



DAILY MENU – CELEBRATING OUR DUTCH HERITAGE

Available 10am-3pm



Wurst platter 40.00

Bratwurst sausage, knackwurst sausage, cheese kransky sausage, fries, sauerkraut, pickled vegetables and coleslaw.

Dutch tasting platter 40.00

Serve of 5 bitterballen, frikandel, rookwurst sausage, bowl of Dutch potato salad, bowl of garden salad

Bratwurst hotdog 18.50

Bratwurst sausage, mustard & sauerkraut on a roll with a side of fries.

Cheese kransky hotdog 18.50

Cheese kransky sausage, beetroot relish & coleslaw on a roll with a side of fries.

Knackwurst hotdog 16.00

Knackwurst sausage with tomato sauce on a roll with a side of fries.

Add coleslaw to hotdog 18.00

Your choice of sausage with fries (G)..... 16.00

Bratwurst, knackwurst or cheese kransky.

Your choice of sausage with garden salad (G) . 18.50

Bratwurst, knackwurst or cheese kransky.

Bitterballen 15.00

Oma's mini beef Dutch croquettes. Serve of 5 with mustard.

Add a side of fries or a garden salad..... 23.00

Chicken croquettes 23.00

Serve of 3 with garden salad and a side of fries.

Dutch potato salad and rookwurst 23.00

Dutch garden salad (V)..... 16.50

Served with boiled egg and gherkins.

Savoury tart or quiche (V) 18.50

See our specials sheet for today's variety. Served with either a side of garden salad or fries.

Served with both garden salad and fries..... 23.00

Frikandel special 20.00

2 x frikandel (skinless deep-fried sausage) served with mayo, curry ketchup, diced onions, fries, and side salad.

Kids chicken nuggets or dagwood dog 10.00

Served with a side of fries.

PLEASE SEE OUR DAILY SPECIAL SHEET FOR EXTRA OPTIONS.

Bratwurst

Pork sausage with mild seasoning and fine texture.

Knackwurst

A traditional smoked beef and pork sausage.

Cheese Kransky

A course textured and smokey sausage with pieces of cheese.

Rookwurst

Dutch smoked pork sausage seasoned with nutmeg.

BAR SNACKS & SWEETS

Available 10am-4.30pm

Fries (V) 9.20

Fries with either traditional whole egg mayo or tomato sauce.

Friet special (V) 10.00

Fries topped with mayonnaise, curry ketchup and onions

Bitterballen 15.00

Oma's mini beef Dutch croquettes. Serve of 5 with mustard.

Dutch cheese nibble plate (V) 19.50

Dutch cheese, crackers and gherkins.

Knackwurst hotdog 16.00

Knackwurst sausage with tomato sauce on a roll with a side of fries.

Scone with cream and jam 5.00

Baked fresh daily.

Cakes and slices 5.00 to 7.00

See our daily specials for today's variety.

Speculaas ice cream sandwich 5.00

Dutch spiced biscuit sandwiched with vanilla ice cream.

Lick! Beer ice cream tubs 5.50

Phar Que Belgium Abby ice cream with choc coated coffee beans
Beauy and Blue Spiced Pumpkin Ale ice cream
Giddy Gout Milk Stout ice cream

15% surcharge applies on public holidays

(V) Vegetarian

(G) Please note: As a working brewery we are unable to comply with the Coeliac Australia Gluten Free Standards. Our brewing grain is milled in house and we do not have separate cooking areas to prepare gluten free items. Menu items marked with a (G) were free from gluten when brought into our kitchen, but we cannot guarantee cross contamination during the preparation process. Please speak to us if you need assistance with dietary needs.

WHAT IF I DON'T LIKE BEER?

We don't discriminate, but we'll always try to change your mind!

OUR BEER

Tasting notes have been provided on a separate page to assist your selection.

LARRIKIN RANGE

1. **Ginger Extra Dry (GED)**
2. **Shazza Mid Strength Pale Ale**
3. **Digga's Pale Ale**
4. **Fat Man Maroon Ale**

Paddle (150mL).....	3.50
Pot (285mL).....	7.00
Schooner or Stirrup (425mL).....	9.00
Stein (500mL).....	10.50

PREMIUM RANGE

5. **Giddy Gout Milk Stout**
6. **Phar Que Belgian Abbey Ale**
7. **Beauy & Blue Spiced Pumpkin Ale**

Paddle (150mL).....	5.00
Pot (285mL).....	9.00
Schooner or Stirrup (425mL).....	11.50
Stein (500mL).....	14.00

Shandy

Your choice of beer mixed with lemonade.

Pot (285mL).....	7.60
Schooner (425mL)	8.00

WINE

Available by Glass/Bottle (see online menu for today's selection)

House Sauv Blanc	9.00/27.00
Moscato White (sweet)	9.00/27.00
Merlot	9.00/27.00
Shiraz Cabernet	9.00/27.00

SPIRITS

By the glass. Mixed with your choice of Coke, Lemonade or Ginger Ale.

Bundy Rum, Johnny Walker Red, Jack Daniels, Jim Beam or Kahlua	11.50
---	--------------

CIDER

Sourced from *Franks* in Tasmania. Available in Pot/Schooner

Apple Cider 5%	8.00/10.50
Pear & Cherry Cider 3.5%	10.40/12.50

COFFEE

Available in cup/mug

Flat white	4.75/5.75
Long black	4.00/5.00
Cappuccino	4.75/5.75
Mocha	4.75/5.75
Hot Chocolate	4.00/5.00
Piccolo	3.75
Macchiato	4.25
Latte	4.75
Chai Latte	4.25
Iced Coffee	9.25
Iced Latte	5.75
Iced Long Black	5.00
Espresso	3.75
Pot of tea	4.00

Earl Grey, English Breakfast, Peppermint or Green Tea.

Extras 0.60 each

Soy milk, lactose free, decaf, double shot, syrups, marshmallows.

Takeaway coffee available: Medium or Large

COLD DRINKS

Milkshake	9.00
Flavours: Chocolate, Strawberry, Caramel or Lime	
Iced chocolate	9.75
Coke or Coke No Sugar can	3.50
Water: bottle, mineral or soda	2.50 to 4.25
Soft drink 375mL	4.50
Sars, lemon lime & bitters, lemonade, ginger beer, guava diet ginger beer.	
Apple or orange juice	4.25
Juice popper	2.25
Peach or raspberry ice tea	4.25



HAVE YOU MET THE LOCALS?

Our beers have been developed to quench more than your thirst. The dedication of our craft brewer combined with the best quality ingredients, ensures an all round sensory experience that appeals to all palates.

Every one of our beers has a character and story that harnesses the larrikin nature of typical Australians.

We handcraft our beer right here on site in our 130 year old heritage listed building. From brewing in the large copper tanks, to the labelling and hand packaging of every bottle, we're proud of our sustainable practises and approach to reducing our environmental impact.



100% NATURAL

AND SUSTAINABLY BREWED

NEED WIFI?



SHOW US SOME LOVE 
#scenicrimbrewery



Cafe Menu

SCAN THE QR CODE ON YOUR TABLE TO
VIEW OUR MENU & PLACE YOUR ORDER

MAIN MENU AVAILABLE 10AM TO 3PM

BAR SNACKS, COFFEE & CAKE
AVAILABLE UNTIL 4.30PM



WHICH WURST IS WHICH?

NOT JUST ANY OLD SNAG! WE ONLY SOURCE THE
FINEST AUTHENTIC GERMAN SAUSAGES.

Bratwurst
Pork sausage with mild seasoning and fine texture.

Cheese Kransky
A course textured and smokey sausage with pieces of cheese.

Knackwurst
A traditional smoked beef and pork sausage.

Larrikin Range



GED

GINGER EXTRA DRY
Alc/Vol 4.8%

Whether it's Ranga, Blood Nut, Bluey or simply just Red, the endless nicknames have made you lot a resilient bunch! You're larrikins to boot and you should wear your dry sense of humour as a badge of honour.

Flavour profile:
Malty, ginger, honey, refreshing



SHAZZA

MID STRENGTH PALE ALE
Alc/Vol 3.5%

She might not pack a punch like the rest of the family but Shazza's character is unmissable. A sessionable ale that's milder on the palate yet still retains well rounded flavour.

Flavour profile:
Light, crisp, fruity, hoppy



DIGGA'S

PALE ALE
Alc/Vol 4.5%

Digga's Pale Ale is brewed with a unique blend of hops and a fruity yeast to give it a spicy yet nostalgic flavour. Just like Digga, this beer has the taste and character of a bygone era.

Flavour profile:
Malty, fruity, biscuit, yeasty



FAT MAN

MAROON ALE
Alc/Vol 4.8%

Our milder variety of hops will leave behind a slight bitter taste, but we promise it'll be nothing like what a New South Welshman experiences after frequent losses. You can't lose with Fat Man!

Flavour profile:
Burnt caramel, toffee, dark toast, syrup

Premium Range



GIDDY GOUT

MILK STOUT
Alc/Vol 4.8%

Is it roasted malt? Is it chocolate? Is it smooth? Or is it sweet? Yes! It's all of this and more! Just like a chocolate milkshake only better...

Flavour profile:
Chocolate, smooth, creamy, toffee



PHAR QUE

BELGIAN ABBEY ALE
Alc/Vol 6.5%

Phar Que's a dark horse and this beer, his legacy, is dark in colour but sweet in nature. It'll sharpen your senses, raise your hopes and get your heart galloping.

Flavour profile:
Dark, sweet, coffee, medicinal



BEAU & BLUE

SPICED PUMPKIN ALE
Alc/Vol 4.5%

Delicately crafted with locally grown Beaudesert blue pumpkins and a hint of spice, the subtle pumpkin flavour is rounded out with nutmeg, vanilla and cinnamon notes.

Flavour profile:
Malty, nutmeg, vanilla, mouth-feel

How big?



Paddle Taster
150mL



Pot
285mL



Schooner or Stirrup
425mL



Stein
500mL