

EST. THE 2022

PATRONS

BREWING CO.

FOOD MENU

FOOD MENU

BRUNCH/ LUNCH

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| BULLDOZER HANDMADE BEEF BURGER SMOTHERED IN CHEESE AND GLAZED WITH BBQ JUS & CHEESE SAUCE, SERVED WITH HAND CUT FRIES AND TANGY LEMON DRIZZLED ROCKET | \$22 | MUSHROOM ON TOAST* (NF, V) CREAMY SLOW COOKED MUSHROOM SERVED ON SLICED GRILLED SOURDOUGH TOPPED WITH MELTED CHEESE | \$19 |
| CHICKEN ROULADE (NF) CHICKEN ROULADE STUFFED WITH CHEDDAR AND SPINACH SITTING ATOP A POTATO ROSTI AND ACCOMPANIED BY A REFRESHING BEETROOT & APPLE RELISH | \$21 | ROMAN'S TAGLIATELLE CARBONARA (NF) TAGLIATELLE COOKED AL DENTE THEN TOSSED IN A CREAMY BACON SAUCE TOPPED WITH SLOW ROAST PULLED PORK | \$19 |
| FARMERS DELIGHT (VE, DF, NF, V) CRUNCHY ROASTED SEASONAL VEGETABLES TOSSED IN BALSAMIC JUS SERVED ON FOCACCIA BREAD AND ACCOMPANIED BY HASSELBACK POTATOES | \$19 | PATRONS CLASSIC SALAD A MIX OF SEASONAL SALAD GREENS, CUCUMBER, CARROTS & SUNDRIED TOMATOES TOSSED IN A HONEY MUSTARD DRESSING SERVED WITH YOUR CHOICE OF BACON, CHICKEN OR TOFU | \$19 |
| GOOD OLD FISH & CHIPS (NF) THE CLASSIC PATRON'S BREWED BEER BATTERED FISH SERVED WITH HAND CUT FRIES AND A SEASONAL SLAW | \$19 | PEPPER STEAK (NF, GF) SIRLOIN STEAK COVERED IN A PEPPERCORN SAUCE SERVED WITH SAUTÉ SEASONAL VEGETABLES AND BUTTERNUT SQUASH HUMMUS | \$25 |
| GOAN PORK VINDALOO (GF, NF, DF) TRADITIONAL SPICY GOAN PORK VINDALOO COOKED IN A BLEND OF SPICES AND SERVED WITH STEAMED BASMATI RICE ACCOMPANIED WITH A YOGURT SALAD | \$22 | PLA THORD KRATIEM (NF, DF) THAI LEMONGRASS & GINGER STEAMED FISH SERVED ON A BED OF SOBA NOODLES | \$22 |
| EGGS BENNY A LA PATRON'S* (NF, GF) EVERYONE'S FAVOURITE SERVED ON A POTATO ROSTI WITH BABY SPINACH, HOMEMADE HOLLANDAISE SAUCE AND YOUR CHOICE OF BACON OR MUSHROOMS | \$19 | SCRAMBLED TOFU ROSTI ASIAN STYLE SCRAMBLED TOFU SERVED ATOP A CRISPY POTATO ROSTI WITH ROCKET | \$22 |
| | | SCRAMBLED EGGS ON SOURDOUGH (NF) TWO FREE RANGE EGGS FRESHLY WHIPPED INTO CREAMY SCRAMBLED EGGS, SERVED ON TOASTED SOURDOUGH | \$19 |

BITES

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|---|------|--|------|
| CHICKEN WINGS (NF, DF) CRISPY CAJUN SPICED CHICKEN WINGS WITH MANGO MARMALADE | \$12 | DECONSTRUCTED LAMB SHAWARMA SHREDDED LAMB SHAWARMA WRAPPED IN KHAMEER BREAD WITH BEETROOT HUMMUS | \$12 |
| SMOKED BEEF STRUDEL (NF) BAKED SMOKED BEEF STRUDEL ACCOMPANIED BY PICKLED VEGETABLES & HORSE RADISH MAYONNAISE | \$12 | THE BREWERS EPIC LOADED WEDGES (V) CHEESY WEDGES SERVED WITH SOUR CREAM | \$12 |
| JAPANESE WASABI ROCK CORN CRISPY TEMPURA CORN KERNELS TOSSED IN TOGARASHI DUST & ACCOMPANIED WITH WASABI MAYONNAISE | \$12 | BAR STAPLE CURLY FRIES (VE) SERVED WITH GARLIC AIOLI, TOMATO KETCHUP AND HOT SAUCE | \$12 |
| | | PIRIPi'S PERFECT PORK QUESADILLAS CHILLI PORK WITH MELTED MOZZARELLA TOASTED WITH TORTILLA | \$12 |

VE - VEGAN

V - VEGETARIAN

GF - GLUTEN FREE

DF - DAIRY FREE

NF - NUT FREE

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