WELCOME TO







A Brewery Built By Mateship

BORN ON THE SUNSHINE COAST IN 2013. THIS STORY WAS CRAFTED BY A COMMUNITY OF MATES.

A DREAM OF LIVING YOUR PASSION AND A CELBRATION OF EVERYTHING GREAT ABOUT OUR

AUSTRALIAN CULTURE...

THIS COMMUNITY WITH THE ADDITION OF A DREAM TEAM HAS GROWN FROM A TEAM OF 2 TO OVER 65 LEGENDS THAT HAS TAKEN THE YOUR MATES NAME FROM A COASTAL GARAGE OPERATION TO ONE OF AUSTRALIA'S MOST POPULAR INDEPENDENT BEER COMPANIES.

WE STRIVE TO BE A POSITIVE INFLUENCE TO OUR COMMUNITY. ENCOURAGING MATESHIP. INCLUSIVITY AND TO ENJOY AND SUSTAIN OUR NATURAL PLAYGROUND WE CALL HOME.

WE'RE EXTREMELY PROUD TO PROVIDE A RELAXED & WELCOMING PLACE THAT BRINGS FRIENDS AND COMMUNITY TOGETHER TO ENJOY QUALITY DRINKS, FOOD AND ENTERTAINMENT. THIS IS OUR HOME AND WE HOPE YOU ENJOY IT AS MUCH AS YOUR OWN!





Plates with Mates



CALAMARI SERVED WITH AIOLI & FRESH LEMON MATCH WITH MACCA LAGER			15
LARRY BATTERED PICKLES SERVED WITH HOUSE MADE TOMATO RELISH		(VE)	10
"YOUR MATES NUTS" WITH CARAMEL & LIME		(VE. GF)	8
PAN FRIED BABY POTATOES WITH SMOKED KABANA & PARMESAN SAGE BUTTER		(GF)	15
PORK BELLY BURNT ENDS WITH CHILLI CARAMEL & RED ONION		(GF)	16
CORN RIBS SLOW ROASTED & SEASONED WITH SPICE RUB		(VE) (GF)	10
TILLY'S COB LOAF LOADED WITH CHEESE, GARLIC & ROASTED ONION		(V)	15
ONION RINGS SERVED WITH BEER CHEESE		(VE)	12
HOT CHIPS SERVED WITH TOMMY SAUCE	(VE. GF)	REG 9 LRG	12
IT'D BE SILLY NOT TO ADD BRISKET GRAVY OR TRUFFLE GARLIC BUTTER & PARMESAN	(GF) (GF) (V)		4 3

CHICKEN WINGS OR CAULIFLOWER BITES (VE)

12 (6) 20 (12)

CHOOSE WET SAUCE OR DRY RUB:

WET SAUCE - GARLIC-SOY, HOUSE BBQ, BUFFALO & AFTER BURNER DRY RUB DUSTED - TENNESSEE WING DUST (SMOKEY)/ PORTUGUESE DRY RUB (SPICY & CITRUS)

ADD YOUR DIPPING SAUCE:

RANCH | BLUE CHEESE SAUCE | CHILLI-GARLIC CONFIT 3











MEATS WITH MATES		69
SLICED BBQ BRISKET, BUFFALO WINGS (8), PORK RIBS, HOUSE SLAW.		
HOT CHIPS .CORN RIBS & HOUSE SAUCES		
MATCH WITH SALLY IPA		
WINGS AND THINGS		50
24 WINGS (MIXTURE OF HOUSE BBQ.		
BUFFALO & HONEY SOY). MAC N CHEESE & BUFFALO CAULI BITES		
EATS AND TREATS	(VE)	49

BRAISED BEANS, CAULIFLOWER BITES, WARM TORTILLAS, GUACAMOLE PAN FRIED POTATOES, CORN RIBS, SALSA VERDE PICCO DE GALLO

MATCH WITH EDDIE XPA



PORK RIBS (GF) HALF RACK (500G) 39 FULL RACK (1KG) 69 TOOWOOMBA PORK RIBS WITH APPLE BOURBON BBQ SAUCE.
SERVED WITH HOUSE SLAW & HOT CHIPS

Main Event

FISH AND CHIPS

QUEENSLAND OCEAN FARMED BARRAMUNDI (BEER BATTERED OR GRILLED (GFA)
WITH HOT CHIPS, SALAD, TARTARE & FRESH LEMON
MATCH WITH LARRY PALE ALE OR TILLY GINGER BEER

PORK BELLY ROAST
PAN FRIED BABY POTATOES, GRAVY, APPLE, FENNEL & WALNUT SALAD

CHICKEN SNITTY

HAND CRUMBED IN A PARMESAN CRUMB AND SERVED WITH HOUSE SLAW.

HOT CHIPS AND FRESH LEMON

ADD BRISKET GRAVY 4 | ADD BRISKET 6

YOUR MATES PARMY 28

HAND CRUMBED GOLDEN FRIED CHOOK. TOPPED WITH MUM'S NAP SAUCE. SMOKED BACON & A TWO CHEESE BLEND. SERVED WITH HOUSE SLAW & HOT CHIPS ADD MAC & CHEESE 5 \mid ADD BRISKET GRAVY 4

VEGAN PARMY (VE. GF) 25

CRISPY FRIED CAULIFLOWER WITH MUM'S NAP SAUCE, ROASTED CAPSICUM & VEGAN CHEESE. SERVED WITH HOUSE SALAD & HOT CHIPS ADD NORMAL CHEESE





Burgers & Sangas



ALL SERVED WITH HOT CHIPS

FRIED CHICKEN SANGA CRISPY TENDER CHICKEN, SESAME SLAW, PICKLES, CHEDDAR, HOT SAUCE, THICK CUT WHITE BREAD	(GFA)	21
PORK BELLY BURGER SMOKED PORK BELLY, STICKY MAPLE-PEAR BBQ SAUCE, KIMCHI & SLAW ON A MILK BUN		22
KILCOY BEEF BURGER PREMIUM GRAIN FED ANGUS BEEF PATTY WITH CHEDDAR, LETTUCE, PICKLES, ONION, MUSTARD AND TOMMY SAUCE ON A MILK BUN MATCH WITH DONNY DARK ALE	(GF)	21
VEGAN BURGER CRUMBED PORTOBELLO MUSHROOM WITH LETTUCE, FRESH BEETROOT, HUMMUS.	(VE) (GF)	22

BUILD YOUR BURGER WITH THESE ADD ONS:

+BACON 3
+CHEESE 2
+KILCOY BEEF PATTY 5
+FRIED CHICKEN 5
+GLUTEN FREE BUN 2

HERB & CITRUS DRESSING ON A GLUTEN FREE VEGAN BUN

(NOTE ONLY VEGAN, BEEF BURGERS & PORK BELLY BURGERS ARE AVAILABLE AS GF)



V



Salads



CRUNCHY MAGIC	(VE)	19.5

TOASTED CROUTONS, SLOW ROASTED TOMATO, ONION CRUNCHY CHICKPEAS, ROCKET & DIJON VINAIGRETTE

SAVAGE GARDEN (GF) (VE) 19.5

TORN KALE, POMONA GREENS, PICKLED VEGGIES, ROAST PUMPKIN, SUNFLOWER KERNELS, PEPITA SEEDS DRIZZLED IN A HERB & CITRUS DRESSING

ADD MARINATED GRILLED CHICKEN (THIGH)

ADD GRILLED BARRAMUNDI 200GM

(GF) 6

(GF) 9

Little Mates Kids Meals

ALL \$10

MAC N CHEESE (V)

KIDS PICNIC PLATE (VE) (GF)

KIDS KILCOY CHEESEBURGER & CHIPPIES

POTATO CRISPS & BITE SIZED SLICES OF SEASONAL FRUIT AND VEG

POPCORN CHICKEN
SERVED WITH CHIPPIES & TOMMY SAUCE

ADD ICE CREAM AND A DRINK 6



ALL \$10

ICE CREAM DUSTED WITH MILO (V) (GF)

CHURROS (4) (V)

TOSSED IN CINNAMON SUGAR & SERVED WITH VANILLA DULCE LE LETCHE ADD AN EXTRA CHURROS \$2

BATTERED OREOS (5) (VE)

SALTED CARAMEL & SWEET WHITE SNOW ADD AN EXTRA 1 \$2







Best Mates					
	ABV	IBU	POT	SCH00NER	JUG
LARRY PALE ALE HOPS SIMCOE, AMARILLO, MOSAIC FLAVOURS OF PASSIONFRUIT, PINEAP	4.5% PLE & MANGO	25	6	9	23
EDDIE EXTRA PALE ALE HOPS ENIGMA CASCADE, ELLA WITHITS LIGHT BODY AND LOW BITTE WITH ZESTY TO TROPICAL NOTES	3.5% Erness Eddie 1	15 PLAYS	5.5	8.5	23
SALLY INDIA PALE ALE HOPS SIMCOE, CITRA FLAVOURS OF PINEAPPLE, PINE, AND C	6%	35 ROUNDIN	7 G OUT THE	10.5	27
MACCA AUSSIE LAGER HOPS PAHTO CLEAN LIGHT BODY WITH APPLEESTE MALT NOTE ROUNDED OUT WITH A BAI			6 GHT	8.5	23
DONNIE DARK ALE HOPS PAHTO SLIGHTLY SWEET CHOCOLATE AND CO WITH A SMOKED FLAVOUR COMPLEME AND PERCEIVED LIGHT BITTERNESS		20 нт то ме	6 EDIUM BOD	9 Y	23.5
TILLY GINGER WITH A MILD GINGER	4%		8	10.5	27

CANNOT BE CONSUMED ONSITE

	CAN	4 PACK	16 PACK	SQUEALER FILL/REFILL [945ML]	GROWLER FILL/REFILL [1890ML]
LARRY	6.5	19.5	60	12.5	20
EDDIE	6	19	57	12	19
SALLY	7	22	70	15	24
MACCA	6	19.5	60	12	20
DONNIE	6.5	20	60	12.5	20
TILLY	7	22	67	17	27.5

CHECK OUR TAKEAWAY FRIDGE FOR LIMITED RELEASES!

20% OFF MIXED PACKS

ACKS
4 DIFFERENT
4-PACK



*YOU NEED TO CHOOSE 4 DIFFERENT BEERS FROM OUR RANGE

TRY A TASTING PADDLE (4X200ML) PICK YOUR OWN FOR \$20!

WE ARE CONSTANTLY TRYING NEW SEASONAL BEERS ON OUR TAPS. HEAD UP TO THE BAR TO SEE OUR CURRENT TAP LIST!

HERE ARE SOME OF OUR FAVOURITES TO LOOK FOR

PALE ALE / ABV: 3.5% - 5.5% / IBU: 15 - 30

A SESSIONAL BEER STYLE THAT WAS POPULARISED BY SIERRA NEVADA IN THE LATE 1980S. PALE ALES TEND TO FEATURE HOP FLAVOURS USING TECHNIQUES LIKE 'DRY HOPPING' WHICH RESULT IN FRUITY (ESPECIALLY CITRUS) FLAVOURS BALANCED BY THE SWEETNESS PROVIDED BY CRYSTAL MALT. USUALLY LIGHT TO MEDIUM BODIED, PALE ALES ARE A CLEAN, CRISP AND REFRESHING STYLE.

XPA IS A SLIGHT VARIATION ON THE PALE ALE STYLE WITH THE 'X' STANDING FOR 'EXTRA'. THIS CAN USUALLY BE INTERPRETED AS EXTRA MALT AND HOP FLAVOUR AS WELL AS A SLIGHT INCREASE IN ABV.

INDIA PALE ALE / ABV: 6% - 8% / IBU: 40 - 60+

LIKE A PALE ALE ON STEROIDS! IPAS FEATURE MORE HOP FLAVOUR, MORE BITTERNESS AND MORE ALCOHOL THAN THE MORE SESSIONABLE PALE ALE. THERE ARE MANY ARGUMENTS ABOUT THE ORIGIN OF THE TERM 'INDIA', BUT THE NATURAL PRESERVATIVE PROPERTIES OF HOPS AND ALCOHOL AND THEIR IMPACT ON THE QUALITY OF BEER THAT WAS SHIPPED FROM ENGLAND TO INDIA UNREFRIGERATED IN THE LATE 18TH CENTURY CREATED THE STYLE. AS ALWAYS.

WE DON'T LIKE TO LET THE TRUTH GET IN THE WAY OF A GOOD STORY SO WE'LL LET YOU DECIDE.

LAGER / ABV: 3% - 6% / IBU: 15 - 40

STRICTLY SPEAKING. THERE ARE ONLY TWO TYPES OF BEER, ALES AND LAGERS. THE BIG DIFFERENCE IS THAT ALE YEAST FERMENTS AT THE TOP OF THE BEER AT WARMER TEMPERATURES WHEREAS LAGER YEAST FERMENTS AT THE BOTTOM OF THE BEER AT COOLER TEMPERATURES WHICH GIVES A CLEANER. CRISPER FLAVOUR. LAGERS ARE ACTUALLY THE YOUNGEST OF THE BEER STYLES AND WERE POPULARISED AS MALT TECHNIQUES IMPROVED TO PRODUCE LIGHTER MALTS.

PORTERS & STOUTS ABV: 4% - 8% IBU: 15 - 60+

THE DARKEST OF THE BEERS AND WERE POPULAR WITH THE STREET WORKERS OR 'PORTERS' IN THE 18TH CENTURY. THE TERM STOUT WAS COINED TO DESCRIBE A STRONG PORTER BUT TODAY THE TERMS ARE ALMOST INTERCHANGEABLE. BOTH BEERS WILL BE BREWED WITH A HIGH PERCENTAGE OF ROASTED MALTS WHICH GIVE THE BEERS THEIR DARK COLOUR AND ESPRESSO. CHOCOLATE AND BURNT BREAD FLAVOURS.

SOURS ABV: 2.8% - 7% IBU: 8 - 12

FLIP THE PAGE FOR OUR SOFT DRINKS. WINES & COCKTAILS











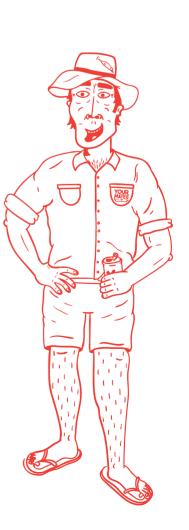
Wines	GLASS 150ML	GLASS 250ML	BOTTLE
RED			
SHIRAZ	9	14.5	43
CABERNET MERLOT	9.5	14.5	43
CHILLED RED	11	17.5	50
WHITE			
SEM SAUVIGNON BLANC	9.5	14.5	43
PINOT GRIGIO	9	14.5	43
CHARDONNAY	11	17.5	50
NZ SAUVIGNON BLANC			39
ROSE/MOSCATO			
ROSE	9	14.5	43
MOSCATO	9	14.5	40
SPARKLING			
BRUT B	10		48
PROSECCO	9.5		50
PET NAT	11	17.5	52

Cocktails

STRAWBERRY MINT SELTZER STRAWBERRY, MINT, LIME TOPPED WITH SELTZER	13
TILLY MOJITO LIME & MINT TOPPED WITH TILLY GINGER BEER	13
PASSION FIZZ FRESH PASSIONERIJIT LIME RITTERS TOPPED WITH TILLY GINGER REFR	13

Soft Drink & Juice

COKE	4.5
COKE NO SUGAR	4.5
SPRITE	4.5
RASPBERRY	4.5
LEMON, LIME & BITTERS	4.5
ORANGE JUICE	5
APPLE JUICE	5









Brewing beer is complicated, but enjoying beer shouldn't be.

BEER DOESN'T NEED TO BE PUT ON A PEDESTAL; IT SIMPLY COMPLEMENTS LIFE'S MOMENTS. WE BELIEVE IN THE SIMPLE PLEASURES IN LIFE. KICKING BACK AROUND THE CAMPFIRE WITH FAMILY. COOKING A BBQ WITH NEIGHBOURS, OR JUST MOWING THE LAWN FOR THE SECOND TIME THIS WEEK. BEER DOESN'T FORCE ITSELF ON THESE MOMENTS. IT MODESTLY COMPLEMENTS THEM. ONE THING IS FOR SURE, GOOD BEER IS ALWAYS BETTER ENJOYED WITH MATES.

We'll cheers you to that!

