

GRAZING DISHES

ANTIPASTO BOARD	two ppl 30, four ppl 55
chef's selection of two cheeses, two cured meats, pickles and marinated vegetables with toasted breads	
ARTISAN BREAD + DIPS (V, GFO)	12
toasted sourdough, house made dips with extra virgin olive oil and balsamic vinegar	
MARINATED OLIVES (VV, GF)	9
mixed olives in aromatics and olive oil warmed	

BAR SNACKS

ARANCINI BALLS (5) (V)	14
pumpkin + taleggio cheese with house made basil pesto and tomato salsa	
CHICKEN WINGS (GF)	8 for 16, 16 for 25
crispy chicken wings with your choice of sauce: sticky Korean style BBQ or buffalo and blue cheese	
KARAAGE CHICKEN (GF)	15
Japanese fried chicken with wasabi mayo	
KARAAGE MUSHROOMS (VVO)	16
Japanese fried mushrooms with wasabi mayo	
CROQUETTES (5) (V)	17
mac and cheese croquettes with truffle oil & blue cheese sauce	
SQUID	16
salt & pepper squid with seasonal greens, pickled onion petit salad and romesco sauce	
WAGYU & RICOTTA MEATBALLS (GF)	16
house made napoli sauce and shaved parmesan	
HEIRLOOM CARROTS (V, GF)	12
honey glazed heirloom carrots with mixed leaves and toasted almonds	
WALDORF SALAD (V, GF)	12
toasted walnuts, granny smith apple, seasonal greens and blue cheese dressing	
CHIPS	
sweet potato chips with lime aioli (GF)	12
cajun spiced served with lime aioli (GF)	8

PIZZAS

MARGHERITA (V)	16
house made napoli sauce, mozzarella, fresh basil, olive oil	
add prosciutto and shaved parmesan	4
THREE MEATS	22
BBQ sauce, mozzarella, pancetta, chicken, prosciutto and pickled red onions	

SOMETHING LARGER

CREAMY CHICKEN & PESTO LINGUINI	20
house made pesto, sundried tomato, fresh rocket and shaved parmesan cheese	
CUBANO SANDWICH (GFO)	16
slow braised pork shoulder with swiss cheese, house made pickles, seeded mustard and lime aioli on soft toasted demi baguette	
add chips	4
CHEESE BURGER (GFO)	18
wagyu beef patty with cheddar cheese, house made pickles, 3brews special sauce on a brioche bun	
add chips	4
WINNER WINNER (GF)	24
crispy skinned chicken breast with cajun spiced sweet potato, braised red cabbage, romesco sauce and toasted almonds	
QUINOA BOWL (GF, VV)	18
heirloom carrots, seasonal greens, marinated vegetables with house made pickles, pumpkin puree and cashew dressing	
add chicken or prosciutto	4
BLUE CORN TACOS (GF)	two for 16
slow braised pulled pork // with tomato salsa, apple coleslaw, pickled onions and lime aioli	
spiced sweet potato // with black beans, tomato salsa and lime aioli	
COULDN'T FIND A SITTER?	
KIDS CHEESEBURGER (GFO)	10
with a side of chips	
POPCORN CHICKEN	10
with tomato sauce + a side of chips	
KIDS PIZZA	10
mini cheese + tomato pizza (v)	
add ham	2