



# BREWER'S LUNCH MENU

## Entrée

<b>Garlic Bread or Parmesan &amp; Herb Bread</b>	\$6.50
<b>Soup of the Day</b> - ever changing style served with crusty bread	\$9.50
<b>Chef's Choice Warm Dip</b> Warm flavours to tempt you served with dipping bread	\$15
<b>Bruschetta</b> Fresh tomato, basil, feta, spanish onion and olives on garlic bread drizzled with local olive oil and balsamic glaze (v)	\$12.50
<b>Ginger and Sweet Chilli Prawns</b> Australian prawns sautéed in sweet chilli & ginger cream sauce on a bed of saffron rice (g)	entrée \$20.50, main \$40
<b>Scallops</b> - Pan seared with a delightful light Asian style dressing on a bed of Asian greens (g)	\$15
<b>Salt and Pepper Squid</b> - tender squid dusted in seasoned salt and pepper with a mango dipping sauce	entrée \$15 (served with fries) main \$28
<b>Oysters</b> – Fresh Natural or Kilpatrick Albany oysters served with a wedge of lemon (g)	\$3.80 each

## Mains

<b>Brewers Beer Batter Fish &amp; Chips</b> Crisp beer battered fish made with our Denmark Ale served with beer battered fries, salad garnish and chef's own tartare sauce	\$19.50
<b>Curry of the Day</b> Ever changing styles of curry, our Chef's specialty served with rice	\$19.50
<b>Southern End Steak or Chicken Sandwich</b> Tender cut of either scotch fillet steak or tender chicken breast served with our own beer and mustard seed onion relish, tomato, lettuce & aioli in a lightly toasted fresh turkish bread with beer battered fries & salad garnish	\$19.50

**Denmark Brew Ale and Lamb Pie-** Tender marinated lamb slowly cooked in our own ale, encased in a rosemary herb pastry \$19.50

**Field Mushroom-** Sautéed in garlic butter with a layered stack of roasted vegetables topped with crumbled feta and a drizzle of cabernet jus (v,g) \$23

**Roast Vegetable Salad-** An assortment of lettuces, fresh greens and roasted vegetables drizzled with a balsamic sticky glaze, topped with local Denmark feta cheese \$19.50

*\*Our fresh pasta is made on the premises\* Italian tagliatelle style*

### **Chicken Pasta**

Chicken breast pieces tossed through our fresh tagliatelle pasta with sun dried tomatoes, prosciutto & cashew nuts in a light cream and garlic sauce garnished with shaved parmesan cheese \$27

### **Seafood Marinara**

Fresh pasta tossed through with a herb and red wine infused tomato neapolitan sauce with pieces of fresh seafood (optional chilli) \$32

### **Vegetable Pasta**

Fresh pasta with assorted fresh greens, herbs, mushrooms and garlic in a choice of either light olive oil or a creamy sauce (v) \$21

## **A LITTLE MORE AT LUNCH**

**Fish of the Day-** Fresh locally caught fish, filleted and lightly pan fried to perfection served on a gourmet mix of sautéed vegetables dressed with a citrus and honey glaze (g) MP

### **Seafood Frenzi**

A combination of grilled fish, smoked salmon, Australian prawns, oysters kilpatrick, grilled shell scallops and salt & pepper squid, served on a platter with a timbale of saffron rice, salad garnish & fries  
platter for one \$42  
platter to share \$78

**Southern End Steak –** Tender Black Angus Scotch Fillet steak served with beer battered chips with a choice of either our own special creamy mushroom & garlic sauce or cracked pepper & redcurrant wine glaze (hand selected by local butcher) approx 300g \$32

## **Sides**

Sautéed vegetables \$8.50

Roasted gourmet vegetables \$8.50

Garden salad \$8.00

Roasted gourmet vegetables salad \$9.00

Beer Battered fries \$7.00

Spicy wedges with sour cream & sweet chili sauce \$8.00

*We use local fresh produce where possible*

Reservations or opening hours Phone 9848 2600

(G = Gluten Free, V = Vegetarian)