

### BREWERY SNACKS



<b>HOPS SALT POTATOES</b> w/ your choice of brewery-made sauce (GF, VGN)	<b>9</b>	<b>CRISPY, SPICED CAULIFLOWER BITES</b> w/ pickled cucumber slices & hot sauce (GF, VGN) <b>(Add Malted Blue Cheese Sauce +2)</b>	<b>12</b>
<b>PUMPKIN &amp; CORN FRITTERS</b> w/ kasundi, crème fraiche & spring onion (VEG, VGNO)	<b>14</b>	<b>CIDER COOKED EDAMAME BEANS*</b> lightly dusted w/ hops salt (GF, VGN)	<b>8</b>
<b>SMOKED MAC 'N' CHEESE BALLS</b> w/ chilli jam & roasted corn & chilli salsa (VEG)	<b>15</b>	<b>COB LOAF DIP</b> hot cheese, jalapeño & Crankshaft dip, served w/ brewery-made tortilla crisps & pickled onion rings (VEG)	<b>16</b>
<b>WARMED MOUNT ZERO OLIVES &amp; SPICED NUTS*</b> (GF, VGN)	<b>9</b>		

### BIGGER BITES



<b>PIE OF THE DAY</b> w/ mushy peas, hops salt potatoes & Descent 19 gravy	<b>19</b>	<b>ROAST PUMPKIN SALAD</b> w/ ancient grains, turmeric hummus, cherry tomato, rocket, pomegranate, pepitas & hops infused lemon dressing (GF, VGN) <b>(Add Chicken + 4)</b>	<b>18</b>
<b>GRAIN CRUSTED HOT WINGS</b> coated in brewery-made sauce & served w/ malted blue cheese aioli & pickled cucumber (DFO) <b>(Choose Regular or Seriously Bent)</b>	<b>SML 13 / LRG 19</b>	<b>SPLIT PEA &amp; LENTIL BURGER</b> w/ lettuce, tomato, hummus, chilli jam, onion rings & hops salt potatoes (VGN)	<b>20</b>
<b>BIG NUT BRAISED TEXAS CHILLI</b> spicy beef, served w/ sour cream, spring onions, cheese, pickled Red Nut Jalapeños, rice & flour tortillas (DFO) <b>(Choose Regular or Seriously Bent)</b>	<b>SML 13 / LRG 19</b>	<b>HERB COATED CHICKEN BURGER</b> w/ pickled Red Nut Jalapeños, mint slaw, cheese, spicy aioli & hops salt potatoes	<b>20</b>
<b>SPICY PULLED PORK SALAD</b> w/ pearl couscous, mint yoghurt, rocket, cucumber, pickled fennel & pomegranate (DFO)	<b>19</b>	<b>300g GRILLED SIRLOIN</b> w/ roast garlic & stinging nettle mashed potato, broccolini, confit cherry tomato, Descent 19 gravy & Yorkshire pudding (GFO)	<b>35</b>
<b>PAN ROASTED BARRAMUNDI</b> w/ toasted macadamias, potato scallop, green beans & Bent garden salad (DFO, GFO)	<b>34</b>	<b>CHEESE PLATTER*</b> a trio of local cheeses, fig paste, cider-pickled grapes, spiced nuts, croutons & warm Sonoma bread (VEG, GFO)	<b>21</b>
<b>BENT NACHOS</b> brewery-made tortilla crisps topped w/ Braddon Bitter baked beans, cheese, corn salsa, sour cream, guacamole & pickled Red Nut Jalapeños (VEG) <b>(Add Spicy Beef + 5)</b>	<b>22</b>	<b>PLOUGHMAN'S BOARD*</b> w/ Hungarian salami, cabanossi & prosciutto, Mon Pere brie & Mersey Valley aged cheddar, Cluster 12 Pâté, mustard, pickled vegetables, croutons & warm Sonoma bread	<b>29</b>
<b>HOKI FISH TACOS</b> served on soft tortillas w/ iceberg lettuce, spicy aioli, tomato salsa & lime (DF)	<b>20</b>		

GF = Gluten Friendly  
Please note that we do not have a dedicated Gluten Free production environment.

### SOMETHING SWEET



SEE BLACKBOARD FOR DESSERT SPECIALS

### BREWERY-MADE SAUCES



- Braddon Bitter BBQ Sauce
- GFG Chilli Mayo
- Descent 19 Gravy

\*Available all day. All meals may contain traces of nuts. Please ask about our gluten and lactose free options.