



# food menu

## small plates

tokyo crisps	(v) (nf)	4
soy chilli cashews & peanuts		6
marinated olives and semi dried tomatoes	(v) (gf) (nf)	8
yallingup wood fired bread, roast tomato oil, pumpkin seed and chilli dukka	(v)	10
marinated octopus, mussels and squid, Yallingup wood fired bread	(nf)	12
lemon and chilli chicken wings, chorizo, red onion & parsley	(gf)	16
grilled margaret river smoked farm shop sausages with hot sauce	(gf)	18
espresso barbeque braised brisket with chimichurri	(gf)	20

Welcome to Eagle Bay Brewing Co.

We are a family owned restaurant, brewery and vineyard. We prepare meals using fresh, in-season local produce. Including from our very own veggie garden. Our menu is designed for sharing with your friends

We offer full table service, so sit back, relax and have a great time.

## side dishes

roast cauliflower, chermoula, toasted almonds	(v+) (gf)	10
roast duck fat potatoes, alabama yeeha sauce	(gf)	12
broccolini, black bean & miso butter	(gf)	10
garden salad, house dressing	(v) (gf) (nf)	10
chips with garlic mayonnaise	(v) (gf) (nf)	10

## share boards

spiced pumpkin dip, pork crackling, feta tomato salsa, pepitas & cornbread	(gf)	16	vietnamese prawn & fish cakes, chilli soy & peanut sauce, pickled cabbage	(gf)	20
toasted jalapeno & olive focaccia, chilli cheese dip	(v) (nf)	16	ploughman's - venison, pork & cranberry terrine, pickled pear, smoked cheddar, ploughmans pickle, pickled egg, yallingup wood fired bread, crostini		26
duck liver pate, yallingup wood fired bread, crostini, beetroot relish		16	cured beef, cured duck breast, pickled plums, beetroot, apple & red cabbage coleslaw, pickles, honey mustard, yallingup wood fired bread	(nf)	27
stokes point smoked cheddar (vic) margaret river camembert (wa) served with apricot, apple & cashew chutney, sesame & spent grain lavosh					
1 cheese		16			
2 cheese		22			

## mains

<b>egyptian bean, flat bread</b> & sheep milk feta salad with lemon tahini dressing	(v)	16
<b>carrot &amp; coriander falafel</b> beetroot harissa, tabouleh, pickles	(v+) (nf) (gf)	24
<b>beer battered fish burger</b> with lettuce, red onion, tartare sauce and chips	(nf)	24
<b>beef burger</b> with bacon, mature cheddar, red onion, lettuce, smokey tomato relish, beer mustard mayo, house made pickles & chips	(nf)	25
<b>beer battered fish &amp; chips</b> with tartare sauce	(nf)	28
<b>seafood broth,</b> mussels, prawns & barramundi, saffron aioli, crostini		32

## pizzas

<b>garlic &amp; chilli</b> three cheese	(v) (nf)	15
<b>margarita</b> roma tomato, smoked mozzarella, fresh herbs	(v) (nf)	22
<b>honey &amp; sesame chicken</b> chinese sausage, red onion, snow pea sprouts		24
<b>truffled mushroom</b> tallegio, confit potato & rocket	(v)	24
<b>jamaican jerk duck</b> plum ketchup, black cabbage		24
<b>italian pork coppa</b> artichoke, rocket, shaved parmesan		25

## desserts

passionfruit meringue pie black berries & vanilla ice-cream		10
almond, chocolate & salted caramel slice, macerated banana	(gf)	10
white chocolate and raspberry brownie, raspberry sauce	(nf) (gf)	10

(gf) gluten free  
(nf) nut free  
(v) vegetarian  
(v+) vegan

\* please inform our friendly staff of any allergies  
\* 15% surcharge applies on public holidays



# drinks menu

## beer & cider

All our beers hand crafted and slow-brewed in small batches made using only four ingredients; rainwater, malted barley, yeast and hops. We do not add any preservatives or additives to our beers. We have sourced the highest quality ingredients locally and from around the globe, captured fresh rain water to make this full flavoured freshly brewed beer for you.

### beer tasting tray

introduce yourself to our six craft beers with a self-guided tasting. 100ml samples of each.



16



1/2 pint

6

11.5

11.5

10.5

11.5

11.5

11.5

11.5

11.5

### kolsch (4.7%)

light and bright. perfect for a summers day

### lager (4.9%)

crisp and refreshing

### mid-strength amber ale (3.5%)

malt driven, mildly hopped

### pale ale (5.1%)

aromatic, lively, american style pale ale

### brewers series citrus IPA (5.1%)

clean, crisp, citrus, bitterness to finish

### black IPA (5.5%)

coffee, caramel and chocolate, firm bitterness

### cider (4.4%)

sparkling apples, so refreshing

## wine

Our vineyards are 25 years old and are located in the valley to the north - west of the brewery. We seek out the best local winemakers in Margaret River to make our wines for us. All of our wines are available to take away.



glass

bottle

### mimosa

bubbles with orange juice

11

### bubbles blanc

light and bright, prosecco style sparkling

10

36

### ssb (semillon sauvignon blanc) 2016

passionfruit with a hint of lime

8.5

28

### semillon 2011

melon, pear, crisp citrus finish

8.5

28

### chardonnay 2016

delicate citrus and honey & oak aromas

9.5

34

### rose 2017

strawberries, raspberries, crisp finish

8.5

28

### cabernet merlot 2017

plum, red berries, soft tannins

8.5

28

### shiraz 2016

ripe berries, soft tannins, hint of pepper

9.5

34

### cabernet sauvignon 2016

ripe berries, chocolate, velvety tannins

9.5

34

### reserve cabernet sauvignon 2010

dark berries, chocolate, cassis and oak

55

## tea & coffee

espresso, short macchiato

3.5

flat white, cappuccino, latte,

4

long black, double espresso

hot chocolate, mocha, long macchiato

4.5

affogato

5.5

baby chino

2

coffee options : soy milk, almond milk, extra

50c

shot, take away

mug upgrade

1

iced coffee / iced chocolate (with ice cream)

5.5

loose leaf tea: pot for one

4

english breakfast, earl grey, green tea, mint tea

## non-alcoholic

coke / diet coke

4

(330ml)

margaret river beverages:

4

triple G - ginger beer / lemonade /

citron presse/ berry fusion

(330ml)

noah's 100% orange juice / 100% apple juice

4

(260ml)

capi sparkling water

10

(750ml)

## takeaways

All of our beer, cider and wine is available to takeaway. Grab a takeaway and enjoy handcrafted happiness any time and any place.



### Beer & Cider

Growler bottles

Six packs

Cartons



### Wine

Bottle

Case