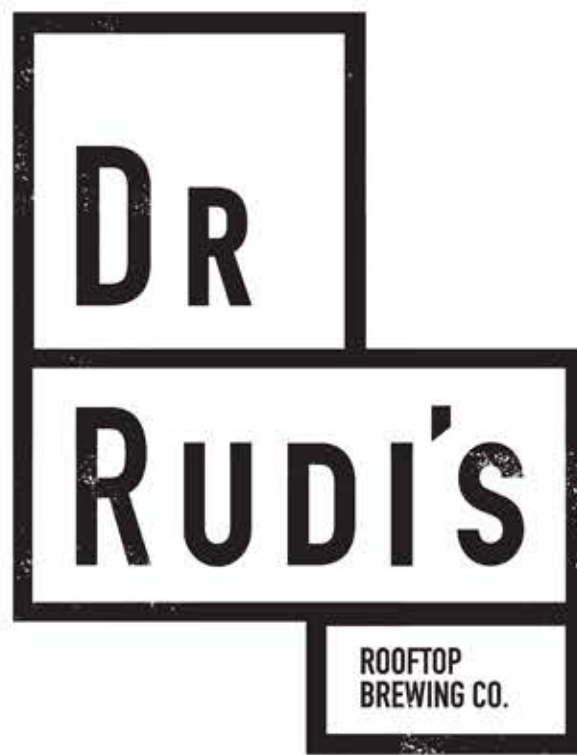


## BEERS AND SHARES

Beer Battered Pickles w/ fresh limes and house made ranch dipping sauce **	8
Rudi Fries w/ house made garlic aioli *	9
Tempura Broccolini w/ sesame & soy dipping sauce	12.5
Edamame Beans tossed in chilli, soy sauce & sea salt	12.5
Bruschetta w/ vine ripened tomatoes, bocconcini, basil & balsamic glaze	12.5
Jalapeno & Brie Poppers beer battered with Dr. Rudi's Pilsner w/ Bloody Mary dipping sauce **	15
Crispy Parmesan Polenta Sticks w/ chilli & rosemary sea salt & horseradish aioli *	16
Salt & Pepper Squid Bowl w/ house made garlic aioli *	16
Heirloom tomato salad w/ cucumber ribbons, pulled mozzarella, basil, brown vinegar & black pepper dressing *	17
Quinoa salad w/ baby spinach, kale, tomato, spring onion, feta & pomegranate dressing *	17
Duck Fat Potato Skins w/ house made chipotle aioli *	18
Chicken Liver & Bacon Pate served w/ grilled pide **	18
Dr. Rudi's Chicken Wings w/ barbeque glaze OR hot sauce marinade	18
Pork Steam Buns (x2) w/ twice cooked pork belly, carrot cucumber, coriander & Hoisen sauce	18
Lemongrass and Ginger Pork meatballs w/ sage butter	18
Croquettes w/ slow cooked beef, mozzarella & potato served w/ horseradish aioli	18
Kilpatrick Mussels (x12). Baked 1/2 shell mussels w/ bacon, onion, Worcester sauce & mozzarella	18.5
Carpaccio. Yellow Fin Tuna w/ wasabi, soy dipping sauce & pickled ginger	18.5
Ceviche. Trevally marinated in lime, coconut & chilli w/ warm flour tortillas **	19.5
Fish Sliders (x3) w/ Fresh Fish of the Day, lettuce, tomato, aioli & Tartare sauce	19.5
Crispy Snapper Wings w/ lemon wedges & house-made Tartare sauce	22
Hickory Pork Ribs slow cooked in Dr. Rudi's Barbeque sauce	25
Fresh Te Kouma Bay Oysters (x6 or x12) served natural or battered w/ red wine shallot vinegar **	30/60



## EAT WITH US

We try our best to bring all your food out at once. That said, as some items take longer than others to prepare, we bring each dish out when it's ready.

### PLATTERS

Brewer's Platter - Cold cut meats & seafood w/ chutney, pickles, cheese & warm buttered ciabatta buns	45 (Feeds 2-3 people)	90 (Feeds 4-6 people)
Bier Worst - Dr Rudi's Sweet Louise Lager infused beef & herb sausage served w/ Dijon mustard, seeded mustard, horseradish and warm buttered ciabatta buns		60 (Feeds 4-5 people)
Rib Feast - Be prepared to get your hands dirty! Hickory barbeque pork ribs, rosemary lamb ribs, slow cooked venison ribs & braised beef short rib w/ warm buttered ciabatta buns & house made sauces		85 (Feeds 4-6 people)
Dr. Rudi's Ocean Feast - Scampi, oysters, prawns, salt & pepper squid, scallops, smoked salmon, mussels, soft shell crab & ceviche w/ soft tortillas & house made sauces		175 (Feeds 6 people)
Kiddies Platter - Mini fish & chips, ham, cheese, carrot & cucumber sticks, tomato, mozzarella & basil salad, served w/ a bread roll (and an ice cream cone)		15

## PIZZA BY THE FOOT

Choose either 1, 2 or 3 feet of pizza.



BASIL PESTO Basil pesto, mozzarella & parmesan	16/32/48
MARGHERITA Bocconcini, mozzarella, cherry tomatoes & basil	16/32/48
SPINACH & MUSHROOM Spinach, portobello mushrooms, olives, mozzarella & feta	16/32/48
HAWAIIAN Champagne ham, pineapple & mozzarella	16/32/48
FOUR CHEESES Blue, brie, mozzarella & parmesan cheese & parsley	19/38/57
PROSCIUTTO Prosciutto, rosemary duck fat potato, red onion & bocconcini	19/38/57
CHILLI & PRAWN Prawns, chilli, roast garlic, spring onions & microgreens	19/38/57
PORK BELLY Slow cooked pork belly, kumara, red onion, mozzarella & baby watercress	19/38/57
LAMB & PUMPKIN Moroccan lamb, roasted pumpkin, red onion, bocconcini & mint yoghurt	19/38/57
CHICKEN & BACON Roasted chicken, bacon, cream cheese, caramelised onion, spinach & mozzarella	20/40/60
SALMON & FENNEL Hot smoked salmon, fennel bulb, capers, mozzarella & baby watercress	23/46/69
CARNIVORE Pepperoni, ground beef, bacon, chorizo & red onion w/ BBQ sauce	23/46/69
LOST SOULS Pepperoni, venison salami, jalapenos, olives, mozzarella & sage. Choose either BBQ or hot sauce	23/46/69
<b>DESSERT PIZZAS</b>	<b>18/36/54</b>
BANANA NUTTA Nutella, caramelised bananas, mint & Mascarpone	
PEACH COBBLER Poached peaches, ginger nut crumb, cream cheese, Mascarpone & mint	

\*Gluten Free \*\*Can be made Gluten Free