



food menu

to start

soy chilli cashews & peanuts	(v+) (v) (gf)	6
marinated olives & semi dried tomatoes	(v) (gf) (nf)	8
yallingup wood fired bread, roast pumpkin oil, pecorino & sunflower seed picada	(v)	10
marinated octopus, mussels & squid, yallingup wood fired bread	(nf)	12

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 friends

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

share boards

toasted eagle bay turkish bread, almond skordalia, green olive & sundried tomato salata	(v+) (v)	16
duck liver pate, yallingup wood fired bread, crostini, beetroot relish		16
pork & sweet potato quesadilla, pineapple salsa, chilli peanuts, avocado crema		20
chilli cheese cornbread chips, bean slaw & ranch sauce	(gf) (v)	20

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
ploughman's – chicken, apricot & walnut terrine, herb mayo, smoked cheddar, ploughmans pickle, pickled egg, yallingup wood fired bread, crostini		26
cured beef, beetroot, apple & red cabbage coleslaw, pickles, honey mustard, cajun treacle cured salmon, potato & corn salad, peach chilli jam, yallingup woodfired bread		28

small meat plates

chicken wing jambalaya, peri peri aioli	(gf)	16
espresso barbeque braised brisket with chimichurri	(nf)(gf)	20
korean peanut pork ribs, ginger & sesame carrot pickle	(gf)	22

side dishes

bombay roast potatoes with raita	(gf) (v)	10
brocolinni, black bean & miso butter	(gf) (v)	10
garden salad, house dressing	(v) (gf) (nf)	10
baby cos lettuce with buttermilk dressing, smoked cheddar, bacon, spring onion	(gf)	12
chips with garlic mayonnaise	(v) (gf) (nf)	10

mains

egyptian bean, flat bread salad		
sheep milk feta with lemon tahini dressing	(v)	20
carrot & coriander falafel		
beetroot harissa, kosheri rice salad, pickles	(v+) (nf) (gf)	24
beer battered fish burger		
with lettuce, red onion, tartare sauce & chips	(nf)	24
beef burger		
with bacon, mature cheddar, red onion, lettuce, smokey tomato relish, beer mustard mayo, house made pickles & chips	(nf)	25
beer battered fish & chips		
with tartare sauce	(nf)	28
pork & prawn salad,		
with glass noodles, mung beans, snow peas, green chilli dressing	(gf) (nf)	32

pizzas

garlic & chilli		
three cheese	(v) (nf)	15
margarita		
roma tomato, smoked mozzarella, fresh herbs	(v) (nf)	22
italian pork coppa		
artichoke, rocket, shaved parmesan	(nf)	24
roast pumpkin & zucchini		
goats cheese, mint salsa verde	(v) (nf)	24
tunisian lamb		
with sumac, eggplant, feta, lemon & honey molasses	(nf)	24
lemon rosemary chicken		
nasturtium pesto, grape tomatoes		24
add olives \$2, anchovies \$2, chilli \$1		

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

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

desserts

green tea & white chocolate ganache cake, spiced peach compote	(gf) (nf)	10
chocolate & cream cheese brownie, orange curd	(gf) (nf)	10
raspberry mousse cake, honey comb	(nf)	10



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



pint

kolsch (4.7%)

light and bright. perfect for a summers day

6

11.5

lager (4.9%)

crisp and refreshing

6

11.5

mid-strength amber ale (3.5%)

malt driven, mildly hopped

5.5

10.5

pale ale (5.1%)

aromatic, lively, american style pale ale

6

11.5

brewers series IPL (5.8%)

refreshing, tropical fruit, bitterness to finish

6

11.5

black IPA (5.5%)

coffee, caramel and chocolate, firm bitterness

6

11.5

cider (4.4%)

sparkling apples, so refreshing

6

11.5

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

aperol spritz

12

bubbles blanc

10

36

light and bright, prosecco style sparkling

bubbles rose

10

36

clean on the palate, notes of fresh berries

ssb (semillon sauvignon blanc) 2016

8.5

28

passionfruit with a hint of lime

semillon 2011

8.5

28

melon, pear, crisp citrus finish

chardonnay 2016

9.5

34

delicate citrus and honey & oak aromas

rose 2017

8.5

28

strawberries, raspberries, crisp finish

cabernet merlot 2017

8.5

28

plum, red berries, soft tannins

shiraz 2016

9.5

34

ripe berries, soft tannins, hint of pepper

cabernet sauvignon 2016

9.5

34

ripe berries, chocolate, velvety tannins

reserve cabernet sauvignon 2010

55

dark berries, chocolate, cassis and oak

tea & coffee

espresso, short macchiato

3.5

flat white, cappuccino, latte,
long black, double espresso

4

hot chocolate, mocha, long macchiato

4.5

affogato

5.5

baby chino

2

coffee options : soy milk, extra shot, take away

50c

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
(330ml)

4

margaret river beverages:
triple G - ginger beer / lemonade /
citron presse/ berry fusion
(330ml)

4

noah's 100% orange juice / 100% apple juice
(260ml)

4

locally pressed orchard juice
(285ml)

6

capi sparkling water (750ml)

10

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