

CARLTON BREWHOUSE

ON TAP

GREAT NORTHERN SUPER CRISP | ABV: 3.5%
UNPASTEURISED CARLTON DRAUGHT | ABV: 4.6%
CARLTON DRY | ABV: 4.5%
MELBOURNE BITTER | ABV: 4.6%
VICTORIA BITTER | ABV: 4.9%
CARLTON BLACK DARK ALE | ABV: 5.0%
ASAHI SUPER DRY | ABV: 5.0%
BALTER XPA | ABV: 5.0%
BALTER EASY HAZY | ABV: 4.0%
MOUNTAIN GOAT HAZY APPLE CIDER | ABV: 4.5%
BROOKVALE UNION GINGER BEER | ABV: 4.0%
HARD RATED | ABV: 4.5%

pot: 7 | sch: 10 | pnt: 13 | jug: 25
pot: 8 | sch: 11 | pnt: 14 | jug: 27
pot: 8 | sch: 11 | pnt: 14 | jug: 27
pot: 8 | sch: 11 | pnt: 14 | jug: 27
pot: 8 | sch: 11 | pnt: 14 | jug: 27
pot: 8 | sch: 11 | pnt: 14 | jug: 27
pot: 9 | sch: 12.5 | pnt: 15.5 | jug: 30
pot: 9 | sch: 12.5 | pnt: 15.5 | jug: 30
pot: 9 | sch: 12.5 | pnt: 15.5 | jug: 30
pot: 9 | sch: 12.5 | pnt: 15.5 | jug: 29
pot: 10 | sch: 14 | pnt: 17 | jug: 33
pot: 10 | sch: 14 | pnt: 17 | jug: 33

WINE

SPARKLING

Cofield Prosecco, Wahgunyah, 2025 (VIC)

SML LRG BTL
13 52

Richard Hamilton "Daydreamer" Moscato, McLaren Vale (SA)

52

ROSE

InReverie Rosé of Merlot & Shiraz, Margaret River, 2023 (WA)

13 20 52

WHITE

Wine x Sam "The Victorian" Pinot Gris, Strathbogie Ranges, 2023 (VIC)

14 22 56

Jackson Estate "Stich" Sauvignon Blanc, Marlborough, 2023 (NZ)

14 22 56

Lange Estate "Providence Road" Chardonnay, Frankland River, 2023 (WA)

13 20 52

RED

Yarrowood Pinot Noir, Yarra Valley, 2023 (VIC)

14 22 56

Byrne Family Vineyards, Reserve Sangiovese, Clare Valley, 2023 (SA)

14 22 56

Seabrook Wines "Lineage" Shiraz, Barossa Valley, 2023 (SA)

13 20 52

COCKTAILS

GARDEN PARTY

Gin, elderflower, lime, cucumber & mint spritz

\$18

SPLICE OF HEAVEN

Vodka, Malibu, Midori, pineapple & lime

\$22

CAFE MEXICO

Tequila, Kahlua, espresso, vanilla & orange bitters

\$22

NANNA'S SPECIAL

Spiced rum, apple, lime, vanilla, bitters & cinnamon sugar

\$23

BOURBERRY SOUR

Bourbon whiskey, blackberry, lemon, agave & bitters

\$23

Traditional Cocktails available upon request, please speak to bar staff for available options

TO SHARE

GARLIC BREAD (V) - +\$2 cheesy garlic bread	\$10
HOT CHIPS (GF) - thrown in chicken salt & served with aioli	\$12
+ \$6 make large	
ONION RINGS (V) - thrown in chicken salt & served with aioli	\$16
TRIO OF DIPS (V) - served with charred focaccia	\$16
JALAPENO POPPERS (V, GF) - panko crumbed, filled with our signature creamy cheese blend with a smoky chipotle	\$16
SZECHUAN SALT & PEPPER CALAMARI (GF) - served on a bed of greens with lemon and aioli	\$17
TACOS (VO)	\$7 3 for \$18
<ul style="list-style-type: none">• Pulled beef - lettuce, charred salsa & pico de gallo• Pulled pork - lettuce, green salsa & pico de gallo• Fried fish - slaw, herbs & guacamole	
FRIED CHICKEN TENDERS (GF) - Chef's marinated crispy chicken pieces served with slaw, pickles & sriracha mayo	\$18
BUFFALO & RANCH CHICKEN WINGS (GF) - 1/2 kilo chicken wings marinated in a house made buffalo sauce with a ranch drizzle	\$19
NACHOS - house made salsa, guacamole, sour cream, pico de gallo & melted cheese over a bed of corn chips	\$20
+ \$3 add refried beans	
+ \$5 add pulled beef or pulled pork	

PUB CLASSICS

CHICKEN PARMA -Napoli, ham, mozzarella, chips & salad	\$30
EGGPLANT PARMA (V,VO) -crumbed eggplant, tofu, roasted red pepper & mozzarella served with chips & salad	\$29
CHICKEN SCHNITZEL -crumbed schnitzel served with chips & salad, lemon & house gravy	\$30
FISH 'N' CHIPS (GFO) -Carlton Draught beer battered fish served with chips & salad, lemon & tartare	\$30
THE STEAK SANGA (GFO) -herbed panini, caramelised onions, melted cheese, lettuce, tomato chutney & beetroot relish served with chips + \$3 ADD BACON	\$32
THE SCHNITTY SANGA (GFO) -herbed panini, avocado, lettuce, Swiss cheese and mayo + \$3 ADD BACON	\$28
MARKET FISH (GFO) -see specials board	MP
250 GRAM PORTERHOUSE -Black Angus porterhouse served with fries, with your choice of house, mushroom or peppercorn gravy	\$36
400 GRAM RUMP -rump steak served with fries, with your choice of house, mushroom or peppercorn gravy	\$38
SIDES -roasted chat potatoes, chargrilled broccolini, honey glazed Dutch carrots or garden salad	\$9

BURGERS +\$2 GLUTEN FREE +\$3 ADD BACON

All burgers come on a milk bun and served with chips	
WHISKY WRANGLER (GFO) - beef patty, lettuce, tomato, American cheese, aioli & whisky bourbon BBQ sauce	\$27
NASHVILLE CHICKEN (GFO) - marinated crispy fried chicken breast, creamy slaw, American cheese, pickles & chipotle mayo	\$27
SUNSET SIZZLE (GFO) - marinated grilled chicken, pineapple, lettuce, tomato and peri peri aioli	\$27
BATTERED BUOY (GFO) - fried barramundi, lettuce, pickles and tartare	\$27
VEGGIE BURGER (GFO,V,VO) - vegetable patty, guacamole, caramelised onions, salad stack & tomato relish	\$26

SALADS

TRADITIONAL CAESAR (VO, GFO) - cos lettuce, croutons, bacon, parmesan, Caesar dressing & soft boiled egg	\$22
+ \$6 Grilled Chicken	
ROASTED BEETROOT & GOATS CHEESE (V, GF) - beetroot, apple, shallots, mixed salad greens, toasted walnuts and goats cheese, topped with a balsamic glaze	\$23
+ \$6 Grilled Chicken	

DESSERTS

STICKY DATE PUDDING - butterscotch sauce & vanilla ice cream	\$12
CHOCOLATE BROWNIE (GF) - chocolate sauce & whipped cream	\$12
CHURROS - cinnamon sugar & butterscotch sauce	\$12
VANILLA BEAN PANNA COTTA (GF) - strawberry compot	\$14

(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION | (V) VEGETARIAN | (VO) VEGAN OPTION

Allergy Disclaimer: All food is prepared in a kitchen containing nuts, shellfish and other allergens. Please chat to a friendly staff member if you have an allergy concern.