



FOOD














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

OPEN 7 DAYS PER WEEK
PETS MOST WELCOME OUTSIDE




 BlastabrewingOfficial
 blastabrewingcompany
www.blastabrewing.com









SNACKS

Chips, herb salt, aioli   	\$11
Spiced hummus, balsamic evoo & focaccia  	\$14
Leek & mushroom croquettes, pecorino, fried leek, truffle aioli 	\$18
Twice cooked sumac Amelia Park lamb ribs, tamarind glaze 	\$24
Spiced cauliflower, dukkha, almond flakes, harissa aioli   	\$18
Haggis spring roll, tomato cream, caramelised onion chutney	\$21
Chargrilled local broccolini, truffle, almonds   	\$12


LARGE

Steak frites, 250g scotch fillet, confit kipfler, jus & watercress 	\$42
Steaksandwich, Stirling Range Rump, Turkish bread, aioli, chainbreaker onion, greens, Swiss cheese & chips	\$28
Amelia Park 180g beef patty, potato bun, pickles, raising cane sauce, roma, Swiss cheese, candied bacon & chips	\$26
Grimster Rock battered whiting & chips, mustard slaw & house tartare	\$28
Free Range Maryland Chicken tikka masala, pilaf rice, pearl onion & achar 	\$32
Bangers & mash, pork cumberland, IPA beer & onion gravy, apple slaw 	\$28

SALAD

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

PIZZA


American Bacon & Black Pudding Pizza - bechamel, potato, roquette & pecorino	\$23
Pork Cumberland Sausage Pizza - caramelised fennel, truffle oil, onion, roquette	\$24
Fior Di Latte Pizza - roma tomato, fresh basil & sugo 	\$21
Mojo Pulled Pork Pizza - jalapeno, sugo, onion, & coriander aioli	\$24
Fungie Pizza - bechamel, pesto, pecorino, truffle oil 	\$22
Four Cheese Pizza - fior di latte, mozzarella, camembert, pecorino 	\$22
Nduja Pizza - hot salami, fresh chilli and flakes, mozzarella, onion	\$25
Prosciutto Pizza - fior di 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

Barossa Valley, SA
Fresh, bright red fruits

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

Marlborough NZ
Refreshingly zesty, nicely balanced

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

Castelli "The Sum" Cabernet Sauvignon \$8 / \$35 \$9 / \$14 / \$39

Great Southern
Straight forward and delicious

Finca las Moras Malbec \$10 / \$45 \$11 / \$16 / \$48

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

Silkwood Estate The Walcott Pinot Noir \$12 / \$17 / \$52

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

Bremerton 'Selkirk Shiraz \$13 / \$18 / \$58

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

Howard Park Miamup Cabernet Sauvignon \$15 / \$20 / \$60

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

COCKTAILS

Aperol Spritz

Aperol, Prosecco, Soda

\$16

Espresso Martini

Old Young's Pure No.1, Tia Maria, Espresso, Vanilla Syrup

\$18

Spiced Ginger Beast

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

\$19

Sparkling Pavlova

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

\$17

Spicy Margarita

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

\$18

Whisky Sour

Old Forrester, Lemon, Sugar Syrup, Egg Whites, Bitters

\$19

***Please ask our friendly bar staff
for our current special creations.**

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