

**BREAKFAST**

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

**ROLLS & BURGERS**

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

**DELI**

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

**SMALL**

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

**LARGE**

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

**PIZZA**

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

**SWEET**

<b>A daily selection from our cabinet</b>	
\$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**

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

**WINE**

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

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

**PADDLES**

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

<b>Your Pick (6)</b>	\$25
Your choice of 6 beers from our tap list	

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

**NON-BOOZED**

<b>Strangelove soft drinks</b>	\$4
Cola, lemon squash, ginger beer, bitter grapefruit blood orange & chilli	

<b>Sparkling mineral water</b>	
250ml	\$4
500ml	\$5

<b>Juices</b>	\$4.5
Apple, Orange,	

<b>Iced latte</b>	\$4.5
Afogatto	\$5

<b>Iced Coffee/Choc</b>	\$6.5
Cold Drip	\$5

**HOT DRINKS**

<b>Regular coffees</b>	\$4
Roasted and blended on site, our blend changes seasonally	

<b>Chai, Hot Choc, Matcha</b>	\$5
Tea	

From our friends at Larsen & Thompson English breakfast, Earl Grey, Peppermint, Lemongrass & Ginger, Green.	\$4
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