\$2.00

\$2.00





- SMALL PLATES -

w/ Chinese 5 spice, Chilli Salt & Sweet Soy Dipping Sauce. (GF)

Crispy Chicken Skin

(DF)		
Panko Fri	led Halloumi Sticks	\$17.00
w/ Ranch	Dipping Sauce.	
Fried Chi	cken Wings	\$15.00
w/ Sticky	Chilli Caramel, Coriander & Lime. (GF) (DF)	
Satay Chi	icken Skewers	\$19.00
w/ Corian	der Oil & Crispy Fried Leeks (GF)	
		\$6.50
Oysters (Ask staff about current type)	ea
Natural wi	th mignonette.	
(GF) (DF)		
C-ill-dit	bh Bhua Channa (Nilder Whistur (CE)	\$7.50
Grilled Wil	th Blue Cheese & Nikka Whisky. (GF)	

- BURGERS -

Served on a Potato Bun with Seasoned Fries

\$18.50

Brewers Burger	\$24.00
Smashed Patty, American Cheese, Onion Jam, Pickles, Tomato,	
Lettuce, Beacon Sauce. (GFO) (VEO)	

HFC	\$22.50
Buttermilk Fried Chicken, Pickles, Slaw & Ranch.	

BRISBANE UL

- BIG PLATES -

Sumac Spice Calamari \$24.50 w/ Aioli & Lemon. (GF) (DF)

Brewers Board \$36.00 w/ Cold Cuts (2), Artisan Cheese (3), Pate, \$36.00 Crackers & Accompaniments. (GF)

BBQ Brisket Loaded Fries \$19.50 w/ Cheese Sauce & Fried Onion.

(GF)

Vegan 'Sheese'

Gluten Free

\$11.50

Boneless Buttermilk Fried Chicken \$22.50 w/ Harissa Dipping Sauce.

Slow Cooked Beef Short Rib \$39.00
w/ Thai-Spiced Tamarind Sauce & Beansprout Salad.
(GF) (DF)

- SIDES -

1 for \$9 | 2 for \$17 | 3 for \$24

Seasoned Fries

w/ Ketchup or Aioli. (GF) (DF) (VE)

Baked Field Mushroom

w/ Beetroot Jam, Parmesan, Salsa Verde, Rocket & Balsam- ic Glaze. (GF) (VEO)

Apple Salad

w/ Carrot, Cherry Tomato, Fresh Herbs & Vinegarette. (GF) (DF) (VE)

- KIDS -

Kid's Meal \$15.00 Smashed Patty, American Cheese, Onion Jam, Pickles, Mustard & Ketchup. (GFO)

– DESSERT –

House Made Sticky Date Pudding \$12.00 w/ Butterscotch & Vanilla Bean Ice-Cream.

- EXTRAS -

EXTRAS	
Add Sauce Choice of: Ketchup BBQ Beacon Aoili (Vegan)	\$2.00
Extra Patty	\$5.00



\$16.50

Available 12pm - 3pm Wednesday to Friday

LUNCH SPECIAL -

Fried Chicken Wings

w/ Sticky Chilli Caramel, Coriander & Lime(GF) (DF)

Cheeseburger

Smashed Patty, American Cheese, Onion Jam, Pickles, Mustard & Ketchup, served with Fries. (GFO)

Sumac Spiced Calamari

w/ Ajoli & Lemon, served with Apple Salad, (GF) (DF)

BBQ Brisket Loaded Fries

w/Cheese Sauce & Fried Onion (GF)

Boneless Fried Buttermilk Chicken

w/ Harissa Dipping Sauce, served with Fries.

Baked Field Mushrooms

w/Beetroot Jam, Parmesan, Salsa Verde, Rocket & Balsamic Glaze. (GF) (VEO)

Beacon Bowl

Mexican Fried Beans, Black Rice, Corn Salsa, Guacamole & Tortilla Chips.



(GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts (V) Vegetarian | (VE) Vegan | (O) Optional

*Green Beacon Brewing Co is pleased to offer a variety of gluten free options on both our food and beverage menu.

We are a Brewery and therefore we are not a gluten-free establishment and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening.

(Please see a team member if you are highly sensitive to gluten!)





Helen Street

KITCHEN

- TAP FAVOURITES -

		ABV	PISIP
Wayfarer	Tropical Pale Ale	4.9%	\$8 \$10 \$13
Subtropic	Low Carb Hazy Pale	4.0%	\$8 \$10 \$13
Windjammer	IPA	6.0%	\$9 \$11 \$14
Wayfarer 3.5%	Tropical Pale Ale	3.5%	\$7 \$9 \$11
Midnight Rising	Black Lager	5.0%	\$6 \$10 \$13
American Style	Premium Lager	4.5%	\$8 \$10 \$13
7 Bells Sour	Passion Fruit Ale	4.2%	\$8 \$10 \$13
Krispy Kolsch	Haus Bier	4.0%	\$8 \$10 \$13
3 Bolt	Pale Ale	4.5%	\$6 \$10 \$13
Shipwreck	Ginger Beer	4.0%	\$8 \$10 \$13
Submariners	Apple Cider	4.5%	\$8 \$101 \$13

SPECIAL RELEASE

Head to the bar to see the full range of Seasonal and Limited Releases.



DRINKS

WINE

Prosecco	Range Life - NV	\$13 \$60
Pinot Gris Amis	La Violette - 2022	\$14 \$65
Pinot Grigio	Range Life - NV	\$12 \$50
Sauvignon Blanc	Ottella - 2023	\$14 \$65
'Origami' Rosé	Unico Zelo - 2022	\$14 \$65
Rosso Red Blend	Range Life - 2022	\$12 \$50
Rosato Rosé	Range Life - 2021	\$12 \$50

SPIRITS

Price includes mixer of choice

Vodka	Mountain Goat Spirits	\$11
Hopped Gin	Mountain Goat Spirits	\$11
Tequila	Tequila Blu Reposado	\$13
Dark Rum	Mount Gay	\$13
Bourbon	Makers Mark	\$13
Whisky	Nikka Days	\$13

COCKTAILS -

Watermelon Smash	\$1
Vodka, Freshly Squeezed Lemon Juice, Watermelon Mint	
Syrup & Clarified Apple Juice.	

Tommy's Margarita	\$20
Tequila Blu Reposado, Freshly Squeezed Lime Juice & Agave.	

Rhubi Negroni	\$22
RHUBI Mistelle aperitif, Unico Zelo Sweet Vermouth, Nikka	422
Gin	

Nikka Days Highball	\$18
Nikka Days Whisky, topped with StrangeLove Soda or Ginger	

Ale & Fresh Citrus

Beacon Boilermaker	\$20
A Schooner of Wayfarer Tropic Pale Ale & a shot of Nikka	
Days Whisky.	



Ust Classes Base

Pepsi Max



- NON-ALCOHOLIC -

Alcohol free beer

SOBAH Pilsner 375ml can 5

- PREMIUM SODAS —

By StrangeLove - All served in a 180mL Collins Glass

Pepsi		\$4
SOFT	DRINKS -	
Fancy Lemonade w/ Fresh Lime & Angostura Bitters.		\$5
Coastal Tonic		\$5
Salted Grapefruit		\$5
Dry Ginger Ale		\$5
Hot Ginger Beer		\$5

— KIDS JUICES —

Apple \$4
Apple & Blackcurrant \$4
Orange Juice \$4





