5

SIDES Side Salad \$8 Bowl Steamed Rice \$6

Bowl of Chips \$7 Bowl of Vegies \$8

SAUCES— \$2 Beer Gravy, Mushroom, Diane, Pepper, Creamy Garlic

DESSERT

NEW YORK BAKED CHEESECAKE \$9

w/ berry compote & cream

CHOCOLATE MOUSSE CAKE \$9

w/ chocolate sauce & cream

LEMON MERINGUE PIE \$9

w/ fruit coulis & cream

DEEP DISH DUTCH APPLE PIE \$9

w/ custard & cream

MANGO & MACADAMIA TART (GF) \$9

w/ passionfruit sorbet