



ORDER STRAIGHT FROM YOUR PHONE OR AT THE BAR

# FOOD

11.00 AM - LATE

 BlastabrewingOfficial  
 blastabrewingcompany  
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## SHARES

<b>Rustic Cut Chips</b> (V)(GF) Rosemary salt, aioli	\$9
<b>Haggis Spring Rolls</b> Semi dried tomato cream cheese & apricot Blastaweizen chutney	\$14
<b>Beast Glazed Wings</b> Chives, chipotle mayo	\$16
<b>Crispy Pork Belly</b> (GF) Chilli caramel, lime	\$19
<b>Szechuan Spiced Squid</b> (GFD) Herb aioli, coriander, chilli, capers	\$17
<b>Lamb Rump Skewers</b> Tahini yoghurt, herb salad, za 'atar	\$22
<b>Blasta Share Plate</b> Prosciutto, salami, brie, vintage cheddar, feta, house pickles, olives, hummus, turkish panini	\$38
<b>Cauliflower Tacos</b> (VG) Turmeric dukkah, black sesame, vegan mayo, lemon slaw	\$21
<b>Charred Corn</b> (GF) Burnt butter, pecorino, smoked paprika salt	\$12
<b>Garlic Chilli Prawns</b> (GFD) Prosciutto crumb, lemon, turkish bread	\$26

## PIZZA

<b>Margherita</b> (V) Cherry tomatoes, fior di latte, basil, mozzarella, pomodoro	\$19
<b>Three Cheese</b> (V) Mozzarella, pecorino, parmesan, confit garlic, wild mushrooms, chives	\$20
<b>Slow Cooked Pork Shoulder</b> Pulled pork, smoked bacon, red onion, pomodoro, mozzarella, chipotle aioli	\$22
<b>Chorizo</b> Chorizo, roasted red pepper, basil, pomodoro, danish feta	\$22
add chicken \$6 / add chorizo \$6 / gluten free base \$1.5 add prosciutto \$6 / vegan cheese \$1.5	

## LARGE

<b>Black Angus Beef Burger &amp; Chips</b> Myway IPA bacon jam, swiss cheese, pickles, burger sauce, tomato, lettuce, brioche bun add bacon \$4 / double patty \$6	\$24
<b>Blasta's Steak Sandwich &amp; Chips</b> Blastaweizen caramelised onions, lettuce, tomato, aioli, swiss cheese, House ale mustard, turkish panini add bacon \$4 / double steak \$7	\$26
<b>Grimster Rocks Fish &amp; Chips</b> Grimster Rocks beer battered Shark Bay silver whiting, house pickles, tartare sauce	\$26
<b>House Pasta of the Day</b> (V) See server for selection	\$21
<b>Peri Peri Chicken Waffle</b> Char grilled peri chicken, maple aioli, smoked bacon, jalapenos	\$23
<b>Smokey Pork Ribs</b> (GF) House BBQ sauce, apple slaw, confit garlic aioli	\$34
<b>250g Stirling Ranges Angus Sirloin</b> (GF) Duck fat potatoes, confit mushroom, broccolini, jus	\$36
<b>Panko Pumpkin Burger &amp; chips</b> (VG) Sundried tomato, vegan cheese, spinach, potato bun, vegan mayo	\$22
<b>Haloumi and Mushroom Bruschetta</b> (V) Turkish panini, red pesto, rocket, roasted pine nuts, pico de gallo	\$21
<b>Chia Crusted Salmon</b> Freekeh, heirloom tomatoes, cucumber, mint yoghurt	\$32
<b>Vietnamese Prawn Noodle Salad</b> (GF) Rice noodles, mint, pickled vegetables, peanuts, nuoc mam dressing	\$25
<b>Roast Pumpkin Salad</b> (V)(GFD) Pickled beetroot, pearl cous cous, labneh, feta, dukkah	\$21

## DESSERT

<b>Banoffee Eton Mess</b> (V) (GF) Meringue, candied walnuts, vanilla cream	\$14
<b>Blasta Vegan Brownie</b> (GF) (VG) Kettle corn, fudge sauce, vegan gelato	\$14
<b>Raspberry Semi-freddo</b> (V) (GF) Pistachio, tuile, white choc crumb	\$14

(V)-Vegetarian (VG)-Vegan (GF)-Gluten free (GFD)-Gluten free option