



BREAKFAST

6:30am – 2pm

LUNCH & DINNER

10:30am – Late

(07) 3211 4242

stuff@brewcafewinebar.com.au

www.brewcafewinebar.com.au



HAPPY HOUR

Every day from 5pm – 6pm

*\$8 Select tap beers, house wine
or house spirits*

(V) – Vegetarian | (VE) – Vegan | (VO) - Vegan Option Available
(LG) – Low Gluten | (LGA) – Low Gluten Available | (N) - Contains Nuts

LG - Explanation: We use the abbreviation LG - Low Gluten to provide the best possible information to our customers. Menu items marked as LG are made with gluten-free ingredients from reputable suppliers; however, may contain trace amounts of gluten due to preparation and handling. Please refer to our Food Allergen Menu Matrix and Disclaimer for detailed allergen information.

Card transactions will incur a processing fee.
15% surcharge on public holidays.
5% Saturday | 10% Sundays

Brew

WEEKLY SPECIALS



HAPPY HOUR
5pm - 6pm Everyday!



WING MONDAYS
\$1 full size wings from 5pm
(min order 5)



BEER & BURGER TUESDAY
\$25 Burger* & house beer or wine from 5pm



\$12 MARGARITA WEDNESDAY & SUNDAY
From 3pm - late



DOUBLE HAPPY HOUR THURSDAY
5pm - 7pm



TEQUILA FRIDAY
\$8 Tequila Shots 5pm - late

BREAKFAST (6:30am – 2pm)

Toast 8.5 (VE) (LGA)

Sourdough w/ jam, peanut butter or vegemite

Fruit & Hazelnut Toast 9.8 (V) (VO)

w/ date & maple butter

Eggs Your Way 17.5 (V)

Poached, fried or scrambled on toasted sourdough

w/ house-made tomato relish

Chilli Scrambled Eggs 19.5 (V)

Scrambled eggs, sautéed w/ chilli on toasted sourdough

Add: Bacon | Ham | Smoked Salmon | Haloumi 6.8

Brew Eggs 'Benny' 21 (V)

Poached eggs, spinach, hollandaise on toasted sourdough w/ chives

Add: Bacon | Ham | Smoked Salmon | Haloumi 6.8

Smashed Avocado on Toast 23 (V) (VO)

Persian feta, pickled onion, dusted & Dukkah

'Brew Style' w/ Bacon & Poached Eggs 7.5

Sweet Breakfast Waffles 25.5 (V)

Seasonal berry compote, strawberry coconut yoghurt, vanilla & coconut ice cream, fresh berries & maple drizzle

Sweet Corn Fritters & Savoury Mince 26.5

House-made corn & zucchini fritters topped w/ Napoli savoury mince, sour cream & a poached egg

House Made Granola 20 (VE)

w/ strawberry coconut yoghurt, fresh seasonal fruits & berry compote

Haloumi Bagel 18.5 (V) (LGA)

w/ tomato, spinach, ricotta, tomato relish, chipotle mayo

Big Breakfast 32 (LGA)

Bacon, chorizo, 2 eggs your way, hash brown, grilled tomato, house beans & tomato relish w/ sourdough

'Make it Vego' w/ Avo & Haloumi

Brekky Burger 21 (LGA)

Bacon, poached egg, hash brown, spinach & hollandaise on a toasted bun

Mushroom Toast 24 (V) (LGA)

Herb & garlic mushrooms, ricotta, poached egg on toasted sourdough

Add: Bacon | Smoked Salmon | Haloumi 6.8

ADD ONS

Aioli 2

1 Egg 4

Ham 6.8

Gravy 2

2 Eggs 5.8

Haloumi 6.8

Sweet Chili 2.5

2 Hash Browns 5.8

Bacon 6.8

Sour Cream 2.5

House Beans 6.8

Chorizo 6.8

Hollandaise 4

Mushrooms 6.8

Smoked Salmon 6.8

Grilled Tomato 3.5

Avocado 6.8

Grilled Chicken 6.8

LUNCH & DINNER (10.30am to late)

SNACKS

Arancini (4) 16.8 (V)

mushroom & three cheese w/ Napoli sauce

Spring Rolls (4) 17 (VE)

w/ sweet chilli, lime & coriander dipping sauce

Wings 17.5

Five full wings w/ choice of BBQ, Buffalo or Hot & Spicy
served w/ blue cheese dipping sauce

Chicken Nuggets & Fries 14

w/ BBQ dipping sauce

Tempura Spiced Cauliflower (VE)

250g 16 | 500g 24

Choice: Chipotle BBQ | house hot sauce | blue cheese | ranch | aioli

FRIES

Truffle Fries w/ aioli 13.5 (VE)

Sweet Potato Fries w/ aioli 14.5 (VE)

Seasoned Wedges 14.5 (V)
w/ sour cream & sweet chilli sauce

Potato Gems w/ gravy 14.5

LOADED FRIES

Pulled Beef Loaded Fries 24.5

BBQ braised pulled beef, bacon, shoestring fries, melted mozzarella,
chives w/ hickory BBQ sauce

Vegan Loaded Fries 21 (VE)

BBQ jackfruit, beans, shoestring fries, tomato salsa, chives w/ sundried
tomato pesto & aioli

ADD

Aioli | Tomato Sauce | BBQ Sauce | Chipotle Mayo 2

Sweet Chilli | Sour Cream | Gravy 2

BURGERS & BAGEL

add fries & sauce 6.8

tomato | BBQ | aioli

Classic Cheese Burger 16.8 (LGA)

House made beef patty, American cheese, onion, pickles,
mustard & tomato sauce

Haloumi Bagel 18.5 (V) (LGA)

Grilled haloumi, tomato, spinach, ricotta, tomato relish, chipotle mayo

Brew Burger 19.8 (LGA)

Slow cooked pulled beef, bacon, American cheddar, spinach,
pickles, chipotle slaw

Southern Fried Chicken Burger 19.8

Free range breast, cos lettuce, tomato, Manchego cheese
w/ chipotle mayo

The Heartstopper Burger* 27.5

Slow cooked pulled beef, bacon, southern fried chicken, American cheese, pickles, chipotle slaw, garnished w/ dill pickle

Barra Burger 26.5

Tempura barramundi, cos, tomato, slaw, dill pickle
w/ tartar sauce & chipotle mayo

Pulled Jackfruit Burger 19.5 (LGA) (VE)

Spiced jackfruit, tomato salsa, slaw, avocado

ADD

Gluten Free Bagel | Pickles | American Cheese 1.5

Aioli | Tomato Sauce | BBQ Sauce | Chipotle Mayo 2

Sweet Chilli | Sour Cream | Gravy 2.5

Grilled Chicken | Bacon | Ham | Haloumi | Mushrooms 6.8

Fried Chicken | Beef Patty | Pulled Beef | Jackfruit 6.8

MAINS

Chicken Schnitty 25.5

Herb & garlic crumbed w/ shoestring fries,
chipotle slaw & traditional gravy

make it a parmi 5.8

w/ shaved ham, house Napoli sauce & mozzarella

Barramundi 34

Tempura battered w/ chips, slaw & tartar sauce

Beef Cheek Ragu 29.5

Napoli sauce, Italian herbs & grana cheese

Carbonara 28

House made rigatoni, prosciutto, mushrooms, egg, sautéed w/ onion &
garlic in a creamy sauce



SALADS

Lamb Salad 28.5

Marinated lamb strips w/ roast pumpkin & goats' cheese,
served on a gourmet salad

Greek Salad 24.5 (V)

Sundried tomatoes, kalamata olives, cucumber, feta, roasted bell
peppers, red onion, lettuce w/ zesty lemon dressing

Caesar Salad 22.5 (LGA)

cos lettuce, bacon bits, croutons, fried egg, shaved parmesan
w/ Caesar dressing
add: chicken 6.8

Mexi Salad Bowl 24.5 (VE) (LG)

Grilled corn, slaw, spinach, spiced crunchy chickpeas, quinoa, smashed
avocado, tomato salsa w/ chilli lime vinaigrette

ADD

Grilled Chicken | Smoked Salmon | Haloumi 6.8
Pulled Beef | Bacon | Ham | Mushrooms 6.8

DESSERT

Churros 12.8

Served w/ whipped cream & chocolate dipping sauce

Fudge Brownie 15.8 (LG) (N)

Served w/ coconut & vanilla ice cream, chocolate sauce & toasted coconut

White Chocolate & Raspberry Truffle 14.8 (N)

w/ chocolate & macadamia coating, berry coulis,
salted caramel & fresh berries

****Please see our display cabinets for other cakes & treats!***

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Food Allergy & Dietary Information Disclaimer:

We take every reasonable precaution to accommodate dietary requirements. However, please be aware that our venue handles a variety of allergens, including, but not limited to: Milk (Dairy), Egg, Fish, Crustacean, Mollusc, Sesame, Lupin, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pine Nut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye, and Sulphites. We strive to accommodate customer requests to the best of our ability; however, the decision to consume a meal is ultimately the customer's responsibility. For detailed allergen information, please ask our staff for our Food Allergen Menu Matrix, which identifies allergens in each menu item. All dishes are prepared in a kitchen where cross-contamination may occur. While we take precautions to minimize allergen exposure and provide accurate information, we cannot guarantee allergen-free dishes. Customers with severe allergies should exercise caution. By dining with us, customers acknowledge and accept these risks.

***The Heartstopper Burger is not part of any special**

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DRINKS



MARGARITAS

Classic Margarita 22

Tequila, Triple Sec, Lime

Tommy's Margarita 22

Reposado Tequila, Lime, Agave
Served over ice

Chilli Margarita 22

Tequila, Triple Sec, Chilli, Lime

Passionfruit Margarita 22

Tequila, Passionfruit, Lime

Strawberry Margarita 22

Tequila, Strawberry, Lime

Coconut Margarita 22

Tequila, Coconut, Lime



**\$12 MARGARITA
WEDNESDAY & SUNDAY**

From 3pm - late

COCKTAILS

Aperol Spritz 20

Aperol, Prosecco, Soda

Amaretto Sour 22

Amaretto, Lemon, Aquafaba, Sugar, Bitters

American Whiskey Sour 22

American Whiskey, Lemon, Aquafaba, Sugar, Bitters

Bloody Mary 24

Vodka, Lemon, Tomato, House Spice Mix, Garnish

Cosmopolitan 22

Vodka, Triple Sec, Cranberry, Lime

Dark n Stormy 23

Rum, Lime, Bitters, Topped w/ Alcoholic Ginger Beer

Espresso Martini 22

Vodka, Espresso, Kahlua, Sugar

French Martini 22

Vodka, Chambord, Pineapple

Long Island Iced Tea 25

Vodka, Triple Sec, Tequila, White Rum, Gin, Lemon, Coke

Negroni 22

Gin, Campari, Sweet Vermouth

Old Fashioned 22

Bourbon, Sugar, Bitters

WINE

Sparkling & Champagne

	<i>gls / btl</i>
Motley Cru Prosecco, King Valley, AUS	13 / 60
Veuve Ambal Vin Mousseux Blanc de Blancs Brut, France	15 / 68
Gilbert Petillant Natural Rose, Orange NSW	75
Louis Roederer 'Collection 242' Champagne, France	165

White

	<i>gls / btl</i>
Mojo Full Colour Pinot Grigio, SA	13 / 60
Gilbert Field Blend Blanc (Riesling Blend), Orange NSW	15 / 68
Te Mata Estate Sauv Blanc, Hawkes Bay NZ	16 / 75
Hesketh 'Regional Selections' Chardy, Adel. Hills SA	16 / 75
Dog Point Sauv Blanc, Marlborough NZ	90

Rosé

	<i>gls / btl</i>
Hesketh Wild at Heart Rose, Limestone Coast, AUS	13 / 60
Rameau d'or Petit Amour Rose, France	16 / 75

Red

gls / btl

Mojo Full Colour Cabernet Sauvignon, SA	13 / 60
Aquilani Sangiovese, Italy	14 / 65
Head, Heart & Home Shiraz, Barossa Valley SA	16 / 75
Storm Bay Pinot Noir, Coal River TAS	17 / 80
Aphelion Confluence Grenache, McLaren Vale, SA	95
Pierro LTCF Cabernet Merlot, Margaret River, WA	110

Moscato

gls / btl

Mojo Sparkling Moscato, SA	14 / 65
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**Ask our friendly staff about this week's specials,
what's currently rotating on tap
and in the beer fridge!**

NON ALC.

See our current range in fridge

COFFEE & TEA (available to 6pm)

Espresso, Short Mac, Short Black	4.8	
Piccolo	5.0	
Double Espresso, Long Mac, Magic	5.5	
	Cup	Mug
Flat White, Latte, Cappuccino, Long Black, Hot Chocolate	5.8	6.8
Mocha, Chai Latte, Turmeric Latte Matcha Latte	6.3	7.3
Filter coffee <i>Single Origin</i>	6.3	7.3
Iced Latte, Iced Long Black, Iced Chocolate, Iced Matcha, Iced Chai, Iced Mocha		7.3
Babycino	2.5	
Extras:	0.8	
Bonsoy Oat Almond Lactose Free Coconut Macadamia Decaf		
Extra Shot	0.8	
Flavours:	0.8	
Caramel Vanilla Hazelnut Honey		
Cold Drip Coffee	7.0	
Single Origin <i>black on ice or w/ milk & syrup</i>		
Loose Leaf Tea	5.8	
English Breakfast Earl Grey Chai Peppermint Green Lemon & Ginger		
London Fog	6.5	
Earl Grey Brew w/ milk & vanilla		

COLD DRINKS

Milkshakes 9.0

Chocolate | Strawberry | Vanilla | Caramel | Chai | Lime | Banana
w/ whipped cream & sprinkles

Fresh Juice (available to 3pm) 8.5

Green Apple | Pineapple | Orange | Mix

Brew Juice (available to 3pm) 9.5

Carrot, Ginger, Green Apple, Pineapple topped w/ Coconut Water

House-Made Iced Tea 7

Lychee & Raspberry Iced Tea w/ lemon, ginger and pineapple

Kombucha 9.0

Check out the fridge for various flavours!

Soft Drinks 6.8

Coke | Coke Zero | Diet Coke | Sprite | Fanta

Soda Water | Tonic Water | Ginger Ale

Lemon Lime & Bitters | Ginger Beer | Red Bull 7

Water

Still Water 5.8

San Pellegrino

500ml 6.8

1ltr 9.8



Thank you for dining at Brew.

We hope you had a wonderful time.



**To share your experience, scan the QR code and
enter our review draw for a chance to win:**

**A \$250 Gift Voucher
Drawn Monthly!**