

BRICK LANE
UPSTAIRS
MENU
↑

FOOD

OYSTERS

Oysters, Lemon DF/GF	4.5/24/45
Oysters, Pomegranate, Black Pepper DF/GF	5/27/51
Oysters, Kimchi Mignonette DF/GF	5/27/51

SMALL

Spiced Pretzels VG	7
Jumbo Sicilian Olives, Citrus GF/VG	9
House-made Pickle Platter GF/VG	16
Tableside Guacamole, Totopos GF/VG	20
Stracciatella, Guindillas, Grilled Turkish Bread V	22
Queen Victoria Market Deli Meats, Onion Jam, Aged Cheddar, Caperberries, Turkish Bread	39
Market Fresh Ceviche (Ask about today's catch)	MP
Prawn Tostada, Wasabi Roe, Furikake DF/GF	5ea
Poached Lobster Roll, Celery, Soft Herbs, Brioche	11
Fried Calamari, Togarashi Citrus Mayo DF/GF	21
Leek & Cheddar Croquettes, Spring Onion Mayo (5) V	19
Vegetarian Gyoza, Soy Sauce (5) VG/GF	14
Mini Hot Dog, Chimichurri	8
Brick Fried Chicken, Spicy Aioli Add Fries +\$6	21

BRUNCH

AVAILABLE 10AM-2PM
LAST ORDER 1:45PM

Japanese Steamed Egg Sando, Wasabi Mayo, Shokupan V	18
Harissa Chilli Scramble, Sourdough V	22
Smashed Avo, Fetta, Cherry Tomatoes, Chives, Sourdough V	24
Reuben Sandwich, Wagyu Pastrami, Cheddar Sauerkraut, Dill Pickle, Fries	26
ADD ON... Grilled Chicken or Crispy Bacon	6
2 x Poached Eggs	8
Chocolate Brownie, Vanilla Ice Cream V	12

LARGE

Caesar Salad, Bacon, Croutons, Parmesan, Cos Add Grilled Chicken +\$6 Pair with Core Values Apple Cider	22
Cauliflower, Muhammara, Dukkah, Raisins GF/VG Pair with Hi-Fi Dry Zero Carb Japanese Lager	29
Butternut Pumpkin Orecchiette, Brown Butter, Sage, Amaretti, Parmesan V Add Grilled Chicken +\$6 Pair with Hi-Fi Dry Zero Carb Japanese Lager	29
BBQ Lemon Myrtle Octopus, Harissa, Soft Herbs DF Pair with One Love Pale Ale	31
Daintree Pan Fried Barramundi, Beurre Blanc, Sauteed Spring Veg, Lemon GF Pair with Meteor Zero Sugar Ginger Beer	MP
180g Sher Wagyu Burger, Pickles, Chipotle Mayo, Cheese, Lettuce, Fries Pair with Natural Draught	29

220g Angus Double Cheeseburger, Special Sauce, Pickles, Fries Make it... Triple \$35 / Quad \$38 / BRICK ME \$40 Pair with Hi-Fi Dry Zero Carb Japanese Lager	32
Chicken Schnitzel, Coleslaw, Mustard Mayo, Lemon Add Gravy +\$3 Pair with One Love Pale Ale	29
Pork & Fennel Sausages, Creamy Potato Mash, Gravy GF Pair with Hi-Fi Dry Zero Carb Japanese Lager	31
Confit Duck Leg, Five Spice, Honey Glaze, Fennel & Orange Salad DF/GF Pair with Natural Draught	45

STEAK

250g O'Connor Premium Black Angus Flank, Jus, Leafy Greens, Fries DF/GF Pair with One Love Pale Ale	39
300g O'Connor Scotch Fillet MS3, Peppercorn Sauce, Leafy Greens, Fries GF Pair with Natural Draught	49
400g T-Bone Grain Fed, Jus, Leafy Greens, Fries DF/GF Pair with Hi-Fi Dry Zero Carb Japanese Lager	59

SIDES

Cos Lettuce, Honey Pepper Ganjang, Fried Shallots V/GF	14
Sauteed Green Beans, Garlic, Smoked Salt VG/GF	14
French Fries, Mayo V	12

DESSERTS

Queen Victoria Market Cheese, Seasonal Fruit, Honeycomb, Crackers V	22
Malted Milk Ice Cream Popsicle V	12
Today's Dessert	14

FUNCTIONS

We'd love to host your next event!
Speak with one of our team or email
market@bricklanebrewing.com

Please inform staff of any
dietaries or allergies.
We can often adjust dishes
to suit your needs.

DRINKS

BRICK LANE CORE RANGE

	POT	SCH	PINT
Hi-Fi Dry Zero Carb Japanese Lager 4.2% Crisp – Clean – Refreshing	7	10	13
Natural Draught 4.6% Bready Malt – Balanced – Refreshing	7	10	13
One Love Pale Ale 4.4% Citrus – Stone Fruit – Tropical	7	10	13
Core Values Apple Cider 4.2% Fresh – Fruity – Zesty	7	10	13
Meteor Zero Sugar Ginger Beer 4.0% Balanced – Spice – Sweetness	8	11	15
Nomikai Hard Lemon 4.5% Sweet – Zesty – Fresh	9	11	15

NON-ALC BEERS Heaps Normal Range 7.5
XPA | Lager | Hazy | IPA

Limited release brews available! Ask us what's pouring.

WINES BY THE GLASS

SPARKLING

	GLS	BTL
NV Brick Lane Market Prosecco	12	45
NV Alpha Box & Dice Tarot Prosecco, Ade, SA	14	70
NV Alpha Box & Dice Club Spritz Peach Hibiscus, Ade, SA	14	70

WHITE

2024 Four Winds Riesling, Canberra, ACT	16	75
2024 Brick Lane Market Pinot Grigio	12	45
2023 The Better Half Sauvignon Blanc, NZ	14	75
2021 Maressa Chardonnay, Mornington Peninsula, Vic	14	70
2021 Stonier Chardonnay, Mornington, Vic	18	80

ROSÉ

2024 Brick Lane Market Rosé	12	45
2023 Vino Vagabond Rosé, Heathcote, Vic	14	80
2023 Château Saint Julian Rosé, Provence, FR	18	90

RED

2022 Payton & Jones Mataro Sangiovese, Healesville, Vic	15	80
2023 Alles Klar Greg Mataro, Riverland, SA (chilled)	16	80
2023 Reed “Alexia” Grenache, Vine Vale SA	18	90
2024 Payton & Jones Pinot Noir, Healesville, Vic	15	70
2022 Tyrell Lunatiq Shiraz, Heathcote, Vic	18	90
2021 Brick Lane Market Shiraz	12	45
2023 La Celia Bustos Malbec, Uco Valley, Argentina	15	70
2023 Alles Klar Lambrusco, Riverland, SA	16	80

‘TRILOGY OF FEAR’ 2024

Three Imperial Stouts. Six twisted turns of fate. Take the can into daylight to reveal yours.
20ea | 500mL | 11% ABV.

TASTING PADDLE

Any four 150mL tasters from the available beers. From 18

COCKTAILS

Blood Orange Mimosa Vodka, Prosecco, Blood Orange Juice	15
Yuzu Iced Tea Yuzu, Departed Spirits Yuzu Gin, Black Tea	20
Watermelon Sugar High White Rum, Midori, Meteor Ginger Beer	21
O'sanity Gin, Yuzu, Prosecco, Grapefruit	22
Pineapple Skies Agave Spirit, Chilli, Pineapple, Lemon, Lime	22
Chicken Fried, Cold Beer On A Friday Night Makers Mark, Fireball, Waffle Milk, Maple Syrup	22
Vanilla Espresso Martini Vodka, Vanilla, Espresso	23
Cigarettes & Coffee Chartreuse, Cold Brew, Coffee Cream, Orange Zest, Nutmeg	23
You Sexy Thing Gin, Campari, Dark & White Chocolate Liqueurs	25
Gold Digger Vodka, Vermouth, House-made Salted Caramel	25

SPICE IS NICE

Mulled Ginger Beer 15
Sangria – White or Red 16

Classic cocktails available by request.

MOCKTAILS & NON-ALC

Apple Pie House-made Winter Spices, Apple, Lime	14
Basil Lemongrass Mojito Basil, Lemongrass, Lemon, Lime, Soda	14
Soft Drinks Coke Coke Zero Lemonade Ginger Beer Ginger Ale	6
CAPI Sparkling Soda Grapefruit Blood Orange Cranberry Tonic	6
Juices Orange Pineapple Apple Cranberry	5

COFFEE

White Coffee	5.5
Black Coffee	4.5
+ Soy/Almond/Oat/Iced/Decaf	1

WEEKLY WINS

TUE: \$20 WAGYU BURGER & FRIES
WED: \$1 WINGS

THU: \$39 400g T-BONE & PINT
FRI: \$22 CHICKEN SCHNITTY & ‘SLAW

WEEKENDS: BRUNCH FROM 10AM
PLUS \$2.50 OYSTERS!

IG: @visit_bricklane
FB: @bricklanebrewing



FOOD

OYSTERS

Oysters, Lemon DF/GF	4.5/24/45
Oysters, Pomegranate, Black Pepper DF/GF	5/27/51
Oysters, Kimchi Mignonette DF/GF	5/27/51

SMALL

Spiced Pretzels VG	7
Jumbo Sicilian Olives, Citrus GF/VG	9
House-made Pickle Platter GF/VG	16
Tablesides Guacamole, Totopos GF/VG	20
Stracciatella, Guindillas, Grilled Turkish Bread V	22
Queen Victoria Market Deli Meats, Onion Jam, Aged Cheddar, Caperberries, Turkish Bread	39
Market Fresh Ceviche (Ask about today's catch)	MP
Prawn Tostada, Wasabi Roe, Furikake DF/GF	5ea
Poached Lobster Roll, Celery, Soft Herbs, Brioche	11
Fried Calamari, Togarashi Citrus Mayo DF/GF	21
Leek & Cheddar Croquettes, Spring Onion Mayo (5) V	19
Vegetarian Gyoza, Soy Sauce (5) VG/GF	14
Mini Hot Dog, Chimichurri	8
Brick Fried Chicken, Spicy Aioli Add Fries +\$6	21

BRUNCH

AVAILABLE 10AM-2PM
LAST ORDER 1:45PM

Japanese Steamed Egg Sando, Wasabi Mayo, Shokupan V	18
Harissa Chilli Scramble, Sourdough V	22
Smashed Avo, Fetta, Cherry Tomatoes, Chives, Sourdough V	24
Reuben Sandwich, Wagyu Pastrami, Cheddar Sauerkraut, Dill Pickle, Fries	26
ADD ON... Grilled Chicken or Crispy Bacon	6
ADD ON... 2 x Poached Eggs	8
Chocolate Brownie, Vanilla Ice Cream V	12

WEEKLY WINS

TUESDAY \$20 WAGYU BURGER & FRIES
WEDNESDAY \$1 WINGS
THURSDAY \$39 400g T-BONE & PINT
FRIDAY .. \$22 CHICKEN SCHNITTY & 'SLAW
WEEKENDS BRUNCH FROM 10AM
PLUS \$2.50 OYSTERS!

LARGE

Caesar Salad, Bacon, Croutons, Parmesan, Cos Add Grilled Chicken +\$6 Pair with Core Values Apple Cider	22
Cauliflower, Muhammara, Dukkah, Raisins GF/VG Pair with Hi-Fi Dry Zero Carb Japanese Lager	29
Butternut Pumpkin Orecchiette, Brown Butter, Sage, Amaretti, Parmesan V Add Grilled Chicken +\$6 Pair with Hi-Fi Dry Zero Carb Japanese Lager	29
BBQ Lemon Myrtle Octopus, Harissa, Soft Herbs DF Pair with One Love Pale Ale	31
Daintree Pan Fried Barramundi, Beurre Blanc, Sautéed Spring Veg, Lemon GF Pair with Meteor Zero Sugar Ginger Beer	MP
180g Sher Wagyu Burger, Pickles, Chipotle Mayo, Cheese, Lettuce, Fries Pair with Natural Draught	29
220g Angus Double Cheeseburger, Special Sauce, Pickles, Fries Make it... Triple \$35 / Quad \$38 / BRICK ME \$40 Pair with Hi-Fi Dry Zero Carb Japanese Lager	32
Chicken Schnitzel, Coleslaw, Mustard Mayo, Lemon Add Gravy +\$3 Pair with One Love Pale Ale	29
Pork & Fennel Sausages, Creamy Potato Mash, Gravy GF Pair with Hi-Fi Dry Zero Carb Japanese Lager	31
Confit Duck Leg, Five Spice, Honey Glaze, Fennel & Orange Salad DF/GF Pair with Natural Draught	45

STEAK

250g O'Connor Premium Black Angus Flank, Jus, Leafy Greens, Fries DF/GF Pair with One Love Pale Ale	39
300g O'Connor Scotch Fillet MS3, Peppercorn Sauce, Leafy Greens, Fries GF Pair with Natural Draught	49
400g T-Bone Grain Fed, Jus, Leafy Greens, Fries DF/GF Pair with Hi-Fi Dry Zero Carb Japanese Lager	59

SIDES

Cos Lettuce, Honey Pepper Ganjang, Fried Shallots V/GF	14
Sautéed Green Beans, Garlic, Smoked Salt VG/GF	14
French Fries, Mayo V	12

DESSERTS

Queen Victoria Market Cheese, Seasonal Fruit, Honeycomb, Crackers V	22
Malted Milk Ice Cream Popsicle V	12
Today's Dessert	14

FUNCTIONS

We'd love to host your next event!
Speak with one of our team or email
market@bricklanebrewing.com

Please inform staff of any dietaries or allergies.
We can often adjust dishes to suit your needs.



BRICK LANE
UPSTAIRS
MENU
↑

DRINKS

BRICK LANE CORE RANGE

	POT	SCH	PINT
Hi-Fi Dry Zero Carb Japanese Lager 4.2% Crisp – Clean – Refreshing	7	10	13
Natural Draught 4.6% Bready Malt – Balanced – Refreshing	7	10	13
One Love Pale Ale 4.4% Citrus – Stone Fruit – Tropical	7	10	13
Core Values Apple Cider 4.2% Fresh – Fruity – Zesty	7	10	13
Meteor Zero Sugar Ginger Beer 4.0% Balanced – Spice – Sweetness	8	11	15
Nomikai Hard Lemon 4.5% Sweet – Zesty – Fresh	9	11	15

NON-ALC BEERS

Heaps Normal Range
XPA | Lager | Hazy | IPA

7.5

Limited release brews available! Ask us what's pouring.

WINES BY THE GLASS

SPARKLING

	GLS	BTL
NV Brick Lane Market Prosecco	12	45
NV Alpha Box & Dice Tarot Prosecco, Ade, SA	14	70
NV Alpha Box & Dice Club Spritz Peach Hibiscus, Ade, SA	14	70

WHITE

2024 Four Winds Riesling, Canberra, ACT	16	75
2024 Brick Lane Market Pinot Grigio	12	45
2023 The Better Half Sauvignon Blanc, NZ	14	75
2021 Maressa Chardonnay, Mornington Peninsula, Vic	14	70
2021 Stonier Chardonnay, Mornington, Vic	18	80

ROSÉ

2024 Brick Lane Market Rosé	12	45
2023 Vino Vagabond Rosé, Heathcote, Vic	14	80
2023 Château Saint Julian Rosé, Provence, FR	18	90

RED

2022 Payton & Jones Mataro Sangiovese, Healesville, Vic	15	80
2023 Alles Klar Greg Mataro, Riverland, SA (chilled)	16	80
2023 Reed "Alexia" Grenache, Vine Vale SA	18	90
2024 Payton & Jones Pinot Noir, Healesville, Vic	15	70
2022 Tyrell Lunatiq Shiraz, Heathcote, Vic	18	90
2021 Brick Lane Market Shiraz	12	45
2023 La Celia Bustos Malbec, Uco Valley, Argentina	15	70
2023 Alles Klar Lambrusco, Riverland, SA	16	80

'TRIOLOGY OF FEAR' 2024

Three Imperial Stouts. Six twisted turns of fate. Take the can into daylight to reveal yours.
20ea | 500mL | 11% ABV.

TASTING PADDLE

Any four 150mL tasters from the available beers.

From 18

COCKTAILS

 Blood Orange Mimosa Vodka, Prosecco, Blood Orange Juice	15
 Yuzu Iced Tea Yuzu, Departed Spirits Yuzu Gin, Black Tea	20
 Watermelon Sugar High White Rum, Midori, Meteor Ginger Beer	21
 O'sanity Gin, Yuzu, Prosecco, Grapefruit	22
 Pineapple Skies Agave Spirit, Chilli, Pineapple, Lemon, Lime	22
 Chicken Fried, Cold Beer On A Friday Night Makers Mark, Fireball, Waffle Milk, Maple Syrup	22
 Vanilla Espresso Martini Vodka, Vanilla, Espresso	23
 Cigarettes & Coffee Chartreuse, Cold Brew, Coffee Cream, Orange Zest, Nutmeg	23
 You Sexy Thing Gin, Campari, Dark & White Chocolate Liqueurs	25
 Gold Digger Vodka, Vermouth, House-made Salted Caramel	25

SPICE IS NICE

Mulled Ginger Beer	15
Sangria – White or Red	16

Classic cocktails available by request.

MOCKTAILS & NON-ALC

Apple Pie House-made Winter Spices, Apple, Lime	14
Basil Lemongrass Mojito Basil, Lemongrass, Lemon, Lime, Soda	14
Soft Drinks Coke Coke Zero Lemonade Ginger Beer Ginger Ale	6
CAPI Sparkling Soda Grapefruit Blood Orange Cranberry Tonic	6
Juices Orange Pineapple Apple Cranberry	5

COFFEE

White Coffee	5.5
Black Coffee	4.5
+ Soy/Almond/Oat/Iced/Decaf	1

HAPPY HOUR

TUESDAY-SUNDAY 3PM-6PM
\$5 POTS • \$9 PINTS • \$9 HOUSE WINES

