



food menu

welcome to eagle bay brewing co.

we are a family owned restaurant, brewery and vineyard.
our meals use fresh, in-season local produce, from our very own veggie garden.

our menu is designed for sharing with your friends

we provide full table service, so sit back, relax and have a great time.

share food

marinated olives & semi dried tomatoes (v) (gf) (nf) 10	cider braised pork belly corn dogs, green chilli ketchup (gf) 20
marinated octopus & squid, yallingup wood fired bread (nf) 12	stokes point smoked cheddar (tas) margaret river camembert (wa) served with apricot, apple & cashew chutney, sesame & spent grain lavosh 22
yallingup wood fired bread served with your choice; nicoise butter or olive oil & chilli dukkah 14	ploughman's board egg & bacon pie serve chilled, smoked cheddar, picallili, ploughman's pickle, radish, yallingup woodfired bread, crostini (nf) 26
chilli con queso with blue corn chips (v) 14	beer plate sticky piri piri chicken wings, pork & kangaroo meat balls, barbeque sauce, bacon, onion & red wine dip, toasted pumpkin seed focaccia 26
garlic, tahini & roast beetroot dip whipped feta & toasted pitta breads (nf) (v) 14	
duck liver pate yallingup wood fired bread, crostini, beetroot relish 16	
black pudding with roast apple, crispy onion & mustard mayo (gf) 20	

side dishes

garden salad with roast carrots, sunflower seeds & house dressing (v) (gf) (nf) 10	chips with garlic mayonnaise (v) (gf) (nf) 10
broccolini, apricot, almond & wild rice salad, rocket pesto (gf) (v) 10	duck fat & polenta roast potatoes rosemary salt (gf) (nf) 10

mains

roasted beetroot salad with asparagus, green beans, spent grain crostini & goats curd (v) (nf) 20
carrot & coriander falafel spiced eggplant, cucumber salad (v+) (gf) (nf) 22
beef burger with bacon mature cheddar, red onion, lettuce, smokey tomato relish, beer mustard mayo, house made pickles & chips 25
beer battered fish tacos pico di gallo, slaw, avocado crema & chips 28
crispy duck leg sesame roast sweet potato, plum sauce & walnut, coriander, chilli & sprout salad (gf) 28
beer battered fish & chips with tartare sauce (nf) 28
chipotle beef ribs pumpkin mole, lime & queso corn (gf) (nf) 34
brazilian seafood & spicy sausage chowder, garlic, chilli & coriander bread (nf) 34

wood fired pizzas

garlic sunflower seed & green herbs (v) 16	
roast broccoli & blue cheese walnut & pickled pear (v) 22	
margarita roma tomato, smoked mozzarella, fresh herbs (v) (nf) 22	
sopressa salami mushroom, red onion & rocket (nf) 22	
pulled beef brisket pickled onion, taleggio & jalapenos 24	
teriyaki chicken snow pea sprouts, nori, wasabi & pickled ginger aioli 24	
<i>add olives \$2, anchovies \$2, chilli \$1</i>	

desserts

apple & rhubarb oat crumble tart with vanilla labne (nf) 10
chocolate, stout & hazelnut brownie with vanilla icecream (gf) 10

* please inform our friendly
staff of any allergies

* 15% surcharge applies
on public holidays

(gf) gluten free
(v) vegetarian

(nf) nut free
(v+) vegan



drinks menu

beer & cider

all our beers are 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 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%)

light malt character, bright noble hop character

6

11.5

mid-strength amber ale (3.5%)

bright american citrus hops with supporting amber malt base

5.5

10.5

pale ale (5.1%)

american style pale ale, balanced malt & punchy hop character

6

11.5

brewers series cacao stout (5.4%)

full bodied stout bolstered by big chocolate notes from the Cacao husk

6

11.5

black IPA (5.5%)

dark malt flavours with american & NZ hop aromas

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

mulled wine

12

bubbles blanc

light & bright, prosecco style sparkling

10

36

bubbles rose

clean on the palate, notes of fresh berries

10

36

ssb (semillon sauvignon blanc) 2017

passionfruit with a hint of lime

8.5

28

semillon 2011

melon, pear, crisp citrus finish

8.5

28

chardonnay 2017

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 & oak

55

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, almond, 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

capi sparkling water (750ml)

8

takeaways

all of our beer, cider & wine is available to takeaway. grab a takeaway & enjoy handcrafted happiness any time and any place.



beer & cider
growler bottles
six packs
cartons



wine
bottle
case