



FOOD

Sunday - Thursday 11am - 8:30pm
Friday - Saturday 11am - 9:30pm

OPEN 7 DAYS PER WEEK
PETS MOST WELCOME OUTSIDE




 BlastabrewingOfficial
 blastabrewingcompany
www.blastabrewing.com



SNACKS

Chips, herb salt, aioli   	\$11
Spiced hummus, balsamic evoo and focaccia  	\$14
Leek and mushroom croquettes, pecorino, truffle aioli 	\$18
Twice cooked sumac Amelia Park lamb ribs, tamarind glaze 	\$24
Spiced cauliflower, dukkha, almond flakes, harissa aioli   	\$21
Haggis spring roll, Tomato cream, caramelised onion chutney	\$21




LARGE

Stirling Range Butterfield 250g Scotch fillet, herb kipfler, broccolini and jus 	\$42
Stirling Range Rump steak, Turkish bread, aioli, chainbreaker onion, greens, swiss cheese and chips	\$28
Amelia Park 180g beef patty, potato bun, pickles, raising cane sauce, roma, swiss cheese, candied bacon and chips	\$26
Grimster Rock battered whiting and chips, mustard slaw and tartar	\$28
Free Range Maryland tikka masala, pilaf rice, pearl onion and achar 	\$32
Park Cumberland sausage and mash, IPA Beer and onion gravy 	\$34

SALAD

Honey glazed pumpkin, quinoa, spinach, pickled onion, mustard dressing   	\$22
Herb beetroot salad, roquette, candied walnuts, whipped goat cheese, mustard dressing   	\$22

PIZZA



American Bacon and black pudding, bechamel, potato, roquette and pecorino	\$23
Park Cumberland sausage, caramelised fennel, truffle oil, onion, roquette	\$24
Fior de latte, roma tomato, fresh basil and sugo 	\$21
Mojo Pulled pork, jalapeno, sugo, onion, and coriander aioli	\$24
Fungie pizza, bechamel, pesto, pecorino 	\$22
Four cheese (fior di latte, mozzarella, camembert, pecorino) pizza 	\$22
Nduja, hot salami, fresh chilli and flakes, mozzarella, onion	\$25
Prosciutto, fior de latte, roma tomato, fresh basil and sugo	\$24



WINE

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SPARKLING

Three Vineyard NV

South Eastern Australia
Light fruits, lovely and fresh

Aurelia NV Prosecco

South Eastern Australia
Delicate body, clean finish

ROSE AND CHILLED REDS

Marquis De Pennautier

Languedoc-Roussillon, France
Clean, crisp, fully flavoured with a beautifully dry finish

Days of Rose

South Eastern Australia
Delicate body, clean finish

Stuck in the 90s crunchy red (chilled)

Yarra Valley, VIC
"A noice red for when a big shiraz seems too hectic."

WHITE

Yealands Petal & Stem Sauvignon Blanc 2022

South Eastern Australia
Light fruits, lovely and fresh

The Hidden Sea Pinot Grigio

Coonawarra, SA
Light, lively, fresh fruits, bright acidity

Wise 'Leaf Reserve' Sauvignon Blanc Semillon

Margaret River, WA
Lively, fresh tropical and zesty citrus fruit

Pikes 'Luccio' Fiano

Clare Valley, SA
Beautifully balanced stone and tropical fruits with acidity

Domaine Naturaliste Discovery Chardonnay

Margaret River, WA
Textural, Subtle Oak

RED

\$7/\$35 Castelli "The Sum" Cabernet Sauvignon \$9 / \$39

Great Southern
Straight forward and delicious

\$10/\$45 Finca las Moras Malbec \$11 / \$48

San Juan, ARG
Red fruits, smooth palate, spicy finish

Silkwood Estate The Walcott Pinot Noir \$12 / \$52

Pemberton, WA
Striking dark berries, elegant oak spice, fine tannins

Bremerton 'Selkirk Shiraz \$13 / \$58

Langhorne Creek, SA
Well balance palate structure, soft supple tannins and well integrated oak

Howard Park Miamup Cabernet Sauvignon \$15 / \$60

Margaret River WA
Rich and persistent dark fruits, earthy spice, deliciously elegant finish

COCKTAILS

Aperol Spritz \$16

Aperol, Prosecco, Soda

Espresso Martini \$18

Old Youngs Pure No.1, Tia Maria, Espresso, Sugar Syrup

Spiced Ginger Beast \$19

Blasta Ginger Beast, Spiced Rum, Tuaca, Cinnamon Syrup, Orange

Sparkling Pavlova \$17

Old Youngs Pavlova, Cointreau, CAPI Sparkling Cranberry Soda, Lime

Spicy Margarita \$18

Olmecca Altas Blanca, Ancho Reyes Verde, Lime Juice, Agave, Jalapeno Pickle Juice

Whiskey Sour \$16

Naked Grouse, Lemon, Sugar Syrup, Egg Whites

