

FROM THE KITCHEN

Small Plates

South Australian Olives // 8

House marinated in chilli, orange and thyme.

SA Haloumi // 12

Grilled Haloumi. Fig compote \$12

Bread and dukkah // 8

Soup of the Day // 12

Ask our staff

Pasta // 20

Linguine with Spencer Gulf Prawns olive oil, chili, garlic and tomato

Kangaroo Fillet // 20

Pan seared black pepper Kangaroo with parsnip cream, jus

Calamari // 20

Chili BBQ calamari with roasted walnut, olive, garlic aioli

Pork Belly // 20

Twice cooked pork belly with a kimchi, coriander salad

TOFU // 20

Warm tofu salad. Toasted nuts, garlic. Broccoli, heirloom tomatoes \$20

Hidden Brew Poutine // 14

Potato fries, fresh curd, creamed jus

Mains

250g Grain-fed Beef Rump // 36

Cooked to your liking and served with duck fat kipfler potatoes, confit onion and black garlic jus

Fish in a bag // 34

Market fresh local fish with seasonal veg and chardonnay cream.

Chicken Ballotine // 34

Stuffed with a chicken and vegetable filling and served with seasonal veg and demi glaze

Sides

Sweet potato fries with garlic aioli // 12

Chili broccolini // 9

Quinoa salad // 18

Pepitas, avocado, cherry tomato and Spanish onion

Beetroot salad // 18

Baby spinach, macadamia, feta, balsamic and oil

Ask about today's desert

Debra, Mark and the team welcome you to Hidden Brew Taphouse.

Our aim is to showcase some of the best Beer, Wines, Spirits and of course food and produce South Australia has to offer.

If you enjoyed being here, please tell your friends or leave us a review. If anything was not to your liking, please let us know so we may endeavour to rectify it for you.

Cheers!