

TO START		RED BASE PIZZA [GFO +3]	
PRECINCT SPICED NUTS [N]	5	GAMBERI	28
WARM MARINATED OLIVES [V] [GF]	9	Prawn, confit garlic & mozzarella	
HUMMUS & FLATBREAD [VG]	14	PARMA	29
CLASSIC POTATO FRIES [V] [VGO]	9.5	Prosciutto, rocket & parmesan cheese	
Thick cut w rosemary sea salt & mayo		CAPRICCIOSA	25
LOADED FRIES	20	Ham, olives, mushrooms, capsicum, mozzarella & basil	
Pulled BBQ beef & cheese sauce		DIAVOLA 🍌🍌	25
SWEET POTATO CHIPS [V] [GF] [VGO]	12	Hot salami, onion, chilli, oregano & parmesan	
W truffle mayo		POLLO PESTO	28
FRIED CRISPY ZUCCHINI [VG]	12	Pesto chicken, spinach, tomatoes & mozzarella	
Panko beer battered w spicy roja		FUNGHI [V] [VGO]	25
PANKO SHIITAKE [VGO]	15	Mushrooms, caramelised onion, olives, mozzarella & parmesan	
Panko beer battered w maple mustard		TROPICANA PARMA	30
PRECINCT FRIED CHICKEN [GF]	16	Prosciutto, spiced honey soaked pineapple, parmesan, mozzarella & rocket	
Secret spice coating w spicy mayo		WHITE BASE PIZZA [GFO +3]	
CAULIFLOWER WINGS [VGO]	15		
Panko beer battered w buffalo sauce			
CHICKEN WINGS [10]	15		
Teriyaki bourbon BBQ buffalo reaper			
CRISPY SQUID [GF]	16	PRECINCT “SIGNATURE”	26
Sumac & lemon pepper dusted & spicy mayo		Garlic base, italian pork sausage, fennel, mustard leaves, chilli & mozzarella	
PORK BELLY NUGGETS [GF]	16		
W spiced honey			
JALAPEÑO POPPERS	15		
W spicy roja			
BAO [GFO] LETTUCE CUP			
WAGYU BEEF [2]	15		
House made pickles, mayo & rocket			
CRISPY PORK BELLY [2]	14		
Cos lettuce, pickled onion, maple mustard & teriyaki sauce			
SHIITAKE [2] [VGO]	14		
Panko crumbed w cos lettuce & truffle mayo			
TEMPURA PRAWN [2]	16		
Cos lettuce, spicy mayo & teriyaki sauce			
FEELING SAUCY [GF]	3		
Teriyaki [VG] Bourbon BBQ [VG] Mayo [V] Buffalo [V]			
Truffle mayo [V] Maple mustard [V] Blue cheese [V]			
Spicy mayo [V] 🍌 Spicy roja [VG] 🍌🍌 Reaper [VG] 🍌🍌🍌			



DRINKS

COCKTAILS

MARGARITA

18

Traditional | Chilli | Coconut

ESPRESSO MARTINI

18

Traditional | Caramel

DARK ‘N’ STORMY

16

APEROL SPRITZ

12

MOJITO

18

LONG ISLAND ICED TEA

22

CHECK THE ROTATING SPECIALS BOARD!

WINE

WHITE

GLS

BTL

Stoney Range Sauv Blanc [NZ]

12

55

Bel Bev Co Pinot Grigio [VIC]

13

60

Cora Prosecco [VIC]

13

60

RED

Bellbrae Estate Pinot Noir [VIC]

13

60

Hugo Estate Shiraz [SA]

13

60

Hugo Estate Rosé [SA]

13

60

HARD FIZZ SELTZER

12

Orange & Mango

Watermelon & Berry

Passionfruit & Guava

Lychee & Apple

Piña Colada

CAN’T DECIDE ON WHAT BEER?

Paddle of Mini Tulips (4) 🍷🍷🍷🍷

15

[V] vegetarian | [VG] vegan

[VGO] vegan option [GF] gluten free |

[GFO] gluten free option [N] nuts

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