

TANDEM



HOPS SALT POTATOES	9	HOW'S IT GOSEN SQUID	16
w/ your choice of brewery-made sauce (GF, VGN)		lemon pepper Australian squid w/ wasabi kewpie mayo & mango chilli salsa (DF)	
GRAIN CRUSTED HOT WINGS	SML 13 / LRG 19	HOKI FISH TACOS	20
coated in brewery-made sauce & served w/ malted blue cheese aioli & pickled cucumber (DFO)		served on soft tortillas w/ mint slaw, tomato salsa, crispy capers & lime (DF)	
(Choose Regular or Seriously Bent Heat)			
SMOKED MAC 'N' CHEESE BALLS	15	BENT NACHOS	22
w/ chilli jam & roasted corn & chilli salsa (VEG)		brewery-made tortilla crisps topped w/ Braddon Bitter baked beans, cheese, corn salsa, sour cream, guacamole & pickled Red Nut jalapeños (VEG)	
PUMPKIN & CORN FRITTERS	14	(Add Spicy Beef + \$5)	
w/ kasundi, sour cream & spring onion (VEG, VGNO)		CHEESE PLATTER**	21
WARMED MOUNT ZERO OLIVES & SPICED NUTS*	9	a trio of local cheeses, fig paste, cider-pickled grapes, spiced nuts, croutons & warm Sonoma bread (VEG, GFO)	
(GF, VGN)		PLOUGHMAN'S BOARD**	29
EASY SWEET & SOUR CAULIFLOWER	12	w/ Hungarian salami, chorizo & prosciutto, Mon Pere brie & Mersey Valley aged cheddar, Cluster 12 pâté, mustard, pickled vegetables, croutons & warm Sonoma bread	
w/ dried figs, roasted walnuts, dill yoghurt & sesame seeds (VEG, VGNO)		CIDER COOKED EDAMAME BEANS**	8
EASY CHEESY JALAPENOS DIP	18	lightly dusted w/ hops salt (GF, VGN)	
warmed Easy pale ale & 3 cheese dip, served w/ toasted dukkah, fresh berries, medley tomatoes, toasted Sonoma focaccia, croutons & balsamic & olive oil (VEG)			

BIGGER BITES



BIG NUT BRAISED TEXAS CHILLI	19	PUMPED UP PUMPKIN	19
spicy beef, served w/ sour cream, spring onions, cheese, pickled Red Nut jalapeños, rice & flour tortillas (DFO)		w/ chickpea tabouli, sage, goats cheese, pine nut pesto, toasted hops salt seeds & rocket (DFO, GF, VEG, VGNO)	
(Choose Regular or Seriously Bent Heat)		(Add Chicken + 6)	
BRADDON BITTER BAKED BEAN CHILLI	19	CHICKEN ON A STICK	18
baked bean chilli, served w/ sour cream, spring onions, cheese, pickled Red Nut jalapeños, rice & flour tortillas (VEGO*, VGNO*, DFO)		Vietnamese style chicken w/ sesame & soy soba noodles	
(Choose Regular or Seriously Bent Heat)		SWEET POTATO & CHICKPEA BURGER	20
MORT'S MOROCCAN PORK	20	w/ Crankshaft grilled pineapple, oak lettuce, guacamole & hummus, served w/ hops salt potatoes (VGN)	
w/ turmeric couscous, snow pea tendrils, Frenzy labneh, pomegranate, Mort's Gold pickled carrot & Hop Juice dressing (DFO)		WAYGU BENT BURGER	22
THAI STYLE WHOLE BABY SNAPPER	38	w/ Cluster 8 bacon jam, dill pickles, American cheese, oak lettuce, smoky mustard sauce & hops salt potatoes (DFO)	
w/ Barley Griffin, lemongrass, chilli & ginger marinade, served w/ roasted baby chats & bok choy (DF, GFO)		300g GRILLED SIRLOIN	35
		tenderized by Brindabella Cider, & hop and pepper seasoned, served w/ creamy mash, wilted baby spinach, grilled asparagus & tarragon butter (GFO)	

BREWERY-MADE SAUCES



Braddon Bitter BBQ Sauce *GFG Chilli Mayo

Dietary key: DF - Dairy Free, GF - Gluten Friendly, VEG - Vegetarian, VGN - Vegan

Please note that all meals may contain traces of nuts and gluten

**Items available all day