



**BLASTA**  
— COLLECTIVE —

**GASTROBREWERY**

**THE PALATE CLEANSER**

- Blasta Tasting Paddle 20-22  
*A selection of 5 of our Blasta Beers*
- Croser Petaluma Blanc de blanc, 15  
*Adelaide Hill's, SA*
- Ginster Rocks 14  
*Blasta Gin & Tonic with Cucumber*
- Revival 19  
*Hendricks Gin, Cointreau, Lime, Elderflower, Mint & Cucumber*

**THE APERTIF**

- Aperol "Our Way" 20  
*Aperol, cointreau, passionfruit, lemon, topped with My Way grapefruit IPA*
- Poppa Does Pink 14  
*Blasta Pink Gin & Tonic with Strawberries*
- Kriek Lambic - Black Swan Spontan (700ml) 46  
*Belgian Style Ale, wild yeasts, including those found by the Swan River. Soaked in morello sour cherries. Aged for minimum 1 year*
- Pretentious Blastard 20  
*Wild Turkey 101, Campari, Lemon Juice, Simple Syrup, topped with Prosecco*



**GASTROBREWERY**

**APPETISERS & STARTERS**

- Mixed marinated Mount Zero olives 8
- 5 spiced fried squid, kaffin & smoked spiced mayo 18
- Spiced cauliflower, cauli cream, almonds 21
- Asparagus, Jerusalem artichoke cream, hemp seeds, yuzu gel 18
- Seared Yellowfin tuna, wasabi sesame seeds, buldak cream 32
- Buratta, smoked pepper pesto, toasted honey bread 21
- Jalapeño popper, bacon bits, ranch dressing 20
- Bread roll, cultured butter 8

**MAINS**

- Stirling Range 30 day dry aged sirloin, bone marrow butter, jus, greens 45
- Wild Scottish Langoustine, truffle roe fraîche, candied citrus peel 42
- Duck breast, caramelised fennel, blood orange purée, jus 43
- Parisian gnocchi, chanterelles, cream peas, pine nut crumbs 35
- Frankland River Pork cajun tomahawk, potato gratin, spiced apple purée, jus 39
- Salmon, marinated peas, mint & lemon, goat cheese, pickled karkalla 38

**BEEF WELLINGTON**  
**(to share for 2 people)**

Served with truffled mash, carrots & jus

Please note this may take up to 40 minutes

**85**

**SIDES**

- Rainbow carrot, orange crème fraîche, macademia crumbs 12
- Truffled mash 12
- Sidewinder chips, aioli 12
- Greens, cherry tomato, cucumber capers 12

**SALAD**

- Black barley, feta, hemp seeds, arugula, tomato 12
- Market Greens, goji berry, tomato, quinoa, artichoke 12

**ADD ON:**

- |            |          |               |          |              |          |
|------------|----------|---------------|----------|--------------|----------|
| Prosciutto | <b>7</b> | Avocado       | <b>7</b> | Prawn cutlet | <b>7</b> |
| Halloumi   | <b>5</b> | Smoked salmon | <b>7</b> |              |          |

**ROAST WITH ALL THE TRIMMINGS**

Served with Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables & gravy

**EVERY SUNDAY FROM 12**

**35**

**DESSERT**

- Deep-fried Mars bar, vanilla gelato 17
- Flan, mango cream, biscoff crumbs 15
- Cranachan 17

**JOIN US FOR BOTTOMLESS BRUNCH**  
Enjoy a rotating brunch with a premium free flow of prosecco, wine, mamosa, bloody mary and espresso martini

**OR**

**JOIN US FOR BOTTOMLESS BEERS & EATS**

Featuring the Chefs choice of big eats and bottomless beers

A range of decadent dishes carefully selected by our chef on the day

**EVERY SATURDAY 11.30 - 2.30pm**

**80pp**