

BURGERS

ADD CHIPS: +6

CLASSIC GO	19
<i>Wagyu beef patty, tangy burger sauce, lettuce, tomato, and American cheese. Old school bun.</i>	
BACON CHEESEBURGER GO	22
<i>Wagyu beef patty, bacon, American cheese, tomato sauce, and BBQ sauce. Old school bun.</i>	
PULLED PORK GO	22
<i>Pulled pork, slaw, chipotle mayo, Swiss cheese, jalapeños, and hot sauce. Old school bun.</i>	
VEGGIE VE	19
<i>Veggie patty, tangy burger sauce, lettuce, tomato and American cheese. Old school bun.</i>	
BREWSTACK DOUBLE GO	27
<i>TWO wagyu beef patties, double bacon, double cheese, slightly too much sauce, one burger! Old school bun.</i>	
BRIGADIER	22
<i>Southern fried chicken breast, lettuce, chipotle mayo, and jalapeños. Old school bun.</i>	
CEASE AND DESIST	24
<i>*BIG wagyu patty, MAC & cheese croquettes, more cheese, tomato sauce, and hot sauce. Old school bun.</i>	
*Not a BIG MAC	
Gluten friendly buns \$1	Extra Cheese \$1
Add Jalapenos \$1	Add Bacon \$4

KIDS

CHEESE TOASTIE VE	7
<i>White bread, cheddar cheese and butter</i>	
HAM & CHEESE TOASTIE	9
<i>White bread, ham, cheddar cheese and butter</i>	
MAC N CHEESE CROQUETTES VE*	9
<i>Four little balls of Mac N Cheese goodness.</i>	
CHICKEN NUGGETS	9
<i>Chicken nuggets and sauce</i>	

LOADED BOWLS

SESAME BEEF BOWL GF	24
<i>Slow braised beef in a sticky soy and sesame sauce. Loaded on top of red rice, slaw, cheese, Japanese mayo, sesame seeds, and spring onion.</i>	
MEMPHIS BBQ PORK BOWL GF	24
<i>Pork braised in a Memphis style BBQ sauce. loaded on top of red rice and slaw. Topped with cheese, chipotle mayo, sour cream, and fried shallots.</i>	
MEXICAN BEAN BOWL V/GF	21
<i>Chickpea and kidney bean in a mild chili loaded on top of red rice and slaw. Topped with cheese, chipotle mayo, sour cream and fried shallots.</i>	
NAKED BOWL VE/GF	19
<i>All the basics! Red rice and slaw. Topped with cheese, chipotle mayo, sour cream and fried shallots.</i>	
FRIED CHICKEN	25
<i>Southern fried chicken pieces on top of red rice and slaw. Topped with cheese, japanese mayo, and spring onion.</i>	
Spice it up: Add hot sauce and jalapenos for \$2	

FRIES

LOADED FRIES VE*/VO*/GF*	
<i>Seasoned hot chips topped with cheese and spring onion</i>	
DOUBLE CHEESE	FULL / HALF
<i>More Cheese topped with with chipotle mayo and sour cream.</i>	16 / 11
MEXICAN BEAN	18 / 13
<i>Chickpea and kidney bean in a mild chili with chipotle mayo and sour cream.</i>	
BBQ PORK	21 / 16
<i>Pork braised in a Memphis style BBQ sauce. topped with chipotle mayo and sour cream.</i>	
SESAME BEEF	21 / 16
<i>Slow braised beef in a sticky soy and semase sauce topped with Japanese mayo and sesame seeds</i>	
SEASONED HOT CHIPS V*/GF*	REGULAR 9
<i>Salt, smoked paprika, oregano, choice of suace.</i>	LARGE 13
SAUCE	1 option with Regular Chips
	2 options with Large Chips
Garlic Aioli (VE/GF)	Vegan Garlic Aioli (V/GF)
Chipotle Mayo (VE/GF)	Hot Sauce (V/GF)
Tomato Sauce (V/GF)	Extra Hot Sauce (V/GF)
BBQ Sauce (V)	

TO SHARE

ARANCINI VE*	17
<i>Pumpkin and goats' cheese arancini, truffle mayo, basil</i>	
KARAAGE CHICKEN	20
<i>Chicken bites with japanese mayo, spring onion, and sesame.</i>	
MAC & CHEESE CROQUETTES VE*	17
<i>Mac & Cheese croquettes with garlic aioli or sriracha mayo.</i>	



COMMUNITY SPACE

NEED A SPACE TO MEET?
TALK TO US ABOUT RUNNING
YOUR EVENTS AT RAMBLERS

FUNCTIONS

BOOK YOUR NEXT CELEBRATION
AT RAMBLERS AND RECIEVE A
COMPLIMENTARY BAR TAB

HAPPY HOUR

4PM TO 6PM WEEKDAYS
\$10 SELECTED PINTS & WINES
\$15 COCKTAILS

TIGHT ARSE TUESDAY

BUDGET BOWLS
\$15 EACH
ALL NIGHT



RAMBLERS
ALE·WORKS EST.
2020
BREWERY. BAR & FOOD TRUCK · HAWTHORN

BURGER NIGHT

\$20 BURGER
& POT COMBOS
EVERY THURSDAY

SATURDAY STEAL

\$10 PINTS OF OUR
FRESHEST BREW ALL DAY
\$15 COCKTAILS 2PM TO 4PM

TRIVIA NIGHT

\$200 IN PRIZES
WEDNESDAYS FROM 7 PM
BOOKINGS ESSENTIAL

LIVE MUSIC

SMOOTH TUNES
EVERY SUNDAY
2 PM TO 5 PM

FAMILIAR TRAILS

RAMBLERS CORE RANGE

		POT	/ PINT
* 1. PACIFIC RIM	PALE ALE	7.50	15.00
Refreshing, with subtle tropical hops giving a gentle pineapple and passionfruit hoppiness.			
2. PINA COLADA SOUR	SOUR	8.00	16.00
Fresh Pineapple juice and coconut on top of our classic vanilla and oats sour base.			
* 3. STONECUTTER	HAZY PALE ALE	7.50	15.00
Fruit driven and luscious with a juiciness that keeps you wanting more!.			
4. JUICE LOOSENER	HAZY IPA	8.00	16.00
Big hoppy hazy IPA. Thick, juicy, luscious.			
* 5. HAWTHORN	SOUR	7.50	15.00
Hawthornberry, Rice and Honey sour beer. Tart and super refreshing.			
* 6. AUBURN	RED ALE	7.50	15.00
Dry Irish style Red Ale. Lots of toffee and caramel notes, without too much malty sweetness.			
* 7. CATCH YOURSELF ON	STOUT	7.00	14.00
Dry Irish Stout. Cold soaked toasted barley gives a gentle maltiness with low bitterness.			
8. GLEN	LAGER	7.00	14.00
Classic easy drinking lager. Crisp and dry.			

SEASONAL ADVENTURES

SEASONAL AND LIMITEDS

		POT	/ PINT
* 9. WEE RED	RED ALE	6.50	13.00
Session strength Red Ale based on the Auburn Red Ale. Half the booze, full flavour.			
10.ON THE FRITZ	WC IPA	8.00	16.00
A classic pale ale balanced with solid malt, fresh hoppiness and a clean bitterness.			
11.LONG WHITE CLOUD	HAZY IPA	8.50	17.00
Super juicy and hazy, loads of stonefruit hops and pale malts. Pure NZ hops!			
* 12. BADUNKADUNK	DUNKEL	7.00	14.00
Toasty, gentle and bright Munich style dark lager.			
* 13. NEVERMORE	DARK ALE	7.00	14.00
A classic ale - with toasted barley giving a clean, refreshing and bright dark pale ale.			
14.LIVE AND LET RYE	RYE IPA	8.50	17.00
Dark brown, sweet and spicy rye malts with big American hops.			
* 15. RIVERSDALE	XPA	7.50	15.00
Clean with a gentle bitterness. Rich fruity aroma that keeps you wanting more!			



TASTING PADDLES

18.00

Choose any 4 150ml Tasters in a paddle.
 Drink from the handle end first - or don't. You do you.

TASTERS \$5.00

NOT OUR BEERS

CIDER

		POT	/ PINT
DAYLESFORD SESSION	ON TAP	7.50	15.00
A semi-dry apple cider from Daylesford Cider balanced and yum!			
BOTTLED CIDERS			BOTTLE 15.00
A selection of Daylesford Cider ciders are available by the bottle.			
-Wild Oaked	-Cloudy Farmhouse		
-Sweet Coppin	-Vintage Dry		

GLUTEN FREE BEER

GFB DRAUGHT		CAN 10.00
Gluten Free Beer from Two Bays Brewing Co. Full strength, clean, crisp and easy drinking.		
TWO BAYS PALE ALE		10.00
Easy drinking American hopped, with citrus aromas.		
TWO BAYS XPA		10.00
Refreshingly crisp with an amped-up hop profile.		
TWO BAYS SEASONAL		12.00
Blue Steel Cold IPA - refreshing, hop forward and sessionable. Pulp Fusion - punchy passionfruit aroma and tropical flavours.		

NON-ALCS

IPA	<0.5%	10.00
UPFLOW IPA - vibrant, fruity, dry.		
CITRA CITRA IPA	<0.5%	10.00
Molly Rose - non-alc IPA using Citra hops.		
STRAWBERRY SUBLIME	<0.5%	10.00
Molly Rose - Strawberry and Lime Gose.		
NON-ALC CIDER	0.0%	10.00
Daylesford Cider's sparkling non-alc cider.		

HAPPY HOUR

4pm - 6pm

Weekdays

\$10 PINTS

LOOK FOR THE *

\$10 WINES BY THE GLASS

\$15 COCKTAILS

\$12 WITH A #

WINE

		GLASS / BOTTLE	
Prosecco	Pizzini	14.00	52.00
Light and fruity sparkling Prosecco		King Valley	
Blanc de Blancs	C. Patelier	15.00	58.00
Sparkling Chardonnay and Pinot Noir		France	
Pink Fizz	Maddens Rise	15.00	42.00*
Sparkling rose		France 500ml*	
Rose	Maddens Rise	15.00	56.00
French inspired, balanced and off dry.		Yarra Valley	
Rosato	Crittenden Estate	13.50	48.00
Italian inspired savoury rose.		Mornington Peninsula	
Pinot Grigio	Talis	14.00	52.00
Italian inspired rose, savoury and		Italy	
Chardonnay	Les Peyrtaines	14.50	48.00
Gentle oak with clean acid.		France	
Pobblebonk	Quealy	15.00	58.00
Rich textural field blend.		Mornington Peninsula	
Reisling	Basilica	15.00	58.00
Off dry with classic stonefruit.		Claire Valley	
Moscato	Crittenden Estate	12.00	40.00
Its sweet. Its for your mum.		Mornington Peninsula	
Pinot Noir	Peninsula Panorama	15.00	58.00
Soft berries and gentle tannins		Mornington Peninsula	
Sangiovese	Crittenden Estate	14.00	55.00
Savoury spice with a medium body.		Mornington Peninsula	
Malbec	Devocon	15.00	58.00
Big fruits, balanced by gentle acid.		Argentina	
Shiraz	Peninsula Panorama	15.00	60.00
Peppery and dark fruits.		Mornington Peninsula	

SPIRITS

Dry Gin	12.00
Brogan's Way - Richmond	
Vodka	12.00
Brogan's Way - Richmond	
Rum	12.00
Killik Gold Label Melbourne	
Bourbon	12.00
Maker's Mark - Kentucky	
Single Malt Scotch	12.00
Spey River - Scotland	
Tequila Blanco	12.00
Espolon - Mexico	
Gunpowder Irish Gin	13.00
Drumbansho - Ireland	
Strawberries & Cream	13.00
Brogan's Way - Richmond	
Shiraz Gin	14.00
Blind Tiger - Organic - South Australia	
666 Cape Grim Vodka	14.00
Blind Tiger - Organic - South Australia	
Rye Whiskey	16.00
The Gospel - Brunswick	
Spiced Rum	14.00
Killik - Melbourne	
Buffalo Trace	14.00
Bourbon - Kentucky	

MIXERS

Billsons Soda	POT / PINT
Cola Lemonade Lemon Lime & Bitters Portello	3.50 / 5.00
Creamy Soda Ginger Beer Raspberry Orange	
Sarsaparilla and more...	
Long Rays Tonic	4.50
Original Tonic Pacific Tonic Dark Soda	
Organic Juices	4.50
Apple Juice Orange Juice Pineapple Juice	

COCKTAILS

# Espresso Martini	On Tap	18.00
Single-Origin Brazilian Coffee, Archie Rose Original Vodka, Tia Maria		World-class Cocktails by Curatif
# Margarita	On Tap	18.00
Tequila Tromba Blanco, Fresh Lime Juice, Agave, Sugar.		World-class Cocktails by Curatif
# Pink Gin Fizz		15.00
Gram Bizarre Gin, Fresh Mixed Berry Juice, Fresh Lemon Juice, Ramblers Soda Water		Quick Pour Cocktail by That Spirited Lot
# Frosty Fruits		15.00
Tres Citrus Vodka, Fresh Lemon Juice, Fresh Tropical Juice, Ramblers Soda Water		Quick Pour Cocktail by That Spirited Lot
Cosmopolitan	Can	20.00
Grainshaker Citrus Vodka, Dry Curacao, Cranberry Juice, Lime Juice, Rosewater, Sugar.		World-class Cocktails by Curatif
Amaretto Sour	Can	20.00
Disaronno Amaretto, Fresh Lemon Juice, Sugar.		World-class Cocktails by Curatif
Gimlet	Can	20.00
78 Degrees Sunshine State Gin, Lim juice, sugar and grapefruit bitters.		World-class Cocktails by Curatif
Spicy Margarita	Can	20.00
Tequila Tromba Blanco, Agave Syrup, Sugar, Lime Juice, Scorching Chilli Blend		World-class Cocktails by Curatif
Negroni		20.00
Brogan's Way Dry Gin, Campari, Dolin Rosso Vermouth.		Ramblers
Rum Old Fashioned	Can	20.00
Appleton Estate Signature Blend Rum, Bitters, Sugar.		World-class Cocktails by Curatif