

BREAKFAST

Sourdough, fruit toast	
House condiments	\$6
Gnocchi	\$17
Prosciutto/cherry tomato/field mushroom/soft egg/Reggiano	
Breakfast Burger	\$12
English bacon/cos/house made sausage/fried egg/house ketchup	
Deli breakfast plate	\$14
Warm tomato/avocado/boiled egg/deli meats/curd/lemon/toast	
House smoked salmon	\$17
Fennel frittata/lemon/toast	
Sardine Fillets	\$14
Crumbed/parsley/shallot/grilled lemon/toast	
Granola cup	\$12
House made/house yoghurt/stewed fruit	
Big Breakfast	\$25
House made sausage/beans/English bacon/hash/fried egg/tomato	

ROLLS & BURGERS

Steak Ciabatta	\$19
Cape Grim sirloin/aged Cheddar/rocket/mustard caper mayo/confit onion/mushroom/onion rings	
Southern Fried chicken burger	\$19
Oat & bacon crusted buttermilk chicken/house pickle/cos lettuce/firecracker mayo/chips	
Fish Finger	\$19
Crumbed fish/tartare sauce/cos/pickle	

DELI

Selection of sourdough baguettes	\$10
Please see our cabinet (Lunchtime only)	
A daily selection of salads	\$14
Choice of three	
House made mozzarella	\$14
Peva roasted peppers/capers/green oil/mint	
Antipasto board	\$26
Our selection of Australian made meats/cheeses/accompaniments/ spent grain crackers	
Cheese selection	\$22
Selection of cheeses/condiments/spent grain crackers	

SMALL

House Marinated Olives	\$9
Spent grain crackers/olives/cheese	
Hand Cut Chips w Aioli	\$9
Flinders Island lamb ribs	\$14
Sesame/lemon/sweet & sour	
House made haloumi	\$12
Vincotto/pickled grapes/figs	

LARGE

Great Ocean Road Duck	\$24
Gin macerated cherries/Baby fennel	
King George whiting fillets	\$24
White wine pickle/parsley cream/grilled bread	
Potato Gnocchi	\$19
House made/seasonal vegetables/house ricotta	

PIZZA

Margherita	\$16
Tomato/house mozzarella/basil	
Vegetarian	\$16
Seasonal vegetable/red or white base	
Prosciutto	\$18
Prosciutto/tomato/rocket/house mozzarella	
Pork & Fennel	\$18
House sausage/green chilli/shaved fennel	
Calabrese	\$18
Tomato/house mozzarella/salami/nduja/chilli oil	

SWEET

A daily selection from our cabinet	\$4.5
+ Ice cream/cream	\$3

SHARE THE CRAFT

A menu to showcase our deli selection + entrée + mains to share + sides + something sweet
\$40 per person
(min 2 people)

ON TAP

Pots \$7 / Pints \$13 / Jugs \$25

Favourites

Pilsner, Pale Ale, Bangholme Bitter, Vermont IPA, Imperial Porter, Cider

Specialties

Mocha ESB, Amphora Tripel, Imperial IPA

Guests

Our brewery is host to various gypsy brewers and our guest taps are a way of showcasing the good work they do.

G & T

Served with Strange Love tonic No. 8

Collingwood Dry	\$10
Distilled on site, this is our house gin.	
Melbourne Gin Co	\$10
Anther	\$10
The brainchild of Derv (scientist) & Seb (our head distiller). A juniper forward dry gin utilising modern and traditional botanicals.	
The Story Gin	\$11
Our winemaker Rory Lane has turned his hand at crafting this great local gin	
Patient Wolf	\$11

WINE

Our wines are made on site at our sister venue in Bangholme.

Prosecco	\$9
Rose	\$9
White	\$9
Viognier or Sav Blanc	
Red	\$9
Grenache Mourvedre, Shiraz, Pinot Noir, Merlot, Cabernets, Tempranillo	

PADDLES

Favourites (6) \$20
Pilsner, Pale Ale, Bangholme Bitter, Vermont IPA, Imperial Porter, Cider

Your Pick (6) \$25
Your choice of 6 beers from our tap list

Gin (3) \$15
Your choice of 3 of our gins, distilled on site.
Add \$2 for tonic.

NON-BOOZED

Strangelove soft drinks	\$4
Cola, lemon squash, ginger beer, bitter grapefruit blood orange & chilli	
Sparkling mineral water	
250ml	\$4
500ml	\$5
Juices	\$4.5
Apple, Orange,	
Iced latte	\$4.5
Afogatto	\$5
Iced Coffee/Choc	\$6.5
Cold Drip	\$5

HOT DRINKS

Regular coffees	\$4
Roasted and blended on site, our blend changes seasonally	
Chai, Hot Choc, Matcha	\$5
Tea	
From our friends at Larsen & Thompson	\$4
English breakfast, Earl Grey, Peppermint, Lemongrass & Ginger, Green.	