

Bar snacks

* AVAILABLE AT ALL TIMES

FLATBREAD (GF option)

Delicate bread toasted with caramelized onion, parmesan cheese, rosemary, and olive

\$12.00

MARINATED CONFIT OLIVES (GF)(DF)

Kalamata olives marinated in oil with choice of sauce

\$12.00

ONION RINGS (V)

Beer Battered crispy onion rings with choice of sauce: House-made ketchup, aioli and chipotle mayo

\$8.50

DUCK CROQUETTES (4pcs)

Roasted duck breast mixed with chopped mushroom, truffle and aioli dipping sauce

\$12.00

CHEESY GARLIC BREAD (V) - Thick cut ciabatta smothered in creamy garlic butter and then baked with mozzarella cheese

\$12.50

DUMPLINGS (V option)

Chicken dumpling with chilli dressing with romesco sauce + Vegan option is vegetable spring rolls

\$13.50

BEER BATTER CHIPS (GF OPTION)(V)

Made with our own in house beer batter, these crispy chips hit the spot.

Choice of sauce:

House-made ketchup, aioli and chipotle mayo

\$8.50

FRIED PICKLES (V)

Deliciously crisp pickles, beer battered, deep fried and served with our in house aioli sauce

\$8.50

DIETARY REQUIREMENT; V= VEGETARIAN VG= VEGAN GF= GLUTEN FREE

Sharing plates

COUNTRY CHICKEN (GF)

Japanese style crispy chicken thigh with Asian coleslaw, served with red ponzu sauce

\$16.00

HOT WINGS (GF)

Delicious juicy fried wings with your choice of sauce: Hot Spicy or Mild Buffalo with Bleu Cheese dipping sauce or Sweet Teriyaki with aioli dipping sauce

\$16.00

CHEESE BOARD

House selected cheese, served with seasonal relish, quince apple puree, crackers, candied walnuts and walnut toast

\$18.00

DUCK LIVER PÂTÉ

House-made flavorful and rich liver pâté served with a duck croquette, fig jam, beer jelly, pickled onion and baguette toast

\$18.00

HOT HOP PLATTER

An array of our house items on one big platter: chicken wings, onion rings, fried pickles, dumplings and cheese garlic bread all served with an assortment of sauces

\$49.00

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Sides

DUCK FAT POTATO (GF)

Agria potatoes, sage, aioli sauce

\$8.50

POTATO PUREE (GF)

Red wine jus, truffle oil

\$8.50

ROAST VEGETABLE (GF)(V)

Seasonal roast vegetable, balsamic glaze

\$8.50

GREEN VEGETABLE (GF)

Sautéed seasonal green vegetable, brown butter, seeds mix

\$8.50

SESAME BROCCOLI (V)

Broccoli, sesame dressing, aioli sauce

\$8.50

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Mains

VEGETARIAN NACHOS (GF)(V)

Slow cooked black bean, corn chips, mozzarella cheese, salsa, sour cream, guacamole

+ Add beef or pulled pork \$8

\$16.00

BANGERS & MASH

Spiral Cumberland sausage on creamy potato mash served with peas and gravy

\$24.00

FISH & CHIPS

Beer battered fresh market fish served with hot chips, a light citrus salad and house-made tartare sauce

\$24.00

VEGAN LASAGNE (VG)(GF)

Chargrilled red pepper and seasonal vegetable, layered with tomato ragu and gluten free/vegan pasta sheets, topped with cashew nut cheese. Served with seasonal salad

\$24.00

GRASS FED, 21DAY AGED RIBEYE STEAK

Beer battered fries, seasonal salad and red wine au jus

\$38.00

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Kids menu

FISH & CHIPS (GF option)

Battered market fish served with fries, seasonal salad and house-made ketchup

\$12.00

CHICKEN WINGS (GF option)

Served with fries, seasonal salad and house-made ketchup

\$12.00

CHOCOLATE SUNDAE

with all the goodies

\$6.00

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Desserts

THE TWISTED CHOCOLATE BROWNIE

House made chocolate brownie serve with vanilla ice cream and berry compote

\$12.00

TRIO OF ICE CREAM

ask your server for today's selection

\$9.00

TRIO OF SORBET SERVED WITH BERRY COMPOTE (DF)(GF)

ask your server for today's selection

\$10.00

TIRAMISU (GF)

Traditional coffee and liqueur soaked sponge fingers, layered with mascarpone and whipped cream and dusted with dark cocoa

\$13.00

BEERAMISU

Espresso and The Twisted Hops dark ale soaked sponge fingers, layered with creamy mascarpone and whipped cream and dusted with dark cocoa
\$13.00

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Burgers

GLUTEN FREE BURGERS AVAILABLE

TWISTED CHEESE BURGER

(Prime Angus) beef patty with Swiss cheese, bacon, onion rings, lettuce, tomato relish, and pickles in a brioche bun served with beer battered chips and aioli

\$25.00

CRISPY CHICKEN BURGER

Crispy fried chicken, Swiss cheese, tomato, lettuce, red onion, teriyaki BBQ sauce, and pickles in a brioche bun served with beer battered chips and aioli

\$25.00

MEXICAN PULLED PORK BURGER

Slow cooked pulled pork shoulder, tomato, coleslaw, guacamole, caramelized onion, chipotle sauce and pickles in a brioche bun served with beer battered chips and aioli

\$25.00

VEGETARIAN BURGER (V)

Roast vegetable, beetroots, Swiss cheese, caramelized onion, lettuce, guacamole and pickles in a brioche bun served with beer battered chips and aioli

\$22.00

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Salads

SUPER FOOD SALAD (VG)(V)(GF)

Delicious and healthy combination of roasted vegetables, red quinoa, beetroot, candied walnuts, cut pear and flax seed

+ Add Smoked Salmon....\$6 Add Goat Cheese....\$4

\$16.00

VEGETARIAN TACO SALAD (GF)

A south of the border style salad with black beans, avocado, corn chips, tomato salsa, olive, Catalina dressing and Crème Fraîche

+ Add chicken or pulled pork....\$8

\$16.00

THAI BEEF SALAD

Chargrilled ribeye steak, mesclun salad, crispy noodle, fragrant herbs, bean sprouts and a citrus tamarind dressing

\$22.00

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