

BREWERY SNACKS



WARMED MOUNT ZERO OLIVES & SPICED NUTS* (GF, VGN)	9	CRISPY, SPICED CAULIFLOWER BITES served w/ pickled cucumber slices & hot sauce (GF, VGN) (Add Malted Blue Cheese Sauce +2)	12
HOPS SALT POTATOES served w/ your choice of brewery-made sauce (GF, VGN)	9	CIDER COOKED EDAMAME BEANS* lightly dusted w/ hops salt (GF, VGN)	8
SMOKED MAC 'N' CHEESE BALLS served w/ chilli jam & roasted corn & chilli salsa (VEG)	15	COB LOAF DIP hot cheese, Jalapeño & Crankshaft dip, served w/ brewery-made tortilla crisps & pickled onion rings (VEG)	16
ZUCCHINI & MINT FRITTERS w/ mango & butterbean salad, aioli verde & sumac (VEG)	14		

BIGGER BITES



CONFIT PORK BELLY w/ crackling, crunchy Asian salad, chili caramel & lime (GFO, DF)	22	THAI STYLE COCONUT CURRY infused w/ lemongrass & ginger, w/ red onion, capsicum, sugar snap peas, steamed rice & pappadums (GF, VGN) (Add Tofu + 3) (GF, VGN) (Add Chicken + 4) (GF)	20
BREWER'S GRAIN CRUSTED HOT WINGS served coated in brewery-made sauce & served w/ pickled cucumber & malted blue cheese aioli (DFO) (Choose Regular or Seriously Bent)	13 / 19	TEMPURA BATTERED SOFT SHELL CRAB BURGER served on a fresh sesame Sonoma bun, with wombok & green mango slaw, Siracha mayo, & hops salt potatoes (DF)	22
BIG NUT BRAISED TEXAS CHILLI spicy beef, served w/ sour cream, diced onions, cheese, fresh Jalapeños, rice & flour tortillas (DFO) (Choose Regular or Seriously Bent)	13 / 19	HERB COATED CHICKEN BURGER served on a fresh sesame Sonoma bun, w/ pickled Red Nut Jalapeños, mint slaw, cheese, spicy aioli & hops salt potatoes	20
300g GRILLED SIRLOIN cooked to your liking & served w/ rocket & walnut salsa, crispy polenta chips, sweet peperonata & steamed broccolini (GFO, DFO)	35	BENT NACHOS brewery-made tortilla crisps topped w/ Braddon Bitter baked beans, cheese, corn salsa, sour cream, guacamole, and Red Nut pickled Jalapeños (VEG) (Add Spicy Beef + 5)	22
CHARGRILLED BROCCOLI & POMEGRANATE SALAD w/ dressed grains, soft herbs, toasted pepitas & mustard Sprocket dressing (VGN) (Add Chicken + 4) (GF)	18	CHEESE BOARD* a trio of local cheeses, fig paste, cider-pickled grapes, spiced nuts, croutons, & warm Sonoma bread (VEG)	21
PAN ROASTED BARRAMUNDI w/ yellow squash, toasted macadamias & hops infused lemon spring salad (GF, DFO)	34	PLOUGHMAN'S BOARD* locally sourced meats & cheeses, Pâté, Cluster mustard, pickled vegetables, chutney, croutons & warm Sonoma bread	29
HOKI FISH TACOS served on soft tortillas w/ iceberg lettuce, spicy aioli, tomato salsa & lime (DF)	20	<i>GF = Gluten Friendly, please note that deep fried GF options are not coeliac friendly as they are cooked in the same fryer as non-GF items</i>	

SOMETHING SWEET



SEE BLACKBOARD FOR DESSERT SPECIALS

BREWERY-MADE SAUCES



- Braddon Bitter BBQ Sauce
- GFG Chilli Mayo
- Pedal Pale Cheese Sauce

**Available all day. All meals may contain traces of nuts. Please ask about our gluten and lactose free options.*